



InService Trainings

Medical Nutrition Therapy

- F-Tags
- Textured Modified Diets and Thickened Liquids
- Using Medical Necessary Nutritional Supplements
- Treating the Overweight Resident in Long Term Care Setting
- Feeding the Patient That Cannot Feed Himself
- Effects of Aging on Nutrition
- Fiber and Constipation
- Fluid and Hydration
- Food Allergies and Intolerance
- Liberalizing Diets in Long Term Care and Resident's Rights
- Dysphagia Diets and Texture Changes
- Renal Diets
- Residents with Alzheimer's
- Sodium Restricted Diets
- Decubitus and Pressure Ulcers
- Lactose Intolerance
- Gluten Free Diet
- Improving Hydration in Long Term Care
- Vegetarian Diets
- GERD
- Meal Percentage Intake
- Obesity-Emerging Trend For Foodservice

Sanitation and Infection Control

- Standard Precautions
- Handwashing
- Importance of Personal Hygiene
- Improved Kitchen Sanitation with Food Service Worker Involvement in Surveillance
- Importance of Cleaning Schedules
- Warewashing
- Tray Accuracy and Portion Control

Child Nutrition

- HACCP In School Service
- School Meals Training 101
- Child and Adult Care Food Program 101
- Customer Service "A Smiling Face Is Half The Meal"

Food Safety

- HACCP
- Producing Proper Food Quantities and Proper Handling of Leftovers
- Proper Food Labeling and Dating
- Safe Food Handling Practices: Food Temperatures
- Accurate Thermometer Use
- Foodborne Illness
- Purchasing, Receiving and Storage
- Heating, Holding and Cooling Foods Properly
- The Proper Way To Take Food Temperatures

Call or e-mail Susan or Jill to find out dates for the training opportunities in your area.

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