



20 Topic Ideas for Your Chapter Meetings

	Meeting Topic	Possible Providers	Key Area	USDA Professional Standards Code
1	Menu Planning	State Agency or Local Schools	1- Nutrition	1110- Plan menus that meet USDA nutrition requirements for reimbursable meals, including calculating meal components 1120- Plan cycle menus that meet all rules. Consider cost, equipment, foods available, storage, staffing, student tastes, and promotional events.
2	Food Safety Codes	Health Department	2- Operations	2620- Practice general food safety procedures
3	Food Allergies	Health Department, Hospital or Allergy Group	1- Nutrition	1160- Plan meals to accommodate students requiring special diets, including food allergies
4	Meal Patterns & Production Schedules	State Consultants	1- Nutrition	1140- Analyze menus for school meal pattern requirements
5	Knife Skills	Local Chef, Cooking School, or Culinary School	2- Operations	2130- Develop culinary skills necessary for school meal preparation 2140- Properly use and care for equipment
6	Energize Your Team with STEPS	SNA STEPS Challenge materials	3- Administration	3450-Foster employee health, safety, and wellness
7	How to Use Social Media to Promote Your School Nutrition Program	SNA	4- Communications and Marketing	4120- Promote the Child Nutrition Program 4140- Develop communications skills
8	Farm to School	Local Extension Office	1- Nutrition	1130- Utilize local food sources, especially Farm to School, when possible.
9	Correct Measuring Procedures	Local Chef, Cooking School, or Culinary School	2- Operations	2130- Develop culinary skills necessary for school meal preparation
10	Customer Service	Speaker, Experienced Director, Trainer	4- Communications and Marketing	4130- Empower school nutrition staff to provide excellent customer service
11	The Diabetic Student	School Nurse, Nurse Practitioner, Nutritionist	1- Nutrition	1160- Plan meals to accommodate students requiring special diets, including food allergies
12	Hazard Analysis & Critical Control Points	State Agency, Trainer, Experienced Director	3- Administration	3240- Develop and implement emergency and disaster plans, as needed
13	Accident Prevention	Workmen's Comp Representative	3- Administration	3450-Foster employee health, safety, and wellness
14	Offer vs. Serve	State Agency	2- Operations	2220- Use Offer Versus Serve correctly



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15	Fire Safety	Local Fire Department	3- Administration	3450-Foster employee health, safety, and wellness
16	Blood Borne Pathogens	School Nurse, Nurse Practitioner	3- Administration	3450-Foster employee health, safety, and wellness
17	Marketing Your School District's Program	SNA	4- Communications and Marketing	4110- Develop strategic plans and marketing plans that reflect program goals and enhance interaction with stakeholders 4120- Promote the Child Nutrition Program
18	Facility Inspections	Health Department	3- Administration	3510- Evaluate/plan facilities and equipment to meet program goals
19	Sanitation Training	Health Department	2- Operations	2240-Manage serving lines for clean and efficient operation 2620- Practice general food safety procedures
20	Spicing Up Lunches	Sales Representative, Spice Company	2- Operations	2130- Develop culinary skills necessary for school meal preparation