

East Baton Rouge Parish School System  
**The Louisiana Child Nutrition Training Program**

Manager Units – Phase I	Manager Units - Phase II
<b>I. Safety and Sanitation</b>	<b>I. Personnel</b>
A. Personal Hygiene	A. Sharing Information
B. Sanitary Food Handling	B. Decision Making
C. Cleaning the Facility	C. Writing Procedures
D. Safe Working Practices I	D. Employee Training
E. Safe Working Practices II	E. Performance Evaluation
<b>II. Equipment</b>	<b>II. Public Relations</b>
F. Introduction to Equipment and Small Equipment	F. Food Merchandising
G. Food Machines I: Slicer, Mixer and Food Chopper	G. Promoting School Food Service
H. Food Machines II: Food Processor and Vertical Cutter/Mixer	<b>III. Safety and Sanitation</b>
I. Cooking Equipment I: Steamers and Steam-Jacketed Kettles	H. Safety
J. Cooking Equipment II: Tilting Skillets and Deep Fat Fryers.	I. Sanitation
K. Cooking Equipment III: Ranges and Ovens	<b>IV. Nutrition</b>
L. Refrigerators and Freezers	J. Nutrition
M. Dishmachines	K. Planning Menus
<b>III. Food Production</b>	<b>V. Food Production</b>
N. Using Standardized Recipes	L. Food Quality
<b>IV. Food Handling</b>	M. Adjusting Standardized Recipes
O. Storage	N. Work Schedules
P. Meal Service	O. Serving Counter Plans
Q. Portion Control	<b>VI. Property Management</b>
<b>V. Working with Others</b>	P. Inventory
R. Communication and Group Problem Solving	Q. Ordering
S. Promoting School Food Service	R. Receiving
<b>VI. Nutrition</b>	S. Issuing
T. Nutrition	T. Handling Money
	U. Property Protection
	V. Small Equipment Selection and Equipment Maintenance