

Please sign up for  
the workshops you  
would like to attend

\$ 5.00 each

Name of Attendee:

\_\_\_\_\_

School District:

\_\_\_\_\_

Phone Number:

\_\_\_\_\_cell  
\_\_\_\_\_home

Choose 1 each

**July 27, 2018**

**Noro Virus (2 Ceu)**

**Managing  
Personalities and  
Conflict (4 CEU)**

\_\_\_\_\_

**July 30, 2018**

**Knife Skills (1 CEU)**

**Basic Culinary Math  
for Nutrition  
Professionals (4CEU)**

Total Cost

\$ \_\_\_\_\_

Check \_\_\_ PO \_\_\_

Cash \_\_\_\_\_

**Please send your  
registration by July 18,  
2018 to :**

Anita Trautwein

13190 Park Street

Alden, NY 14004

questions (716)937-9116 x9116

or

atrautwein@aldenschools.org

If you email me your reservation  
you can pay at the door, if you  
are setting up PO's to pay  
please send information along

**Cost**

**ECSNA members only  
is \$ 5.00 per**

**Workshop**

For those that are not a member of  
ECSNA an application is attached  
for you to join so you can attend  
these workshops. **YOU MUST SEND  
IN YOUR MEMBERSHIP ONE WEEK  
PRIOR TO THE WORKSHOP**

**Application sent with this flyer**

**MAKE CHECKS**

**PAYABLE TO :**

**ECSNA**



Erie County  
School  
Nutrition  
Association

**2017-2018**

**WORKSHOP SERIES  
Erie 1 Boces 355 Harlem  
Rd West Seneca, NY  
14224**

**July 27 & 30 2018**

Professional Standards for All  
School Nutrition Program Employees  
Summary of the Final Rule Effective  
July 1, 2016

Training Standards for All School  
Nutrition Program Employees  
(All Local Educational Agency Sites)  
Hours of annual continuing education /  
training in the foodservice field  
required as follows:

All Directors : **12 hours**

All Managers : **10 hours**

All Other Staff : who works an average  
of at least 20 hours per week : **6 hours**

Part-Time Staff working less than 20  
hours per week: **4 hours**

**CEU=continuing education units**



**July 27th , 2018 Room B2A**

**8:00 –12 Noon (4 CEU )**

*Course Title:* **Managing Conflict and Personalities**

Course Description:

The learning objectives for this session are listed below.

- Identify the role personalities and bias play in conflict.
- Explain the difference between implicit and explicit bias.
- Compare and contrast the four most common generational groups as they relate conflict management/resolution.
- Explain the importance of clear goals and purposes.
- Recall at least two factors that can impact the outcomes of conflict.
- Describe at least three problem/non-productive behaviors and the related management techniques.
- Summarize at least two actions that promote success when managing personalities and conflict

**July 27, 2018**

**12:45-3:00 PM (2 CEU)**

*Course Title:* **Noro Virus**

Course Description:

Communication and training resources that identify tools needed to understand the risks associated with norovirus and prevention strategies in school and child care nutrition program settings.

Instructor will describe why Noro Virus is a concern in a Child Nutrition Setting

Learn what the Symptoms are and how they are transmitted. Discuss prevention and learn Norovirus Control

Everyone plays a P.A..R. T

1. Prevention
2. Assemble Body Fluid Clean up kit
3. Respond to an Incident
4. Total Clean up

**July 30, 2018 Room B2B**

**8:00 Am-12 Noon (4 CEU Credits)**

*Course Title:* **Basic Culinary Math for Nutrition Professionals**

*Description:*

The goal of this training is to provide participants with the opportunity to review and practice basic culinary math skills, including the basic math principles of addition, subtraction, multiplication, and division. The remainder of the training will focus on other key skills such as measuring and converting measurements, scaling recipes, and calculating food costs.

**12:45 PM– 2:00 PM (1 CEU )**

*Course Title:* **Knife Skills**

*Ever wonder how to cut and prepare that awkward fruit or vegetable with your knife.*

*Try your hands on some raw vegetables learn to cut properly. We will provide Cutting Boards and knives for your use.*

*Learn basic knife skills to keep you safe while preparing fruits and vegetables, learn how to cut properly and prepare for cooking those hard to do to produce items by a professionally Trained Chef.*



### Ways and Means

Split Club Raffle

Tickets are \$1.00 each or an Arms length for \$5.00

Lunch will be on your own, there is a cafeteria on site to order from or bring a lunch from home

Bottled Water will be offered in the morning for the workshop