GUADALUPE PROFESSIONAL DEVELOPMENT AGENDA

Agenda for an August 15, 2014 Professional Development Day for food service workers in Guadalupe, California.
Guadalupe Food Service Department Retreat

Professional Development Day

August 15, 2014

Food Services is “Dining” Services for Students

9:00-9:10 (10) Welcome; Why Professional Development is important by Matt Dwyer
9:10-9:15 (5) Orfalea Foundation updates and retirement of the Orfalea Fund by Kirsten Criswell
9:15-9:30 (15) Food Temperature Danger Zone by Matt Dwyer
9:30-9:50 (20) New NSLP 2014 requirements; Why are whole grains good for us? by Matt Dwyer
9:50-10:10 (20) Review of Kitchen Math ~ Sugar Math by Kirsten Criswell
10:10-10:20 (10) Programs that benefit your students; Breakfast in the Classroom; Recce Before Lunch; Harvest of the Month; Taste-Test Tuesdays; Hydration Stations; Food Day; School Gardens by Kirsten Criswell
10:20-10:30 (10) Salad Bar Host & Etiquette; Salad Bar Assembly; Eat the Rainbow by Kirsten Criswell
10:30-10:40 (10) BREAK ~ transition to Kitchen Session by Kirsten Criswell
10:40-10:50 (10) DEMO: Proper measuring techniques; volume vs. weight by Kirsten Criswell
10:50-11:00 (10) DEMO: Hummus: Flavor Profile by Kirsten Criswell (assisted by GUSD staff)
11:00-11:10 (10) DEMO: Pizza Sauce: Immersion Blender by Kirsten Criswell (assisted by GUSD staff)
11:10-11:20 (10) DEMO: Caesar Salad Dressing: Flavor Profile by Kirsten Criswell (assisted by GUSD staff)
11:20-11:45 (25) DEMO: Pizza-Assembly line production by Kirsten Criswell (assisted by GUSD)
11:45-12:00 (15) Kitchen clean-up supported by all staff
12:00-12:15 (15) BREAK ~ Lunch served and return to classroom setting
12:15-12:30 (15) Customer Service by Kirsten Criswell
12:30-12:45 (15) Workplace Wellness; Wellness Committee by Kirsten Criswell
12:45-1:00 (15) GUSD updates; UBIC roll-out at Mary Buren, upcoming on-site AR, Harvest of the Month and use school garden produce; increased participation at McKenzie by Matt Dwyer