Schedule a Class!

Choose a class and find an instructor.
Complete Class Scheduling Form downloadable from www.michigansna.org.
Class minimum is eight participants for a class.

Rewards and Recognition for Successful Completion

Successful course completion requires:

- Attendance and completed assignments
- 70% or more on post-test
- 75% or more on ServSafe® test

Participants receive:

- A letter and wallet sized card after completing each course.
- A certificate and lapel pin to mark each level of accomplishment for 50 hours of Statewide Training.

Statewide Training Classes lead to SNA Certification and offer opportunities to maintain SNA Certification.

In accordance with Federal law and U. S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, Room 326-W, Whitten Building, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call (800) 795-3272 or (202) 720-6382 (TTY). *USDA is an equal opportunity provider and employer.*

Contact your Food Service Director or School Nutrition Association of Michigan
Sarah Klemish, Member Care Specialist
989-631-3663 or 989-631-5202 Ext. 204
sarah@etc-1.com

FOR COMPLETE COURSE INFORMATION

Visit www.michigansna.org

Registration and fees must be received by SNAM two (2) weeks before a class starts. An additional $10 fee will be charged for late registration. Materials may not be available at the class and will be sent later.

Consulting Services available upon request on a fee for service basis.
For information and referral, contact sarah@etc-1.com

SCHOOL NUTRITION ASSOCIATION OF MICHIGAN

Statewide Training Program for School Nutrition Professionals

In Partnership With

MICHIGAN Department of Education

100—School Food Service Basics (10 hrs.)
Provides an overview of meal requirements, regulations and production records. $35*/$85**

130—Sanitation and Food Safety (10 hrs.)
Understand Michigan Food Law 2007, foodborne illnesses, requirements for providing safe and sanitary equipment, pest prevention, and Hazard Analysis and Critical Control Points. Required for SNA/SNAM Certification. $35/$85

131—Prometric Examination (2 hrs.)
Meets the Certified Professional Food Manager requirement of Michigan Food Code 2007. Accredited by the American National Standards Institute, it may be accepted as an alternative to ServSafe®. Check in advance with the local sanitarian. $40/$60

132—ServSafe® (12 hrs.)
ServSafe® is a food safety certification program sponsored by the National Restaurant Association Education Foundation. It meets local, state, and national certification requirements. $125/$175

134—ServSafe® Examination (4 hrs.)
The ServSafe® food safety certification program is recognized by more jurisdictions than any other manager food safety program. ServSafe® course training is recommended before the examination. $60/$80

135—Working Safe (3 hrs.)
Learn to prevent unsafe acts, correct unsafe conditions and steps to respond to an emergency situation. Four lessons cover: Falls and lifting injuries; cuts; fires and burns; and chemical accidents. $25/$75

137—Blueprint for Developing a School Food Safety Plan (3 hrs.)
Provides tools to develop a written food safety plan for school food service sites. Reference materials are provided, including a sample food safety plan. $25/$75

*Member Price (All rates subject to change.)
**Non-Member Price—Includes one year association membership with completed application at the first class.

141—Verbal Communication Skills (3 hrs.)
Discover ways to create a climate of open communication and use effective speaking and listening methods. $25/$75

145—Focus on the Customer (10 hrs.)
Develop strategies for achieving satisfied customers and effective programs. $35/$85

150—Principles of Food Preparation (10 hrs.)
Learn terminology and how to measure, weigh, portion, merchandise, and garnish food. Practice with recipes, The Food Buying Guide, and production records.
Prerequisite 130 or 132. $35/85

180—Nutrition I (10 hrs.)
Learn essential nutrition facts, understand the Dietary Guidelines for Americans, and discover more about sodium, sugar, fat, cholesterol, and weight management. Required for SNA/SNAM Certification. $35/$85

190—Meeting Children's Special Food and Nutrition Needs in Child Nutrition Programs (3 hrs.)
Understand the laws and regulations that require accommodations for feeding children with special food and nutrition requirements. Diabetes, food allergies, and inborn errors of metabolism are covered. $25/$75

201—Grain Based Desserts (3 hrs.)
This laboratory course includes techniques and principles of preparing, serving, and evaluating grain based desserts and baked products. *Prerequisites 130 (or 132) and 150 .*
$25/$75

202—Salads & Salad Dressings (3 hrs.)
Learn the equipment and terminology while preparing and evaluating a variety of salads and salad dressings.
Prerequisites 130 (or 132) and 150. $25/$75

SNA—School Nutrition Association
SNAM—School Nutrition Association of Michigan

204—Satelliting (3 hrs.)
Learn proper techniques and effective options for satelliting food. *Prerequisites 130 (or 132) and 150 .* $25/$75

265—Marketing School Meals (10 hrs.)
Learn how to evaluate your customers and competition, practice techniques, and develop a marketing plan for a school or district. $35/$85

266—Marketing School Meals (4 hrs.)
Understand why and how to market, identify target audiences and create counter displays. $25/$75

267—Marketing School Meals (3 hrs.)
Learn and practice techniques of making posters, banners, and bulletin boards. Create a special event plan. $25/$75

268—Marketing School Meals (3 hrs.)
Develop a district or building level marketing action plan for school meals. $25/$75

280—Michigan's Healthy E.D.G.E. 2001 (Eating, The Dietary Guidelines & Education) (10 hrs.)
Currently under revision.

300—Introduction to Human Resources (10 hrs.)
Understand functions and goals of management, the steps in training employees, and causes of conflict. $35/$85

410—Managing for Success (3 hrs.)
Learn tools, resources and training to assist with strategies to increase reimbursable meal participation and change a'la carte to a healthier mix. $25/$75

420—Financial Management (14 hrs.)
Sound financial principles are identified as the primary foundation of child nutrition programs. Materials, case studies and work sheets cover revenue, expense, balance sheets, meal equivalents, meals per labor hour, pricing, and budgets. $125/$175

480—Menu Planning (10 hrs.)
Learn the shortcuts, requirements and costs of various menu designs. Practical application enables participants to exit the class with menu planning skills. *Recommended Prerequisite 180 or 280 .* $35/$85