

WINTER-SPRING 2012 FOOD SERVICE CLASSES

**** APPROVED SNA KEY AREA UNITS****

SNA KEY AREA # 1 OPERATIONS

HACCP	4 Hours	\$40.00
***Qualifies for recertification for MN Food Managers License - MN Dept Health.		
<u>FEBRUARY 28 (T)</u>		3:30 TO 7:30 pm
NEW***COOKS FOR KIDS - ONE	4 Hours	\$40.00
Healthy food and cooking techniques to help reverse the childhood obesity.		
<u>MARCH 6 (T)</u>		3:30 TO 7:30 pm
SERV-SAFE (SNA REQUIRED CLASS)	10 Hours	\$75.00
Includes HACCP, food hazards, sanitation, and harmful micro-organisms.		
MARCH 15 (TH), 20 (T), 22 (TH)		3:30 TO 7:00 pm
+++IF YOU ARE TAKING THE TEST, YOU MUST CONTACT ME BEFORE MARCH 1st		
*** Test only \$40.00	Book only \$52.00	*** Class, test, and book total \$167.00
COOKS FOR KIDS - TWO Healthy Cooking Across America	4 Hours	\$40.00
Spring seasonal foods and using local produce in school meals.		
<u>MARCH 29 (TH)</u>		3:30 TO 7:30 pm
EMERGENCY READINESS & BIO-SECURITY PLANS	4 Hours	\$40.00
Focus is on importance of planning for emergencies and bio-security.		
<u>APRIL 24 (T)</u>		3:30 TO 7:30 pm

SNA KEY AREA #2 NUTRITION

WHOLE GRAINS - KEEPING KIDS FROM FALLING SHORT	4 Hours	\$40.00
Learn about grains and why they are so important in our diet.		
<u>FEBRUARY 21 (T)</u>		3:30 TO 7:30 pm
ENERGY NUTRIENTS, VITAL VITAMINS, MIGHTY MINERALS	3 Hours	\$35.00
Covers energy nutrients, vitamins, and minerals.		
<u>MARCH 8 (TH)</u>		3:30 TO 6:30 pm
FUELING THE SCHOOL AGED ATHLETE - HEALTHY EATING SCORES	4 Hours	\$40.00
Issues involved in providing adequate nutrition for the school aged athlete.		
<u>APRIL 3 (T)</u>		3:30 TO 7:30 pm
HEALTHY EDGE - BUILDING HEALTHY MEALS (SNA REQUIRED CLASS)	10 Hours	\$75.00
Includes knowledge, nutrition, and principles of school food service operations.		
<u>APRIL 10 (T), 12 (TH), 17 (T)</u>		3:30 TO 7:00 pm
DIET MYTHS & PORTION DISTORTION	4 Hours	\$40.00
Covers diet myths, good diets, and correct portion control.		
<u>APRIL 26 (TH)</u>		3:30 TO 7:30 pm

SNA KEY AREA # 3 ADMINISTRATION

NEW***DELEGATION AND EMPOWERING	3 Hours	\$35.00
Elements of empowering, and steps for successful delegation.		
<u>FEBRUARY 23 (TH)</u>		3:30 TO 6:30 pm
BUILDING A PROFESSIONAL TEAM	4 Hours	\$ 40.00
Contributions to team, training, cross training, follow instructions, & communication..		
<u>MARCH 13 (T)</u>		3:30 TO 7:30 pm
NEW***STRATEGIES FOR EFFECTIVE WORK TEAMS	3 Hours	\$35.00
Overall strategies to create food service an effective work environment.		
<u>APRIL 19 (TH)</u>		3:30 TO 6:30 pm

SNA KEY AREA # 4 COMMUNICATIONS AND MARKETING

REAL TIME MARKETING	3 Hours	\$35.00
Understanding the four "P's" of marketing - price, product, promote, place.		
<u>MARCH 1 (TH)</u>		3:30 TO 6:30 pm
NEW***COMMUNICATION SKILLS	4 Hours	\$ 40.00
Creating an open communication climate using effective speaking and listening skills.		
<u>MARCH 27 (T)</u>		3:30 TO 7:30 pm
MEAL APPEAL - ATTRACTING CUSTOMERS	4 Hours	\$40.00
Find out what meals students want and make them appealing to them.		
<u>MAY 1 (T)</u>		3:30 TO 7:30 pm

CLASSES HELD AT: NEW SPIRIT UNITED CHURCH OF CHRIST

14394 Quebec Avenue South Savage, MN 55378

At least one week before class, send check made out to Lunch Lady U, LLC and registration form to:

Rae Ann Pelinka 17380 Killarney Avenue Prior Lake, MN 55372

*** OR *** You can call or email to register and CASH ONLY will be required at class (NO Checks).

WEBSITE: www.lunchladyu.com

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