



# Nutrition Services Available

- **On-Site Inservice Training on a Variety of Topics for Both School Foodservice and Healthcare Customers**  
*Ask your sales representative for a list of available inservices. From food safety to medical nutrition therapy to school management, let us educate your staff!*
- **Variety of Menus Available Including the Kohl Kafeteria School Menu Cycle, Daycare Menus and Healthcare Menus**  
*Complete menu services including hardcopy menus, tested recipes, production records, and nutrient analysis.*
- **Menu Consultation and Customization**  
*Experienced dietitians to help you customize your menus according to your facility needs.*
- **CEU Opportunities**  
*Kohl is able to provide a host of speakers that can offer continuing education on foodservice topics such as healthcare and clinical nutrition, foodservice production, culinary trends, employee training, and food safety.*
- **Innovative Product Information and Product Presentations**  
*With 6 in house brokers to team up with, let our dietitians locate the products that you are looking for and that apply to your facility.*
- **Wellness Policy Planning**  
*Kohl can assist in drafting and implementing your local school wellness policy to meet USDA regulations.*
- **Whole Grain Guide**  
*A fun resource to help you understand what whole grains are, why they are healthy, and to find whole grain items to add to your menus!*
- **Smart Snacks in A Snap Guide**  
*A good guide for locating more healthy snack items for a la carte offerings, after school programs, and daycare facilities.*
- **Kohl Kids Monthly Newsletter**  
*This monthly publication features up to date trends in school foodservice.*
- **Illinois Food Service Sanitation Manager Refresher Course**  
*Our staff is certified to teach and refresh the Illinois Department of Public Health Certification in Food Service Sanitation.*
- **State Review Preparation**  
*On-site consultation to help school customers prepare for the coordinated review effort and the school meals initiative review.*
- **Policies and Procedures For Residential and Intermediate Care Facilities**  
*This manual was written to fill the gap between institutional and household methods of foodservice, nutrition care, and sanitation. The policies and procedures described are designed to ensure clients safety while maintaining a homelike atmosphere.*
- **Healthcare Manuals**  
*These useful publications support healthcare operators in improving their operations.*
- **HealthPro® Employee Training CD**  
*Training healthcare employees is an essential part of healthcare accreditation. The HealthPro® Employee Training CD contains 12 modules on various topics for orientation and ongoing competency evaluation of foodservice employees.*

**KOHL WHOLESALe HAS 3 REGISTERED DIETITIANS ON STAFF!**

**For questions, please contact:**

Jill Poepsel - [jillp@kohlwholesale.com](mailto:jillp@kohlwholesale.com)

Rebecca Stump - [rebeccas@kohlwholesale.com](mailto:rebeccas@kohlwholesale.com)

Susan Kidwell - [susank@kohlwholesale.com](mailto:susank@kohlwholesale.com)