

Appendix C- Frontline Staff Training Topics

E-STAR Frontline Staff Meal Quality Training Topics

For the purposes of this E-STAR grant, Meal Quality training topics may include, but are not limited to the following:

1. Food production and use of equipment
2. Knife skills
3. Appetizing and varied preparation and presentation of food
4. Meal service options
5. Cycle menus
6. Buying, proper food handling, ordering, rotation, and turnover of meal components
7. Menu Substitutions
8. Meal Pattern Flexibilities
9. Techniques to maintain quality on food and salad bars
10. Food Production Records/specifically for use with E-STAR
11. Getting buy-in from school administration
12. Communication and customer service
13. Meal quality and acceptability
14. Strategies for student engagement in school nutrition
15. Knowing your customers
16. Student feedback and food promotion