Wisconsin Department of Public Instruction

Please join us for:

Safe and Savvy Menus

Healthy Hunger Free Kids Act – Steps to Success

And

"Meal or No Meal" –

An Offer vs. Serve Game

A Small Victories Session

3:30 p.m. to 7:00 p.m.

Tuesday **October 9, 2012** Indian Community School 10405 W. St. Martins Franklin, WI Hosts: Natalia Woehl and Staff	**Please register no later than the Friday prior to the session you plan to attend.**	**Please register no later than the Friday prior to the session you plan to attend.**	**Monday** **October 15, 2012** Superior Middle School 3626 Hammond Road Superior, WI Hosts: Jeanne Hopkins and staff
Tuesday **October 16, 2012** Phillips High School 990 Flambeau Avenue Phillips, WI Hosts: Terra Gastmann and staff	**Wednesday** **October 17, 2012** Crandon School District 9750 US Highway 8 W Crandon, WI Hosts: Mary Peters and staff	**Thursday** **October 18, 2012** Brillion Middle School 315 South Main St. Brillion, WI Park in the back of the school Hosts: Judy Nicklaus and Staff	**Tuesday** **October 30, 2012** Benton School District 41 Alma Street Benton, WI Hosts: Tom Bottoms and staff

Anyone currently working in a small school environment is encouraged to attend including administrative staff, foodservice managers and directors, and line staff. Training sessions will be held in a fun, informal atmosphere with an emphasis on networking and group activities. The cost is free and the only requirement is a positive attitude and a desire to create Small Victories in your school nutrition program.

Register on-line at www.dpi.wi.gov/fns/index.html by clicking on the Index button and going to the Training Opportunities webpage or fax in the enclosed registration form.

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Agenda

3:30 – 3:45 pm - Registration, Networking and Welcome

3:45 – 4:30 pm – Savvy Menus

Creating menus under the new meal pattern can be challenging. This session reviews the new meal pattern and offers strategies for creating student-friendly meals that meet USDA regulations. In addition we will explore available resources and tips for simplified production and touch on the 6 cents certification process.

4:30 – 5:15 pm – Protecting Produce – A safety guide

Handling fresh produce involves several considerations when it comes to keeping students safe from food borne illness. This session will guide staff through the steps for keeping produce safe, from receiving to serving. Participants will learn how to assess fresh fruits and vegetables for freshness and receive tips on safe storage and preparation techniques to ensure that produce is safe when it lands on a student's lunch tray.

5:30 – 6:30 pm – The "Meal or No Meal" Game

You will want to be part of the fabulous new game "Meal or No Meal" where you decide if meals are reimbursable under the new meal pattern. Participants select trays from the Meal or No Meal game board and compete by answering questions related to Offer v. Serve. This session is a fun and interactive way to learn about Offer v. Serve and the new meal pattern.

6:30 – 7:00 pm - Nutrition and Networking

A light meal will be served by our host school along with the ever popular tour of the kitchen facilities – Thank you to our host schools!

Everyone working in school foodservice is welcome and encouraged to attend Small Victories sessions including cooks, servers, dishwashers, line staff and interested administrative staff.

Please join us for this exciting learning opportunity
We're looking forward to seeing you!

Small Victories Courses do count as Continuing Education Credits (CEU's) and Specialized Training Hours (STH) for School Nutrition Association (SNA) certification

This institution is an equal opportunity employer.