

NFSMI Resource Guide



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VISION

To be the leader in providing education, research, and resources to promote excellence in Child Nutrition Programs

MISSION

To provide information and services that promote the continuous improvement of Child Nutrition Programs



NFSMI RESOURCE GUIDE

The National Food Service Management Institute (NFSMI) is the resource center for education and research for the Federally funded Child Nutrition Programs. The mission of the NFSMI is to provide information and services that promote the continuous improvement of Child Nutrition Programs. This Resource Guide includes educational materials, videotapes, applied research reports, and other resources for professional development which are produced and distributed on a cost-recovery basis.

NFSMI distributes United States Department of Agriculture (USDA), Food and Nutrition Service (FNS) materials developed for Child Nutrition Programs. NFSMI also reproduces and distributes educational materials developed by State agencies.

The symbol **WWW** in the product descriptions indicates that printed materials are available on the World Wide Web. To access the NFSMI Resource Guide on the World Wide Web:

- Go to the NFSMI Web site, www.nfsmi.org.
- Under Information and Publications, click on Resource Guide.
- Click on either PDF* or HTML**.
- Scroll to desired resource.
- Click on the WWW symbol or title for linkage to resource.

*PDF is an electronic version of this document that includes links to the resource.
**HTML (text only) features a subject index with links to descriptions and links from descriptions to resource. The HTML version is faster to download.

The following logos represent the source agency:



NATIONAL FOOD SERVICE MANAGEMENT INSTITUTE



USDA TEAM NUTRITION



STATE AGENCY



USDA MIDWEST REGIONAL OFFICE



UNITED STATES DEPARTMENT OF AGRICULTURE

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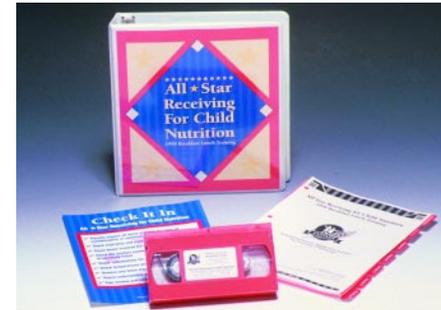
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NEW FOR 2003

- Basics at a Glance Poster [revised]
- Characteristics of Successful Long-Term Employees
- Competencies, Knowledge, and Skill Statements for District School Nutrition Directors/Supervisors [revised]
- Conflict and Challenge in the Workplace
- Culinary Techniques: Cooking with Flair - Meats and Other Protein Foods CD-ROM
- Designing and Equipping School Foodservice Facilities CD-ROM
- Elements of Effective Financial Management
- Financial Management for Food Service Directors CD-ROM
- Financial Management Information System (FMIS): Technical Report
- First Choice: A Purchasing Systems Manual for School Food Service, 2nd Edition
- From the Trainer's Tablet: Lessons for Family/Home Child Care Providers
- A Guide to Centralized Foodservice Systems
- HACCP for Child Nutrition Programs: Building on the Basics
- Issues Related to Implementation of the Afterschool Snack Service
- Job Functions/Duties, Competencies, Knowledge, and Skills of Sponsor Monitors Participating in the Child and Adult Care Food Program
- Lesson Plans for A Guide to Centralized Foodservice Systems CD-ROM
- Lower Elementary School Foodservice Survey Form for Parents
- Measuring Success with Standardized Recipes
- NFSMI FUNDamentals CD-ROM
- NFSMI Insight - Job Duties, Competencies, Knowledge, and Skills of Sponsor Monitors of Family Day Care Homes Participating in the Child and Adult Care Food Program
- NFSMI Insight - Meeting the Needs of Aspiring Child Nutrition Professionals
- NFSMI Insight - Quality Financial Decision Making
- Orientation for Nutrition Employees [revised]
- Promote Healthy Eating
- Report on Teacher/Administrator School Foodservice Survey
- Report on the Analysis of the NFSMI School Foodservice Survey Data
- Report on the Parent School Foodservice Survey
- Responding to a Food Recall
- Responding to a Food Recall Videotape
- School Foodservice Survey Guide
- Serving It Safe, 2nd Edition
- Teacher/Administrator School Foodservice Survey Form
- USDA Recipes for Child Nutrition Programs
- Using Equipment Safely and Efficiently

CONTINUING EDUCATION CREDIT FOR AMERICAN SCHOOL FOOD SERVICE ASSOCIATION (ASFSA)

See page 44 for a list of materials approved for ASFSA Continuing Education Credit.



ALL-STAR RECEIVING FOR CHILD NUTRITION



Breakfast Lunch Training (BLT) module designed for managers to use with food service assistants. Five lessons relate proper receiving procedures to food quality and freshness, food safety, and customer satisfaction. Provides information on verification of orders, temperature check, and storage procedures. Includes 70-page manual, 15-minute videotape, copy-ready handout materials, and 8½" x 11" *Check It In* mini-poster. Mini-poster also available separately. (Videotape closed captioned for hearing impaired.)

Published 1998.....Item # ET17-98 \$25.00
 Spanish Captioned Videotape.....Item # ET17-98(S) \$4.00

AVAILABLE EQUIPMENT IN SCHOOL FOOD SERVICE



Report on the availability of food service equipment related to the implementation of the Dietary Guidelines for Americans in elementary, middle, and high schools nationwide. 64 pages.

Published 1997.....Item # R27-97 \$9.25



BASICS AT A GLANCE POSTER



Colorful 17" x 22" poster from *Measuring Success with Standardized Recipes* includes recipe abbreviations, equivalent volumes and weights, scoop sizes, pan size/capacity chart, cutting diagrams for portioning, and metric equivalents. **WWW**

Revised 2002.....Item # EX60-02(A) \$3.00

BREASTFED BABIES WELCOME HERE!



Packet for child care providers gives information on caring for breastfed babies and encouraging mothers to breastfeed. Includes poster, mother's guide for new or expectant mothers, and a guide for the child care provider with tips on caring for breastfed babies and safely handling and storing breastmilk.

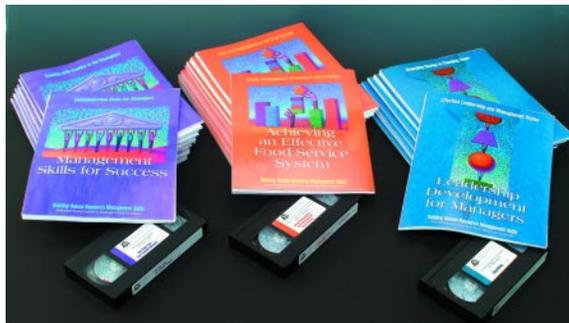
Published 1993.....Item # FNS-1518 \$4.00
 Mother's Guide.....Item # FNS-1518 (MG) \$0.75

BUILDING FOR THE FUTURE: NUTRITION GUIDANCE FOR THE CHILD NUTRITION PROGRAMS



USDA publication offers practical guidance to help food service professionals provide sound nutrition for America's children. Provides information for others in the education community who are interested in nutrition, including teachers, parents, administrators, school board members, school health personnel, and children and teens who participate in the programs. 60 pages.

Published 1992.....Item # FNS-279 \$3.25



BUILDING HUMAN RESOURCE MANAGEMENT SKILLS TRAINING KITS



Designed for food service managers. Each of 3 kits consists of 7 to 8 modules, PowerPoint slide presentations, masters for participant handouts, transparencies, one videotape, and an instructor manual. (PowerPoint slide presentations on www.)

● ACHIEVING AN EFFECTIVE FOOD SERVICE SYSTEM

Topics: • Crisis Management Procedure and Practice
 • Developing Team Goals
 • Finding the Best
 • Getting the Most from Your Workday
 • Jobs and Multiskilling in the Food System
 • Orientation and Retraining
 • Scheduling the Team
 • Strategies for an Effective Work Environment

Published 2001.....Item # ET26-01 \$47.00

● LEADERSHIP DEVELOPMENT FOR MANAGERS

Topics: • Adult Learning Principles
 • Balance and Personal Development
 • Building an Effective Team
 • Coaching Employees for a Positive Outcome
 • Effective Leadership and Management Styles
 • Managing Change in Changing Times
 • The Value of Valuing Differences in the Workplace

Published 2001.....Item # ET21-01 \$38.00

● MANAGEMENT SKILLS FOR SUCCESS

Topics: • Communication Skills for Managers
 • Creating a Motivating Workplace
 • Dealing with Conflict in the Workplace
 • Dealing with Difficult People and Situations
 • Delegating and Empowering
 • Employee Discipline
 • Performance Standards and Expectations

Published 2001.....Item # ET27-01 \$41.00

BUILDING QUALITY MEALS: STANDARDIZED RECIPES AND PORTION CONTROL



60-minute satellite seminar videotape provides an opportunity for Child Nutrition Program personnel to better understand standardized recipes, culinary terms, weighing and measuring, portion control techniques, and recipe modification to prepare quality meals.

(Closed captioned for hearing impaired.) Handouts on www.
 Published 2000.....Item # TT041200 \$4.00
 Spanish Version.....Item # TT041200(S) \$4.00

CARE CONNECTION



Series of 10 videotape lessons and 48 printed lessons (CARE Connections) for Child and Adult Care Food Program (CACFP) sponsors to use in training caregivers in child care homes and centers. Provides information about the CACFP, meal patterns, menu planning, food preparation, sanitation and food safety, and nutrition education. Printed materials include information for sponsors and caregivers, parent leaflets, children's activities, and instructor guide. Videotapes average 16 minutes each. Developed with funding from 7 states. www

Published 1997.....Item # EX26-97 \$50.50

CARE: SPECIAL NUTRITION FOR KIDS



94-page manual and 20-minute videotape focus on preparation of breakfast and lunch for students with special nutritional needs. Use as a self-instructional or small group program for CNP managers. Developed by the Alabama State Department of Education.

Revised 1999.....Item # EX17-95 \$19.25

CHAMPIONS OF CHANGE: CHILD NUTRITION PERSONNEL



60-minute satellite seminar videotape presents an overview of changes in Child Nutrition Programs, discusses the necessity and impact of change, and demonstrates techniques for implementing change. Handouts on **WWW**.

Published 1995.....Item # TT102595(A) \$4.00

CHARACTERISTICS OF SUCCESSFUL LONG-TERM EMPLOYEES



Research report summarizes the characteristics that a national sample of school food service administrators identified as important for employee success. The ten most important employee characteristics and a number of retention strategies are described. 26 pages.

Published 2002 **WWW** Only

CHECK IT IN MINI-POSTER



Colorful 8 1/2" x 11" mini-poster from *All-Star Receiving for Child Nutrition* lists nine steps to follow when receiving food service products. Ideal for posting in the receiving area.

Published 1998.....Item # ET17-98(A) \$0.75



CHILD CARE MINI-POSTERS



Ten colorful 8 1/2" x 11" laminated mini-posters for use in child care centers. Printed in English on one side and Spanish on one side. Topics include hand washing; meat, poultry, and fish safety; cross contamination; grocery shopping tips; safe handling of baby food; breast milk; bottle feeding; diaper changing tips; and safe temperature for foods. **WWW**

Published 2001.....Item # ET29-01 \$3.00

CHILD CARE RECIPES: FOOD FOR HEALTH AND FUN



Collection of 141 recipes for child care from USDA. Many provide directions for one or more variations. Each recipe contributes to a reimbursable meal served to children in the CACFP. Written for 25 and 50 servings, the recipes include old favorites and popular new dishes. **WWW**

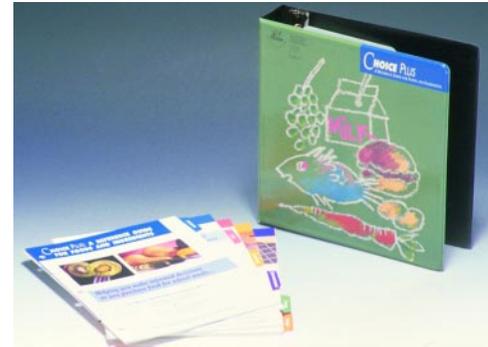
Published 1999.....Item # FNS-304 \$43.00

CHILD CARE TIPS POSTER



Colorful 17" x 22" laminated poster for use in child care homes and centers. Printed in English on one side and Spanish on one side. Topics include hand washing; meat, poultry, and fish safety; cross contamination; grocery shopping; baby food; breast milk; bottle feeding; and diaper changing. Self-adhesive magnets included. **WWW**

Published 2001.....Item # ET28-01 \$2.00



CHOICE PLUS: A REFERENCE GUIDE FOR FOODS AND INGREDIENTS



USDA reference guide on foods and ingredients to assist purchasers in developing food specifications consistent with nutritional goals and knowledge. Provides information to help program operators make informed decisions when purchasing products for use in school lunch and breakfast programs. 202 pages. Published 1997.....Item # FCS-297 \$33.25

COMMODITIES 101



48-minute videotape provides fundamental information on commodity programs. Subjects include purchase planning, federal and state roles, basic commodity ordering concepts, and how commodity procurement supports agricultural markets.

Published 2000.....Item # EX51-00 \$4.00

COMPETENCIES, KNOWLEDGE, AND SKILL STATEMENTS FOR DISTRICT SCHOOL NUTRITION DIRECTORS/SUPERVISORS



Updated research report includes a detailed list of competency, knowledge, and skill statements describing fourteen functional areas of responsibility for school food service directors or supervisors. 85 pages. **WWW**

Revised 2001.....Item # R50-01. \$14.50

COMPETENCIES, KNOWLEDGE, AND SKILLS OF EFFECTIVE SCHOOL NUTRITION MANAGERS



Research report includes a detailed list of competency, knowledge, and skill statements and a job description for a school nutrition manager. 151 pages.

Published 1995.....Item # R16-95. \$14.50

CONFLICT AND CHALLENGE IN THE WORKPLACE



48-minute satellite seminar videotape discusses the causes and value of conflict, identifies conflict resolution styles, and examines coping strategies for working with nonproductive behaviors in the workplace. (Closed captioned for hearing impaired.)

Handouts on **WWW**.

Published 2002.....Item # TT103002 \$4.00

Spanish Captioned Videotape.....Item # TT103002(S) \$4.00

CONNECTICUT COOKS FOR KIDS



Compilation of 130 recipes from Connecticut child care providers who participate in the CACFP. Recipes were kitchen tested by University of Connecticut students. Each recipe includes a detailed nutrient analysis per serving and the contribution that a serving makes to the CACFP meal pattern. Recipe yields range from 1 to 100 servings. 181 pages.

Published 1996.....Item # EX46-99 \$10.50

CONTINUING EDUCATION NEEDS OF NUTRITION EDUCATION AND TRAINING PERSONNEL



Research report presents findings from NFSMI national survey of NET Program personnel on their perceived needs for continuing education. 25 pages.

Published 1995 **WWW** Only

COOKING A WORLD OF NEW TASTES



Culinary training series contains 4 self-instructional videotapes (approximately 20 minutes each) that promote healthy cooking techniques for school nutrition professionals. Videotapes explore innovative and creative approaches to produce healthy, tasty, and attractive foods for the school meals programs with an emphasis on enhancing culinary skills. Series includes a 111-page Quick Reference Guide. **WWW**

Published 1998.....Item # FNS \$29.00



COOKING FOR THE NEW GENERATION



Breakfast Lunch Training (BLT) module designed for directors and managers to instruct food service assistants in the preparation of multiple-ingredient, processed food products. Chapter topics are Manufacturer's Instructions, Checking Temperatures, and Cooking and Holding. Includes 74-page manual, 18-minute videotape, and 8 1/2" x 11" *Temperature Mini-poster*. Mini-poster also sold separately.

Published 1997.....Item # ET16-97 \$23.00

COOPERATIVE PURCHASING FOR CHILD NUTRITION PROGRAMS



1-3/4 hour satellite teleconference videotape addresses cooperative purchasing. Includes forming a cooperative purchasing system, managing purchasing cooperatives, and maintaining communications. Handouts on **WWW**.

Published 1999.....Item # TT012699(A) \$4.00

COSTS ASSOCIATED WITH PROVIDING SCHOOL MEALS FOR CHILDREN WITH SPECIAL FOOD AND NUTRITION NEEDS



Report discusses findings from case study research on food and labor costs associated with providing school meals for children with special needs. 24 pages.

Published 1994 **WWW** Only

CREATING HEALTHY MENUS FOR THE MAINLINE, PART I



60-minute satellite seminar videotape presents ideas for planning and creating healthy, cost-effective, appealing menus. Handouts on **WWW**.

Published 1994.....Item # TT102694(A) \$4.00

CREATING HEALTHY MENUS FOR THE MAINLINE, PART II



60-minute satellite seminar videotape demonstrates the use of production scheduling, standardized recipes, and production techniques to effectively implement healthy menus for the mainline. Handouts on **WWW**.

Published 1995.....Item # TT030895(A) \$4.00

CULINARY TECHNIQUES: COOKING WITH FLAIR CD-ROMS



Interactive, self-paced, computer-based instructional programs designed for food service assistants. Maintaining food quality is a consistent theme in all three programs. Each includes interactive learning activities, glossary, recipes, video clips, activity index, and links to resources on the Web. One copy may be loaded on multiple computer hard drives or on a network. **WWW**

Minimum System Requirements

Windows: Pentium 133 or higher processor; Windows 95/98; or Windows NT4 or higher; 32 MB RAM (64 MB recommended); 600x800 screen resolution (16-bit high color recommended); and sound card.

Macintosh: PowerPC or greater; System 8.2 or later; 64 MB RAM, 600x800 screen resolution and 8-bit color (256 colors) or higher; CD-ROM drive; and QuickTime 4.0 or higher.

● BREADS AND GRAINS

Teaches preparation techniques for yeast breads, quick breads, cakes, pasta, rice, and grains. Food science, chemistry, mathematics, history, and mechanical concepts make it appropriate for a multi-disciplinary classroom. Published 2001.....Item # ET24-01 (Win) or ET24-01 (Mac) \$8.00

● FRUITS, SALADS, VEGETABLES

Includes activities which reinforce food handling and preparation practices that maintain food quality. Emphasizes proper storage of fresh fruits and vegetables, preparation, and presentation techniques. Published 2000.....Item # ET22-00 (Win) or ET22-00 (Mac) \$8.00

● MEATS AND OTHER PROTEIN FOODS

Teaches preparation techniques for meats, fish, and poultry; legumes, nuts, and seeds; cheese, yogurt, and eggs; and processed products. Emphasizes food safety, importance of following directions, and special characteristics of cuts of meat. Published 2002.....Item # ET40-02 (Win) or ET40-02 (Mac) \$8.00



CULINARY TECHNIQUES FOR HEALTHY SCHOOL MEALS



13-hour program for the school nutrition manager to use with food service assistants. Focuses on principles of food preparation and development of new culinary skills. Includes 7 workbooks, 7 videotapes, and coach's workbook with certificate. Developed with funding from 9 states.

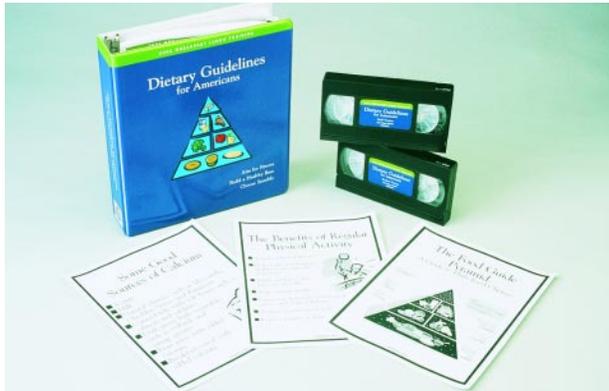
Published 1996.....Order # EX22-96 \$64.25

DESIGNING AND EQUIPPING SCHOOL FOODSERVICE FACILITIES CD-ROM



PowerPoint slides and training materials on CD-ROM are designed as a resource for presenting a workshop. Files for the Instructor Guide and the Participant Manual are organized into 10 chapters each that coordinate with *A Guide for Purchasing Foodservice Equipment*. Files may be printed from user's computer. The Instructor Guide includes a copy of each slide with suggested trainer script, and the Participant Manual includes a copy of each slide with space for note-taking. Learning activities, 4 supplemental "optional side trips," and detailed guidelines for group foodservice design projects are provided. Available only on CD-ROM.

Published 2002.....Item # ET41-02 \$8.00



DIETARY GUIDELINES FOR AMERICANS



Breakfast Lunch Training (BLT) module provides material for school food service professionals to teach staff and students about the 2000 Dietary Guidelines for Americans (DGA). Module includes ten lessons with activities, reproducible handouts, and transparency masters. Two videotapes, one for staff (26 minutes) and one for students in grades 5-12 (14 minutes), provide information on the DGA and the Food Guide Pyramid as they relate to healthy lifestyles. (Closed captioned for hearing impaired.) **WWW**
 Published 2001.....Item # ET23-01 \$20.00
 Spanish Captioned Videotape Staff.....Item # ET23-01(S) Staff \$4.00
 Spanish Captioned Videotape Student.....Item # ET23-01(S) Student . . . \$4.00

EFFECTIVE FINANCIAL MANAGEMENT PRACTICES



2-hour satellite teleconference videotape focuses on Child Nutrition Program (CNP) financial management. Food Service Directors will gain an understanding of how to manage and meet financial goals while maintaining the nutrition integrity of their programs. Panel discussion includes financial management practices of CNP in medium and large school districts. Describes NFSMI research project on financial management. Speaker slides on **WWW**.
 Published 2001.....Item # TT013101 \$4.00

ELEMENTARY SCHOOL MEAL SURVEY FORM



Survey forms to determine elementary school student (grades 3-5) satisfaction with food services. Tested for validity and reliability with elementary students nationwide. Sold in units of 100. Machine-scorable. *School Foodservice Survey Guide* (Item # R55-02) available separately.
 Published 2000.....Item # R39-00(A) \$11.75 per 100

ELEMENTS OF EFFECTIVE FINANCIAL MANAGEMENT



2-hour satellite teleconference videotape focuses on how Child Nutrition Program directors manage financial data. Panel discussion includes food and labor costs per meal, participation rate, productivity in the management of school nutrition programs, losing money, environmental concerns, and theft. Speaker slides on **WWW**.
 Published 2002.....Item # TT052202 \$4.00

ENERGY CONSERVATION MANUAL FOR SCHOOL FOOD SERVICE MANAGERS



Resource manual on energy monitoring and conservation. Includes references, glossary/equations, sample forms, and technical information. 68 pages.
 Published 1994 **WWW** Only

EQUIPMENT EFFICIENCY FOR HEALTHY SCHOOL MEALS



60-minute satellite seminar videotape designed to help child nutrition personnel maximize the use of existing equipment, increase awareness of related research, become familiar with new equipment options, and plan for the selection and purchase of new equipment. Handouts on **WWW**.
 Published 1997.....Item # TT031297(A) \$4.00

EXPLORING FOODS WITH YOUNG CHILDREN



Guide for preschool and early elementary classroom teachers to incorporate nutrition education into existing curricula. Letters to parents or guardians are translated into Spanish and Creole dialects to involve families in the child's nutrition education. 85 pages.
 Published 1995.....Item # EX19-95 \$7.25

FEEDING CHILDREN WELL, A PYRAMID FOR PRESCHOOLERS



17-minute videotape for child care providers and parents focuses on the food groups in the Food Guide Pyramid. Addresses the developmental and emotional aspects of feeding preschoolers, the often negative impact of television, and parents as powerful role models. Developed by the Texas Nutrition Education & Training Programs.
 Published 1996.....Item # EX23-96 \$4.00
 Spanish Captioned Videotape.....Item # EX23-96(S) \$4.00

FINANCIAL MANAGEMENT FOR FOOD SERVICE DIRECTORS CD-ROM



Self-directed, interactive educational CD-ROM presents real life scenarios from "A Year in the Life of a Food Service Director." Learners choose from three possible courses of action that may have positive or negative implications on program effectiveness, reputation, revenue, and expenditures. Components include a budget-builder activity, case study, glossary, and reference section. Minimum System Requirements: Pentium 133 or higher computer; Windows 95/98/2000, or Windows NT4 or higher; 64 MB RAM, 8x speed CD-ROM drive; 800x600 screen resolution. Published 2002.....Item # ET33-02 \$8.00



FINANCIAL MANAGEMENT INFORMATION SYSTEM (FMIS): TECHNICAL REPORT



Describes the financial analysis model (FMIS), developed by a national task force. Report includes standardized definitions of financial terms, cost categories, and formulas used to analyze various financial data managed at the school district level. Worksheets and examples illustrate the use of FMIS. 85 pages. Published 2001 **WWW** Only



FIRST CHOICE: A PURCHASING SYSTEMS MANUAL FOR SCHOOL FOOD SERVICE, 2ND EDITION



Reference manual provides child nutrition professionals with a resource to guide procurement procedures. Second edition updates procurement information and integrates food safety information to assist purchaser in establishing procedures to assure receipt of a safe product. Includes steps in purchasing, regulations, market place environment, product movement, bid units, specifications, brand approval, obtaining prices, monitoring cost, product testing, receiving and storage, and purchasing cooperatives. 291 pages. Revised 2002.....Item # EX59-02 \$25.50

FIRST DAY...EVERY DAY: BASICS FOR FOOD SERVICE ASSISTANTS, PART I



60-minute satellite seminar videotape designed to help food service assistants perform their jobs safely and efficiently. Topics include personal and professional development, food safety and sanitation, HACCP, and accident prevention. (Closed captioned for hearing impaired.) Handouts on **WWW**. Published 1997.....Item # TT102297(A) \$4.00

FIRST DAY...EVERY DAY: BASICS FOR FOOD SERVICE ASSISTANTS, PART II



60-minute satellite seminar videotape designed to help food service assistants perform their jobs safely and efficiently. Topics include weights and measures, portion control, production schedules, recipe adjustment, and equipment safety. (Closed captioned for hearing impaired.) Handouts on **WWW**. Published 1998.....Item # TT042998(A) \$4.00 Spanish Captioned Videotape.....Item # TT042998(S) \$4.00

FIVE A DAY, LET'S EAT AND PLAY: A NUTRITION EDUCATION PROGRAM FOR PRESCHOOL CHILDREN



Ten-lesson program provides interactive learning activities for preschool children ages 3-5 to increase awareness and intake of fruits and vegetables through positive, playful experiences. Lessons include songs, stories, games, and activities. Developed by the Florida Department of Education. Published 1998.....Item # EX41-99 \$18.00





FOOD & ME: TEACHER’S KIT FOR GRADES PRE K-K

 Activity-based program to build skills and motivate children to make healthy eating choices. Assists in teaching the basics of healthy eating in a lively way to engage students. Takes the message beyond the classroom to the school cafeteria and into students’ homes. Includes teacher’s guide, teacher’s handbook, resource materials, 30 student picture booklets, audio tape, take-home family newsletter, and reproducible worksheets.
Published 1995.....Item # EX38-99 \$23.75

FOOD, FAMILY AND FUN: A SEASONAL GUIDE TO HEALTHY EATING

 Recipe book helps provide healthful, affordable meals at home and answers children’s questions about food and health in fun and entertaining ways. Recipe yields range from 1 to 24 servings. 122 pages.
Published 1998.....Item # FCS-298. \$7.00

FOOD GUIDE PYRAMID FOR YOUNG CHILDREN BOOKLET

 Booklet describes how the Food Guide Pyramid has been adapted for children ages 2-6. Topics include pyramid basics, healthy eating tips, major food groups, kids in the kitchen, planning for variety, learning activities, child-size servings, and snack ideas.
16 pages. [WWW](http://www.nfsmi.org)
Published 1999.....Item # PA1647 \$1.50

FOOD GUIDE PYRAMID FOR YOUNG CHILDREN POSTER

 Colorful 27" x 34" poster provides a daily food guide for children ages 2-6 and teaches what they should eat to help them grow healthy and strong. Features a serving size chart. [WWW](http://www.nfsmi.org)
Published 1999.....Item # PA1648 \$.65

For additional information, see
[TIPS FOR USING THE FOOD GUIDE PYRAMID FOR YOUNG CHILDREN.](#)

FOOD QUALITY EVALUATION AND ASSURANCE MANUAL FOR SCHOOL FOOD SERVICE

 Comprehensive manual to evaluate and improve food quality. Contains information on planning, procurement, production, and service. Includes sample forms. 200 pages.
Published 1995.....Item # R15-95 \$17.00

FOOD QUALITY: MAKING THE GRADE IN CHILD NUTRITION, PART I

 55-minute satellite seminar videotape explains how to determine what students define as quality and shows how to apply a set of standards to judge the quality of the foods prepared. (Closed captioned for hearing impaired.) Handouts on [WWW](http://www.nfsmi.org).
Published 1999.....Item # TT042199(A) \$4.00
Spanish Captioned Videotape.....Item # TT042199(S) \$4.00

FOOD QUALITY: MAKING THE GRADE IN CHILD NUTRITION, PART II

 60-minute satellite seminar videotape continues discussion of student-focused quality programs. Topics include food preparation principles, presentation, and marketing techniques. (Closed captioned for hearing impaired.) Handouts on [WWW](http://www.nfsmi.org).
Published 1999.....Item # TT102799(A) \$4.00
Spanish Captioned Videotape.....Item # TT102799(S) \$4.00

FOOD SAFETY: IT’S IN YOUR HANDS

 2-hour satellite teleconference videotape addresses issues related to food safety and the prevention of foodborne illness including identifying food safety hazards, avoiding cross-contamination, personal hygiene, and hand washing. Teleconference available in streaming video through the NFSMI Web site. [WWW](http://www.nfsmi.org)
Published 1999.....Item # TT082599 \$4.00

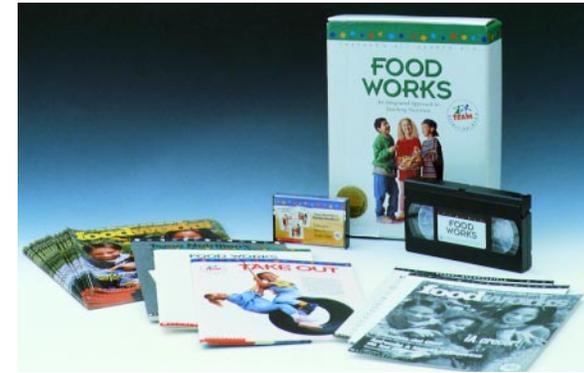
www.nfsmi.org



FOOD SAFETY MINI-POSTERS



Fourteen colorful 8 1/2" x 11" laminated mini-posters printed in English on one side and Spanish on one side. Topics include hand washing, personal appearance and hygiene, storage, temperatures, and preparation. Designed for use in the food preparation and service areas. **WWW**
 Published 2000.....Item # EX50-00 \$3.00



FOOD WORKS: TEACHER'S KIT FOR GRADES 3-5



Activity-based program to build skills and motivate children to make healthy eating choices. Assists in teaching the basics of healthy eating in a lively way that engages students and takes the message beyond the classroom to the school cafeteria and into students' homes. Includes teacher's guide, teacher's handbook, resource materials, 30 student magazines, Spanish language materials, audiotape, videotape, take-home family newsletter, and reproducible worksheets.
 Published 1995.....Item # EX40-99 \$27.75



FOOD TIME: TEACHER'S KIT FOR GRADES 1-2



Activity-based program to build skills and motivate children to make healthy eating choices. Assists in teaching the basics of healthy eating in a lively way that engages students and takes the message beyond the classroom to the school cafeteria and into students' homes. Includes teacher's guide, teacher's handbook, resource materials, 30 student magazines, Spanish language materials, audiotape, videotape, take-home family newsletter, and reproducible worksheets.
 Published 1995.....Item # EX39-99 \$25.75

FROM THE TRAINER'S TABLE: LESSONS FOR FAMILY/HOME CHILD CARE PROVIDERS



Lesson plans developed for child care providers to train staff on providing nutritious meals for young children. Topics include:

- Cost-Effective Shopping
- Family Style Meals
- Food Intolerance & Allergies
- Food Safety at the Child Care Center
- Food Safety at the Grocery Store
- Grains & Breads - What is a Serving?
- Infants: Understanding the Feeding Relationship
- Infants: Understanding Growth and Development

Each lesson includes a purpose, objective, timed outline, PowerPoint slides that may be printed as transparencies, activities, handouts, pretest, and posttest.
 Published 2002..... **WWW** Only

GET READY, GET SET, GO FOR QUALITY SERVICE



Breakfast Lunch Training (BLT) module designed for school food service managers to use with employees. Defines and describes value-added productivity, preparation of items using a batch process, and customer service. Includes ready-to-use food production and product comparison forms, 80-page manual, and 14-minute videotape.
 Published 1996.....Item # ET14-96 \$24.00



GETTING A HEAD START WITH 5 A DAY FUN KIT



Activities, materials, and resources designed to encourage young children and their families to eat more fruits and vegetables. Includes a two-part 60-minute videotape for preschool staff and teacher training. Developed by the Montana Department of Public Health and Human Services.
 Published 1996.....Item # EX28-97 \$30.25

GO FOR THE GOLD WITH CUSTOMER SERVICE

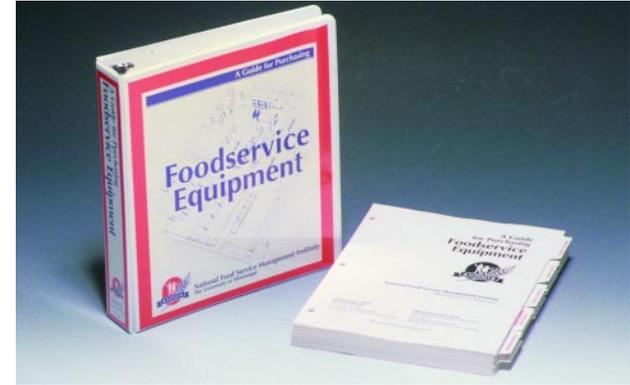


Breakfast Lunch Training (BLT) module designed to help CNP administrators improve customer service. Provides information on quality food, marketing, attractive serving lines, communication skills, and how to meet customer needs and wants. Includes 87-page instructor handbook and four lessons with activities and handouts.
 Published 1994 **WWW** Only

GO, GLOW, GROW: FOODS FOR YOU



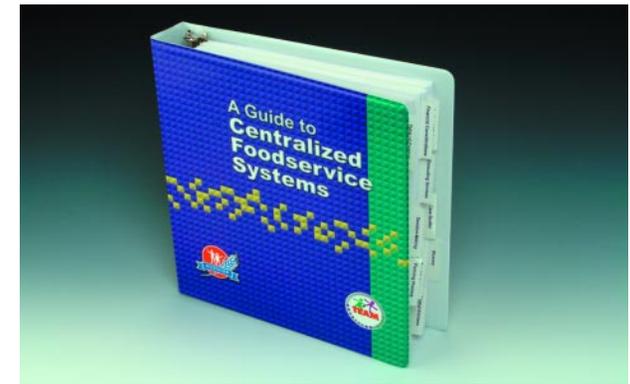
Colorful, interactive nutrition activity booklet for children 3 to 4 years old. Focuses on the Food Guide Pyramid and eating a variety of foods. Parents, teachers, and caretakers can use it to introduce or reinforce nutrition messages for children. 22 pages.
 Published 1996.....Item # FCS-1554 \$1.00
 Spanish Version.....Item # FCS-1554(S) \$1.00



GUIDE FOR PURCHASING FOODSERVICE EQUIPMENT



Presents a decision-making process and critical pathway approach to purchasing conventional foodservice production equipment. Addresses issues related to new construction, renovation, and replacements. 304 pages. Companion reference to *The New Design Handbook for School Food Service*. **WWW**
 Published 1998.....Item # R35-98 \$26.75



A GUIDE TO CENTRALIZED FOODSERVICE SYSTEMS



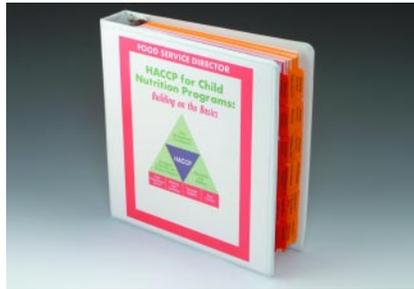
Reference manual assists school foodservice directors in making decisions about centralizing food production in their districts. Eleven chapters include information on selecting and planning centralized foodservice systems; writing a feasibility study; financial considerations; food safety; and central, regional, and receiving (satellite) kitchens. Six case studies describe large and small centralized foodservice systems in both urban and rural school districts. 192 pages. **WWW**
 (For additional resource, see *Lesson Plans for A Guide to Centralized Foodservice Systems*.)
 Published 2002.....Item # EX54-02 \$27.00

GUIDELINES FOR EQUIPMENT TO PREPARE HEALTHY MEALS



Report provides guidelines to assist school food service managers in determining the equipment needed to prepare meals that meet nutrition standards and are acceptable to children. 182 pages. **WWW**

Published 1996.....Item # R25-96 \$15.75

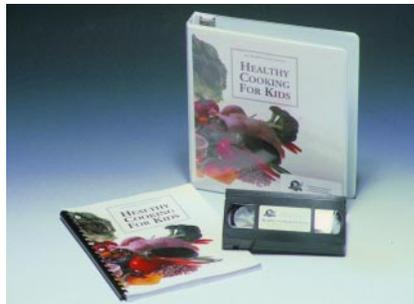


HACCP FOR CHILD NUTRITION PROGRAMS: BUILDING ON THE BASICS



Designed to help child nutrition staff understand how to design and implement a HACCP system. Single binder includes a 298-page HACCP manual for Food Service Directors and a 208-page HACCP manual for Food Production Employees. May be used individually as a reference and self-study guide.

Published 2002.....Item # EX56-02 \$28.50



HEALTHY COOKING FOR KIDS



Breakfast Lunch Training (BLT) module designed to introduce new techniques and refine traditional methods to create healthier, great-tasting meals that meet USDA School Meals Initiative goals. Chapters include: Increasing Fruits and Vegetables in Menu Planning, Reducing Fat in Meats and Meat Alternates Main Dishes, Increasing Grains and Pastas in School Lunches, and Food Aesthetics. Includes 50-page manual and 30-minute videotape. **WWW**

Published 1995.....Item # ET13-95 \$27.00

HEALTHY CUISINE FOR KIDS WORKSHOP MANUAL



Trainer's manual for presenting 3-day hands-on training program focusing on development of culinary techniques that support healthy eating practices. Designed for managers or directors to use with food service production staff. 300 pages. **WWW**

Published 1995.....Item # ET11-95 \$43.25



HEALTHY EATING HELPS YOU MAKE THE GRADE RULER



Colorful 6" Team Nutrition ruler. Nutrition message on the back. Item # EX43-99 0-4...\$.29 each

- 5-50...\$.28 each
- 51-500...\$.27 each
- 501 and up...\$.25 each

HEY, WHAT'S COOKIN'?



35-minute training videotape and accompanying talking points. Produced by the Texas NET Program to illustrate marketing strategies practiced by successful high school Child Nutrition Programs. Published 1995.....Item # EX14-95. \$5.75

HIGH SCHOOL FOODSERVICE SURVEY FORM



Survey forms to determine high school student satisfaction with food services. Tested for validity and reliability with high school students throughout the country. Sold in units of 100. Machine-scorable. *School Foodservice Survey Guide* (Item # R55-02) available separately.

Published 1997.....Item # R28-97(A). \$11.75 per 100



INVENTORY MANAGEMENT



Breakfast Lunch Training (BLT) module designed for school food service directors to use in training managers. Four lessons focus on the general principles of inventory management: Organization for Inventory Control, Record Keeping, Product Safety, and Cost Control. Includes instructor guide, workbook, 24-minute videotape, and three 8½" x 11" color mini-posters that list maximum food storage times for refrigerator, freezer, and storeroom. (Videotape closed captioned for hearing impaired.)

Published 2000.....Item # ET20-00 \$21.00
 Spanish Captioned Videotape.....Item # ET20-00(S) \$4.00

ISSUES AND TRENDS IN FOOD SERVICE MANAGEMENT



Review of literature on significant food service management trends and issues that may affect Child Nutrition Programs. Highlights questions the food service decision-maker should consider. 22 pages with a 10-page bibliography.

Published 1995..... **WWW** Only

ISSUES RELATED TO EQUIPMENT AND THE DIETARY GUIDELINES FOR AMERICANS



Report examines production equipment issues related to the implementation of the Dietary Guidelines for Americans. 26 pages.

Published 1996 **WWW** Only

ISSUES RELATED TO IMPLEMENTATION OF THE AFTERSCHOOL SNACK SERVICE



Research report describes results of three focus group sessions with school foodservice administrators. Specific concerns and challenges related to implementation of an afterschool snack service are described. 31 pages.

Published 2001 **WWW** Only

JOB FUNCTIONS/DUTIES, COMPETENCIES, KNOWLEDGE, AND SKILLS OF SPONSOR MONITORS PARTICIPATING IN THE CHILD AND ADULT CARE FOOD PROGRAM



Research report includes a detailed list of the competencies, knowledge and skill statements, and a sample job description for sponsor monitors who oversee food programs in Family Day Care Homes. 212 pages.

Published 2002..... **WWW** Only

KEYS TO EXCELLENCE SUPPORT MATERIALS



Document lists support materials for each category of ASFSA's *Keys to Excellence: Standards of Practice for Nutrition Integrity*. NFSMI and National Agricultural Library (NAL) materials are identified by source, title, brief description, and code/call number for ordering and borrowing purposes.

Published 1996..... **WWW** Only

LESSON PLANS FOR A GUIDE TO CENTRALIZED FOODSERVICE SYSTEMS



Seven lesson plans to accompany *A Guide to Centralized Foodservice Systems* include objectives, presentation outline, reading assignment, PowerPoint slides with notes, "virtual tours" of centralized school foodservice systems, learning activities, and test questions and answers. Educators may use lessons as a basis for short courses or as part of a foodservice systems management course. Practitioners may use portions of lessons to educate staff and administrators. Available only on CD-ROM.

Published 2002.....Item # EX62-02 \$8.00

LOOK WHO'S COOKING! HOW FOOD PREPARATION CAN HELP CHILDREN LEARN AND DEVELOP



30-minute videotape and accompanying booklet demonstrate food preparation activities for young children. Visit three families and watch mother, father, and child prepare a breakfast; a teenager help her little brother make an afternoon snack; and a daughter prepare a salad to go with a dinner. Developed by Georgia NET Program.

Published 1997.....Item # EX32-98 \$8.25

LOWER ELEMENTARY SCHOOL FOODSERVICE SURVEY FORM FOR PARENTS



Survey forms for parents of lower elementary school students (grades K-2) to determine student satisfaction with food services. Tested for validity and reliability with parents of lower elementary school students nationwide. Sold in units of 100. Machine-scorable.

School Foodservice Survey Guide (Item # R55-02) available separately.
 Published 2002.....Item # R45-01(A)..... \$11.75 per 100

MANAGING FOOD SAFETY: THE NEXT STEP



2-hour satellite teleconference videotape provides an opportunity for CNP personnel to learn about the basic principles of a food safety assurance system and how to apply these principles. Available in streaming video through the NFSMI Web site. [WWW](http://www.nfsmi.org)
Published 2000.....Item # TT012600 \$4.00



MEALTIME MEMO FOR CHILD CARE



Two-page fact sheet for the CACFP published six times per year includes wide variety of topics related to child care. Menus, recipes, and activities are often featured. Also available in Spanish [WWW](http://www.nfsmi.org)

MEASURING SUCCESS WITH STANDARDIZED RECIPES

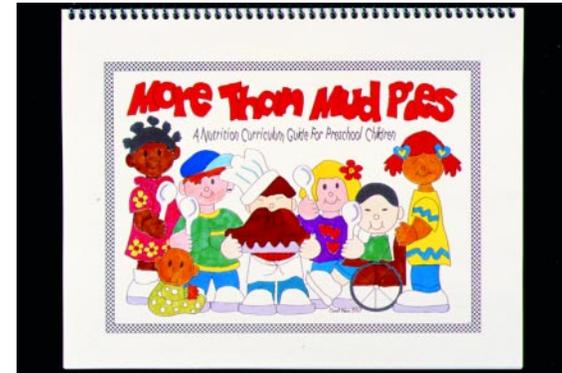


Training package addresses the benefits of using and developing standardized recipes. Designed to assist school food service and child care managers and employees with development and use of standardized recipes in their operations. Materials include 63-page manual, video, CD-ROM, and revised *Basics At A Glance* poster. Poster also available separately. [WWW](http://www.nfsmi.org)
Published 2002.....Item # EX60-02. \$33.00

MIDDLE/JUNIOR HIGH SCHOOL FOODSERVICE SURVEY FORM



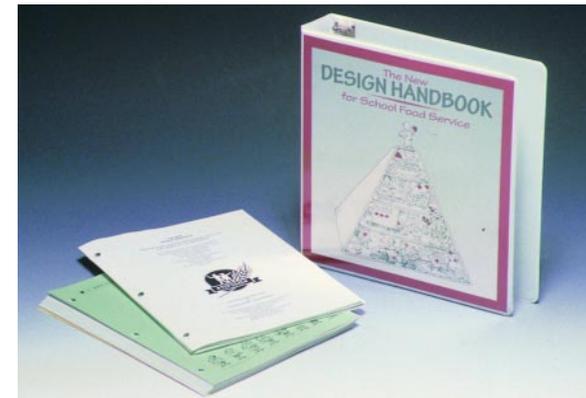
Survey forms to determine student satisfaction with food services. Tested for validity and reliability with middle/junior high schools throughout the country. Sold in units of 100. Machine-scorable. *School Foodservice Survey Guide* (Item # R55-02) available separately.
Published 1997.....Item # R33-97(A). \$11.75 per 100



MORE THAN MUD PIES



Fifty-nine lessons organized by season provide opportunities for children ages 3-5 to learn about how foods grow, food preparation, and nutrition. Includes extensive list of books to read, songs to sing, videotapes, and references. (Revised from earlier editions by Colorado Department of Education and Mississippi CACFP.) 163 pages. Published 1998.....Item # LM1-98 \$11.75



THE NEW DESIGN HANDBOOK FOR SCHOOL FOOD SERVICE



Provides guidelines for designing or improving food service areas. Covers traffic flow, efficient kitchen layout, and equipment requirements. 212 pages. Companion reference to *Guide for Purchasing Foodservice Equipment*. [WWW](http://www.nfsmi.org)
Published 1997.....Item # EX11-95 \$26.00

NFSMI FUNDAMENTALS CD-ROM



Software tool that can be used to implement standardized financial analysis within the school district. The standardized definitions and formulas are based on the Financial Management Information System (FMIS) (Item # R43-01). Program is designed for small to moderate sized school districts and can track up to 100 individual schools. The software requires Windows 98 second edition or later operating system and approximately 60 MB of space. Requires a working knowledge of basic accounting to use the software.

Published 2002.....Item # ET36-02 \$8.00



NFSMI INSIGHT - HANDS-ON TECHNICAL ASSISTANCE

Evaluates impact of the two-year Hands-On Team Technical Assistance project designed to assist School Food Authorities with implementing the goals of the Healthy School Meals Initiative. **WWW**

Published 2001.....Item # R116-01 \$0.50

NFSMI INSIGHT - HEALTHY CUISINE FOR KIDS

Describes NFSMI's three-day train-the-trainer workshop that provides hands-on food preparation experiences to support the nutrition principles in the Dietary Guidelines for Americans. **WWW**

Published 1997.....Item # R107-97 \$0.50

NFSMI INSIGHT - HIGH SCHOOL FOODSERVICE SURVEY: A CONTINUOUS IMPROVEMENT TOOL

Describes the *High School Foodservice Survey* as a continuous improvement tool for measuring student satisfaction. Explains the Foodservice Analysis & Benchmarking Service (FABS) to aid in analyzing and interpreting survey results. **WWW**

Published 1997.....Item # R108-97 \$0.50

NFSMI INSIGHT - HOW CAN WE BE SURE THE STUDENTS ARE EATING A NUTRITIOUS SCHOOL LUNCH? SERVE HEALTHFUL ENTREES!

Summarizes NFSMI research on point-of-choice nutrition education and its effectiveness with elementary school children. **WWW**

Published 1997.....Item # R109-97 \$0.50

NFSMI INSIGHT - INCREASING PARTICIPATION BY HIGH SCHOOL STUDENTS IN THE SCHOOL LUNCH PROGRAM

Summarizes factors associated with student participation in the school lunch program. Includes suggestions to increase participation. **WWW**

Published 1998.....Item # R111-98 \$0.50

NFSMI INSIGHT - JOB DUTIES, COMPETENCIES, KNOWLEDGE, AND SKILLS OF SPONSOR MONITORS OF FAMILY DAY CARE HOMES PARTICIPATING IN THE CHILD AND ADULT CARE FOOD PROGRAM

Reviews the NFSMI research study to identify job duties, competencies, knowledge, and skills of sponsor monitors. Provides sample job description of sponsor monitors and reviews training needs. **WWW**

Published 2002.....Item # R118-02 \$0.50

NFSMI INSIGHT - JOB FUNCTIONS AND TASKS OF SCHOOL NUTRITION MANAGERS AND DISTRICT DIRECTORS/SUPERVISORS

Highlights the results of NFSMI's national survey to determine the functions and tasks associated with school nutrition managers and directors. **WWW**

Published 1995.....Item # R102-95 \$0.50



NFSMI INSIGHT is a 6-page informational bulletin summarizing NFSMI research and education activities. The user-friendly publication provides practical suggestions for child nutrition professionals.



NFSMI INSIGHT - BARRIERS TO A GOOD NUTRITION ENVIRONMENT IN THE MIDDLE GRADES: VIEWS FROM SCHOOL ADMINISTRATORS, TEACHERS, AND FOODSERVICE ADMINISTRATORS

Summarizes comments from focus groups of school administrators, teachers, and foodservice administrators. Includes responses to questions related to barriers to healthy eating behaviors in the school setting and suggests steps to overcome the barriers. **WWW**

Published 2001.....Item # R117-01 \$0.50

NFSMI INSIGHT - BEST PRACTICES IN SCHOOL FOODSERVICE

Highlights best practices of schools using the NFSMI high school and middle/junior high food service surveys. Briefly describes the history of continuous improvement and benchmarking as a process of managing change. **WWW**

Published 2000.....Item # R114-00 \$0.50

NFSMI INSIGHT - CULINARY TECHNIQUES FOR HEALTHY SCHOOL MEALS: TRAIN THE TRAINER PARTICIPANT SURVEY

Examines effectiveness of the Master Trainer Workshops for the *Culinary Techniques for Healthy School Meals* program. **WWW**

Published 1999.....Item # R113-99 \$0.50

NFSMI INSIGHT - EQUIPPING SCHOOL KITCHENS TO PREPARE HEALTHFUL MEALS

Summarizes NFSMI research project to examine production equipment issues related to meeting the Dietary Guidelines for Americans. **WWW**

Published 1996.....Item # R106-96 \$0.50

NFSMI INSIGHT - MANAGING NUTRITION SERVICES FOR CHILDREN WITH SPECIAL NEEDS

Describes NFSMI's nationwide survey to determine the administrative requirements for managing nutrition services for children with special needs and to estimate costs for providing the meals. **WWW**
Published 1994.....Item # R101-94 \$0.50

NFSMI INSIGHT - MEASURING AND EVALUATING THE ADEQUACY OF THE SCHOOL LUNCH PERIOD

Summarizes results of a research study that investigated the adequacy of "time to eat" during the school lunch period. Includes a case study. **WWW**
Published 1999.....Item # R112-99 \$0.50

NFSMI INSIGHT - MEETING THE NEEDS OF ASPIRING CHILD NUTRITION PROFESSIONALS

Provides evaluation of NFSMI's annual two-week Orientation to Child Management Seminar. Reviews topics and recommendations for future training strategies and education design. **WWW**
Published 2002.....Item # R120-02 \$0.50

NFSMI INSIGHT - NETWORKS OF TRAINED CNP PROFESSIONALS

Describes the Network for Professionals for Staff Development model for training Child Nutrition Program professionals. **WWW**
Published 1995.....Item # R103-95 \$0.50

NFSMI INSIGHT - PURCHASING DECISIONS FOR COST EFFECTIVE IMPLEMENTATION OF THE DIETARY GUIDELINES FOR AMERICANS

Highlights NFSMI research analyzing purchasing systems commonly used in Child Nutrition Programs. **WWW**
Published 1995.....Item # R104-96 \$0.50

NFSMI INSIGHT - QUALITY FINANCIAL DECISION MAKING

Describes use and application of the Financial Management Information System (FMIS) model developed by NFSMI for school foodservice administrators. Includes information on software application (*NFSMI FUNDamentals*) to implement the model. **WWW**
Published 2002.....Item # R119-02 \$0.50

NFSMI INSIGHT - REVENUE GENERATION AND COST CONTROL MEASURES CURRENTLY USED IN FINANCIALLY SUCCESSFUL CNPS

Summarizes NFSMI research on cost-effective measures and systems used to deliver nutritious meals to students. **WWW**
Published 1998.....Item # R110-98 \$0.50

NFSMI INSIGHT - TRAINING NEEDS OF CHILD CARE CENTER STAFF

Highlights results of a two-phase national research study that identified the training needs for child care center directors and staff members involved with the CACFP. **WWW**
Published 2000.....Item # R115-00 \$0.50

NFSMI INSIGHT - USING COMPUTER SIMULATION TO SOLVE SCHOOL FOOD SERVICE PROBLEMS

Describes NFSMI research with computer simulations to explore the impact of serving time and examine the effect of altering class arrival times in the cafeteria. **WWW**
Published 1996.....Item # R105-96 \$0.50

NIFTY NUTRITION WITH SKILL INTEGRATION ACTIVITIES

 Comprehensive nutrition education curriculum developed by the Arkansas Department of Education. Set includes 7 notebooks (one for each grade) and 3 videotapes (K, 1-3, and 4-6). Each grade-level version includes lessons, skill integration activities, and videotape. Modules can be purchased separately.
Published 1998.

- Item # EX31-98(K) kindergarten version.....\$51.25
- Item # EX31-98(1) first grade version.....\$44.75
- Item # EX31-98(2) second grade version.....\$44.75
- Item # EX31-98(3)..... third grade version.....\$44.75
- Item # EX31-98(4)..... fourth grade version.....\$44.75
- Item # EX31-98(5) fifth grade version.....\$44.75
- Item # EX31-98(6) sixth grade version.....\$44.75
- Item # EX31-98(set) complete set.....\$300.00

ON THE ROAD TO PROFESSIONAL FOOD PREPARATION

 Breakfast Lunch Training (BLT) module for managers to use with food service assistants. Provides four lessons on interpreting recipes, weights and measures, portion control, and recipe adjustment; instructions for teacher; worksheets and handouts; and 50 pages of visual masters. Includes 210-page manual and 20-minute videotape. **WWW**
Published 1993.....Item # ET5-93 \$40.00



ORIENTATION FOR NUTRITION EMPLOYEES



Sixty lessons present basic training in sanitation, safety, meal pattern requirements, quantity food production, and communication. Designed for managers to use with food service assistants. Includes printed manuals and eight videotapes. Developed by the Georgia Department of Education. The 2000 version of the printed material meets the requirements for ASFS Level 1 Certification.

Revised 2000.....Complete Set.....Item # EX7-94. \$150.00
 Printed Materials Only.....Item # EX7-94(PM) \$100.00
 Videotapes Only.....Item # EX7-94(V) \$50.00

PARTICIPATION: THE KEY TO HEALTHY FOOD PRACTICES



60-minute satellite seminar videotape provides a customer-centered team approach to school lunch participation. Identifies influencing factors and highlights successful participation practices across the country. Handouts on WWW.

Published 1994.....Item # TT030994(A) \$4.00

PERSONNEL THAT MAKE A DIFFERENCE



60-minute satellite seminar videotape designed for persons who are responsible for hiring and training new employees to work in Child Nutrition Programs. Handouts on WWW.

Published 1993.....Item # TT100793(A) \$4.00

PRODUCTION PLANNING – WORKING SMARTER



57-minute satellite seminar videotape presents ideas for efficient operation of Child Nutrition Programs through the use of production planning and record keeping. Topics discussed include batch cooking, cleaning schedules, cycle menus, daily work schedules, forecasting, individual work assignments, production records, and task standards. (Closed captioned for hearing impaired.) Handouts on WWW.

Published 2000.....Item # TT102500 \$4.00
 Spanish Captioned Videotape.....Item # TT102500(S) \$4.00

PROMOTE HEALTHY EATING



60-minute satellite seminar videotape demonstrates for Child Nutrition Program personnel a method of planning successful school meal promotions that encourage healthy eating. Promotions are designed to accomplish specific objectives of increasing awareness of current product or service, improving image, encouraging introduction of new products or services, providing information, and increasing sales. (Closed captioned for hearing impaired.) Handouts on WWW.

Published 2002.....Item # TT042402 \$4.00
 Spanish Captioned Videotape.....Item # TT042402(S) \$4.00

PROMOTING HEALTHY FOOD PRACTICES



60-minute satellite seminar videotape gives practical guidance for marketing and promoting healthy food practices and features many examples of program promotions from around the country. Handouts on WWW.

Published 1993.....Item # TT042893(A) \$4.00



PYRAMID BUILDERS



Nutrition curriculum for grades K-6 developed by the Kansas State Board of Education. Includes resources for teachers and school food service personnel and ideas for after-school programs.

Published 1993.....Item # EX3-93 \$49.75

PYRAMID PURSUIT (4-6)



Nutrition curriculum and activities for grades 4-6 developed by the Mississippi Department of Education. Presents child-centered interpretation of the Food Guide Pyramid for each grade level.

WWW
 Published 1995.....Item # EX12-95 \$49.75

PYRAMID PURSUIT (K-3)



Nutrition curriculum for grades K-3 developed by the Mississippi Department of Education. Includes resources for teachers and school food service personnel and provides ideas for tasting parties and after-school programs. **WWW**
Published 1993.....Item # EX10-93 \$49.75

QUALITY RECEIVING PRACTICES FOR HEALTHY SCHOOL MEALS



60-minute satellite seminar videotape explains the overall flow of purchasing, receiving, and storage processes and shows the benefits of a well-planned and well-organized receiving system for Child Nutrition Programs. (Closed captioned for hearing impaired.) Handouts on **WWW**.
Published 1998.....Item # TT102898(A) \$4.00
Spanish Captioned Videotape.....Item # TT102898(S) \$4.00

QUANTITY RECIPES FOR SCHOOL FOOD SERVICE



Classic reference for school food service contains 166 recipes. Each recipe has been standardized for both 50 and 100 servings and includes a nutrient analysis. Includes marketing guidance for fresh vegetables. Companion document to *A Tool Kit for Healthy School Meals*.
Published 1988.....Item # FNS-1371 \$26.75

REAL-TIME MARKETING



60-minute satellite seminar videotape provides an opportunity for Child Nutrition Program personnel to better understand “The Four P’s of Marketing – Plan, Product, Promote, and Place.” Provides suggestions on creating a marketing plan and communicating with customers about products and services. (Closed captioned for hearing impaired.) Handouts on **WWW**.
Published 2001.....Item # TT102401 \$4.00
Spanish Captioned Videotape.....Item # TT102401(S) \$4.00

RECIPES FOR PRACTICAL RESEARCH IN CHILD NUTRITION PROGRAMS



Manual explains the importance of research in Child Nutrition Programs. Contains specific recipes for conducting survey, plate waste, and focus group research. Includes forms and step-by-step procedures. 53 pages. **WWW**
Published 1998.....Item # R36-98 \$8.50

REPORT ON HIGH SCHOOL FOODSERVICE SURVEY



Details procedures used in the development of the NFSMI *High School Foodservice Survey*. Useful for researchers who plan to use the survey in their research methodology. 69 pages.
Published 1997 **WWW** Only

REPORT ON INDICATORS AND EVIDENCE OF ACHIEVEMENT OF NUTRITION INTEGRITY STANDARDS



Summarizes the procedures used to develop and validate the indicators and evidence of achievement for each nutrition integrity standard. Presents the completed indicators of nutrition integrity and evidence with a summary of recommendations. 63 pages.
Published 1994 **WWW** Only

REPORT ON MIDDLE/JUNIOR HIGH SCHOOL STUDENT FOODSERVICE SURVEY



Details procedures used in the development of the NFSMI *Middle/Junior High School Foodservice Survey*. Useful for researchers who plan to use the survey in their research methodology. 29 pages.
Published 1997 **WWW** Only

REPORT ON TEACHER/ADMINISTRATOR SCHOOL FOODSERVICE SURVEY



Report describes research results of a national survey of teachers and school administrators used to develop a customer satisfaction survey. Survey results were used to develop the 30-question *Teacher/Administrator School Foodservice Survey Form*. 13 pages.
Published 2002 **WWW** Only

REPORT ON THE ANALYSIS OF THE NFSMI SCHOOL FOODSERVICE SURVEY DATA



Research report details a comprehensive analysis of customer satisfaction survey data collected and analyzed with the Foodservice Analysis and Benchmarking Service (FABS). Four years of data from 730 high schools, 138 middle/junior schools, and 117 upper elementary schools are included. 65 pages.
Published 2002 **WWW** Only

REPORT ON THE PARENT SCHOOL FOODSERVICE SURVEY



Report describes the results of a national survey of parents of children in kindergarten through second grade. Survey results were used to develop the 20-question *Lower Elementary Foodservice Survey Form for Parents*. 22 pages.
Published 2002 **WWW** Only

RESEARCH RELATED TO CHILD NUTRITION PROGRAMS



Reports summarize research done by NFSMI, USDA Food and Nutrition Service, state agencies, and colleges and universities.
Revised 2002 **WWW** Only

RESHAPING THE NATIONAL FOOD SERVICE MANAGEMENT INSTITUTE'S RESEARCH AGENDA



Report identifying applied research on operational issues pertaining to Child Nutrition Programs. 42 pages.

Published 2000. WWW Only



RESPONDING TO A FOOD RECALL



Materials designed for foodservice directors and managers to reference when a food recall notice for a USDA commodity food is issued through USDA/FNS or a food recall notice is issued for a purchased food by the manufacturer or responsible government entity. Components include:

- 52-page *Responding to a Food Recall* reference booklet providing step-by-step instructions on reasons for recalls, responsibilities of manufacturers and government agencies, and roles of foodservice directors and managers.
- 18-page *Responding to a Food Recall Leader Guide* with outline for a two-hour training session. (Portions may be taught separately as appropriate.)
- 5 color brochures with brief overview of food recalls to help educate school administrators, parent organizations, or the media.
- 11" x 17" color poster for quick and simple reference that highlights ways to prepare staff for a potential product recall. WWW

Published 2002.....Item # ET37-02 \$12.00

Leader Guide only.....Item # ET37-02(LG). \$3.00

RESPONDING TO A FOOD RECALL VIDEOTAPE



2-hour satellite teleconference videotape addresses issues related to reasons for recalls, responsibilities of manufacturers and government agencies, and roles of foodservice directors and managers in following procedures when responding to a food recall.

Speaker slides on WWW.

Published 2002.....Item # TT082102 \$4.00

REVENUE GENERATION AND COST CONTROL MEASURES CURRENTLY USED IN FINANCIALLY SUCCESSFUL CHILD NUTRITION PROGRAMS



Report of four case studies on cost-effective systems for delivering nutritious meals to students. 130 pages.

Published 1997.....Item # R31-97 \$9.00

REVERSE THE TRENDS: CREATE A HEALTHY SCHOOL NUTRITION ENVIRONMENT FOR STUDENTS



Booklet outlines current trends concerning obesity among school children. Presents suggestions for school administrators, food service professionals, parents, and students on ways to improve students' diets and increase physical activity. Developed by the Arkansas Department of Education. 14 pages.

Published 2001.....Item # EX53-01 \$0.75

ROLES AND RESPONSIBILITIES OF PERSONNEL IN THE NUTRITION EDUCATION AND TRAINING (NET) PROGRAM



Summarizes NFSMI research findings on job duties of NET personnel at the national USDA, regional USDA, state, and school district levels. Research-based job descriptions for NET personnel are included. 96 pages.

Published 1995. WWW Only

SAFE FOOD FOR HEALTHY CHILDREN



Workshop guide for individuals working with young children in group child care settings. Addresses sanitation and food safety concerns associated with child care facilities. Includes workshop trainer's guide, sanitation pack with brochures on most aspects of food safety and sanitation, sanitation poster, potholder, chef's thermometer, chef's apron, and two videotapes. Developed by the Minnesota Department of Children, Families & Learning, CACFP.

Published 1996.....Item # EX35-99 \$37.75

SCHOOL BREAKFAST FOR FIRST CLASS LEARNING TOOLKIT



Materials to assist in promotion and operation of a school breakfast program. 104-page manual contains three sections: Value of Breakfast, How to Implement a School Breakfast Program, and Enhancing School Breakfast Programs. Lessons include handouts and evaluation. A PowerPoint presentation on disk for administrators is provided. WWW

Published 1999.....Item # EX42-99 \$6.25

SCHOOL FOODSERVICE SURVEY GUIDE



Guide to assist the director or supervisor in administering any of the customer satisfaction surveys. The guide includes survey process, sample letters, manager's guide for conducting surveys, formulas, and sample analysis. Replaces individual guides for each survey instrument. 86 pages.



Published 2002.....Item # R55-02 \$15.75

SCHOOL NUTRITION ENVIRONMENT IN THE MIDDLE GRADES AND THE PROMOTION OF HEALTHY EATING BEHAVIORS



Report of three focus groups discussing the barriers to having a good nutrition environment in middle school grades. 35 pages. Published 2000 **WWW** Only



SERVING IT SAFE, 2ND EDITION



Describes why food safety is important and gives guidance on how foodservice personnel can assure the preparation and service of safe foods. Provides information based on the 2001 *Food Code*. Package includes 119-page manual, 102-page instructor guide, and 25 1/2" x 33" English/Spanish poster. Instructor guide provides an outline for conducting 10 hours of group training. Portions may be taught separately as appropriate for audience and time available. Poster also available separately. **WWW**

Revised 2002.....Item # ET38-02. \$29.00

SERVING IT SAFE POSTER



25 1/2" x 33" poster printed in English on one side and Spanish on one side reinforces the importance of safe food practices and precautions at each phase of food production. Display poster in food preparation area or another convenient location.

Revised 2002.....Item # ET38-02(A) \$2.00



SPECIAL FOODS FOR SPECIAL KIDS



Manual and 37-minute videotape explain how child care providers can plan for, respond to, and provide for a child with special needs. Includes regulations, categories of special feeding needs, environment, adaptive equipment, safety and sanitation, and case studies. Developed by Kansas State University. 130 pages. **WWW**
Published 1995.....Item # EX21-95 \$29.00

TEACHER/ADMINISTRATOR SCHOOL FOODSERVICE SURVEY FORM



Survey forms to determine teacher/administrator satisfaction with school food services. Tested for validity and reliability with teachers and administrators nationwide. Appropriate for teachers/administrators at all grade levels. Sold in units of 25. Machine scorable. *School Foodservice Survey Guide* (Item # R55-02) available separately. Published 2002.....Item # R54-02(A) \$3.00 per 25

TEMPERATURE MINI-POSTER



Colorful 8 1/2" x 11" mini-poster from *Cooking for the New Generation* (BLT module) shows correct temperatures for cooking, holding, and storing foods; the "danger zone" for bacteria growth; and temperatures for sanitizing. **WWW**
Revised 2002.....Item # ET16-97(B) \$0.75

TEN-MINUTE LESSONS FOR SCHOOL FOOD SERVICE: FOOD SAFETY AND SANITATION



Fifteen 10-minute lessons for training food service staff about the importance of food safety and sanitation. Lessons are divided into three categories: Safety, Foodborne Illness, and HACCP. Published 1998.....Item # EX29-98 \$5.00



TEN-MINUTE LESSONS FOR SCHOOL FOOD SERVICE: NO TIME TO TRAIN?



Twelve 10-minute lessons for training food service staff. Lessons are divided into five categories: Customer Service, Interpersonal Skills and Communication, Menus and Meal Patterns, Nutrition Education, and Production.

Published 1996.....Item # EX25-96 \$5.75

TICKLE YOUR APPETITE FOR CHILD CARE



Education kit communicates to preschoolers messages of eating a variety of foods and food choices for a healthy diet. Includes a 17-minute videotape, activities, audio tape, and reproducible materials.

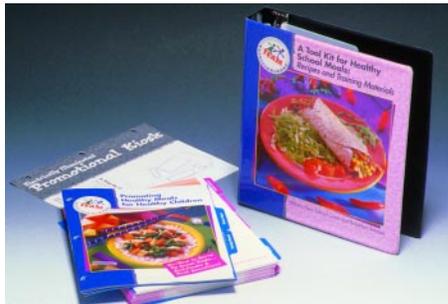
Published 1998.....Item # FCS-307 \$29.25

TIPS FOR USING THE FOOD GUIDE PYRAMID FOR YOUNG CHILDREN



8 1/2" x 11" leaflet shows Food Guide Pyramid for Young Children in full color. Includes copy-ready charts to record what a child eats over a week and compare to Food Guide Pyramid. **WWW**

Published 1999.....Item # PA1649. \$0.55



A TOOL KIT FOR HEALTHY SCHOOL MEALS



Kit includes 53 recipes, a promotion guide, and a training manual with instructions on preparing, modifying, and standardizing recipes. Each recipe includes a nutrient analysis and marketing guide. Recipes are given for 50 and 100 portions. Companion document to *Quantity Recipes for School Food Service*. **WWW**

Published 1997.....Item # EX27-97 \$29.75

USDA ASSISTED NUMENUS: A RESOURCE GUIDE FOR SCHOOL FOOD SERVICE PROFESSIONALS



Publication developed to help schools use Assisted Nutrient Standard Menu Planning. Contains two 5-week lunch cycle menus (Grades K-6 and Grades 7-12) as well as one 1-week breakfast cycle menu. Also includes standardized recipes, generic food product descriptions, food preparation methods, and nutrient analysis. Published 1996.....Item # FCS-300 \$35.25

USDA RECIPES FOR CHILD NUTRITION PROGRAMS



Recipes from 1988 *Quantity Recipes for School Food Service* and 1995 *Tool Kit for Healthy School Meals* have critical control points added. The reference document for the food safety information is the 1999 *Food Code*. Recipes do not reflect the revised yields in the 2001 *Food Buying Guide*.

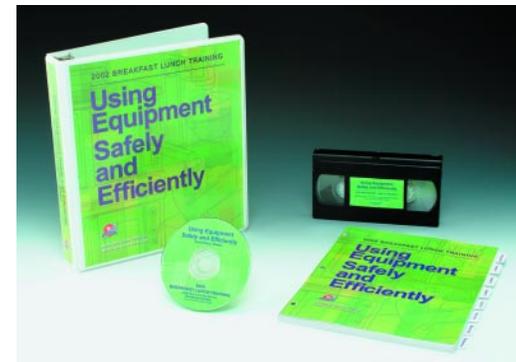
Published 2002 **WWW** Only

USE OF COMPUTER SIMULATION IN SCHOOL FOOD SERVICE



Research report on the feasibility of using computer simulation techniques to answer operational questions associated with customer service in Child Nutrition Programs. 42 pages.

Published 1995 **WWW** Only



USING EQUIPMENT SAFELY AND EFFICIENTLY



Breakfast Lunch Training (BLT) module provides education resources for food service professionals to teach staff about equipment. 155-page manual includes four lessons with teacher instructions and activities. Topics range from equipment choice, use, and maintenance to employee safety around equipment. Also includes 32-minute videotape and CD-ROM with PowerPoint slides. **WWW**

Published 2002....Item # ET34-02. \$25.00

USING OFFER VERSUS SERVE IN THE SCHOOL MEALS INITIATIVE

 Manual designed for food service personnel to assist in identifying reimbursable meals under the Offer Versus Serve (OVS) option. Sections address Traditional, Enhanced Food Based, and Nutrient Standard Menu Planning. Other topics include Money Handling, Resources, Point of Service Counts, and Sample Letter to Students. Developed by Alaska, Idaho, Nevada, and Washington for USDA Team Nutrition. 80 pages. [WWW](http://www.usda.gov)
Published 1999.....Item # EX36-99 \$19.50

WEIGHTS OF COMMERCIALY PREPARED GRAINS/BREADS FOR THE CHILD NUTRITION PROGRAMS POSTER

 Colorful 17" x 22" poster lists groups of grains and breads and the corresponding weights which constitute servings for Child Nutrition Programs as specified by the USDA Food and Nutrition Service. [WWW](http://www.usda.gov)
Published 2001.....Item # EX44-99 \$2.00



WHAT'S IN A LESSON FOR WHAT'S IN A MEAL?

Curriculum which complements *What's in a Meal?* intended for training CACFP personnel in providing quality nutritious meals. Contains units on planning menus, purchasing foods, preparing foods, food safety and sanitation, and child and parent involvement. 342 pages (Binder not included).
Published 1996.....Item # EX24-96 \$6.25

WHAT'S IN A MEAL?

Manual includes nutrition, recipe modification, food labeling, feeding infants, food handling and sanitation, ethnic foods, recipe evaluation, and crediting foods for CACFP. Developed by USDA Food and Nutrition Service Midwest Region. 138 pages (Binder not included).
Revised 1999.....Item # EX15-95 \$4.00

WORK SIMPLIFICATION

 60-minute satellite seminar videotape gives child nutrition professionals the opportunity to see how work simplification can increase efficiency while providing the highest quality of service. (Closed captioned for hearing impaired.) Handouts on [WWW](http://www.usda.gov).
Published 2001.....Item # TT042501 \$4.00
Spanish Captioned Videotape.....Item # TT042501(S) \$4.00



WORKING SAFE: ACCIDENT PREVENTION IN CHILD NUTRITION PROGRAMS

 Breakfast Lunch Training (BLT) module designed for training school food service personnel to prevent accidents in the workplace. Instructor information and 4 lessons address falls and lifting injuries, cuts, fires and burns, and chemical accidents. Includes 70-page manual, 17-minute videotape, copy-ready learner activities, and four 8 1/2" x 11" *Working SAFE Mini-posters* (also sold separately). (Videotape closed captioned for hearing impaired.)
Published 1999.....Item # ET18-99 \$22.00
Spanish Captioned Videotape.....Item # ET18-99(S) \$4.00

WORKING SAFE MINI-POSTERS

 Set of four 8 1/2" x 11" color mini-posters from *Working SAFE: Accident Prevention in Child Nutrition Programs*. Topics include: Safe Lifting, Knife Safety, Prevent Burns, and Chemical Safety.
Published 1999.....Item # ET18-99(WC) \$0.75

WORKING WITH SCHOOL HEALTH PROMOTION TEAMS

 2-hour satellite teleconference videotape assists child nutrition and other school personnel in encouraging children to make healthy lifestyle choices. Panelists discuss how school health promotion teams can facilitate and increase the effectiveness of school health programs with a focus on nutrition and physical activity. Experts share initiatives that have been introduced at the national, state, and local levels. Resources related to school health promotion available on the [WWW](http://www.usda.gov).
Published 2001.....Item # TT082201 \$4.00

YOUR JOURNEY TO BETTER HEALTH: HEALTHY LIVING THROUGH THE COMMODITY PROGRAM

Colorful spiral-bound booklet written for the American Indian population to teach about the link between diet and health. The use of USDA commodities is supported in over 75 recipes with a western flair. Includes chapters on basic nutrition, health, physical activity, food safety, and meal planning. Developed by USDA, Food and Nutrition Service, Midwest Regional Office. 121 pages. Revised 2002.....Item # EX47-99 \$5.75



YOURSELF: MIDDLE SCHOOL NUTRITION EDUCATION KIT

Resource kit on nutrition and physical activity that speaks directly to adolescents. Contains materials for health education or family living classes to help 7th and 8th grade students learn to make smart choices about eating and physical activity. The materials convey respect for adolescents' power of choice and their increasing control over their own health. Multimedia kit includes 30 copies of *yourSELF* magazine, 30 student activity guides, a teacher's guide, duplication masters, 25-minute videotape, and a 22" x 34" poster. **WWW**

Published 1998.....Item # EX33-98 \$28.75
 Videotape.....Item # EX33-98(A) \$4.00
 Poster.....Item # EX33-98(D) \$1.50



ACRONYMS

ASFSA	American School Food Service Association
BLT	Breakfast Lunch Training
CACFP	Child and Adult Care Food Program
CNP	Child Nutrition Programs
FNS	Food and Nutrition Service
HACCP	Hazard Analysis Critical Control Point
NET	Nutrition Education and Training
NFSMI	National Food Service Management Institute
NSMP	Nutrient Standard Menu Planning
OVS	Offer Versus Serve
USDA	United States Department of Agriculture

**APPROVED FOR
AMERICAN SCHOOL FOOD SERVICE ASSOCIATION
CONTINUING EDUCATION CREDIT**

HOURS	TITLE	FORMAT
1.5	All-Star Receiving for Child Nutrition BLT*	Lessons, Videotape
10.5	Building Human Resource Management Skills: Achieving an Effective Food Service System	Lessons, Videotape
13	Building Human Resource Management Skills: Leadership Development for Managers	Lessons, Videotape
11.5	Building Human Resource Management Skills: Management Skills for Success	Lessons, Videotape
1	Building Quality Meals: Standardized Recipes and Portion Control (Satellite Seminar)	Videotape
13	CARE Connection	Lessons, Videotape
1	Champions of Change: Child Nutrition Personnel (Satellite Seminar)	Videotape
1.5	Cooking a World of New Tastes	Videotape, Guide
3	Cooking for the New Generation BLT*	Lessons, Videotape
1.75	Cooperative Purchasing for Child Nutrition Programs (Satellite Teleconference)	Videotape
1	Creating Healthy Menus for the Mainline, Part I (Satellite Seminar)	Videotape
1	Creating Healthy Menus for the Mainline, Part II (Satellite Seminar)	Videotape
3	Culinary Techniques: Cooking with Flair - Breads and Grains	CD-ROM
3	Culinary Techniques: Cooking with Flair - Fruits, Salads, Vegetables	CD-ROM
3	Culinary Techniques: Cooking with Flair - Meat and Other Protein Foods	CD-ROM
13	Culinary Techniques for Healthy School Meals	Workbooks, Videotape
16	Designing and Equipping School Foodservice Facilities	CD-ROM
5	Dietary Guidelines for Americans BLT*	Lessons, Videotape
2	Effective Financial Management Practices (Satellite Teleconference)	Videotape
2	Elements of Effective Financial Management (Satellite Teleconference)	Videotape
1	Equipment Efficiency for Healthy School Meals (Satellite Seminar)	Videotape
3	Financial Management for Food Service Directors "A Year in the Life of a Food Service Director"	CD-ROM
1	First Day...Every Day: Basics for Food Service Assistants, Part I (Satellite Seminar)	Videotape

**APPROVED FOR
AMERICAN SCHOOL FOOD SERVICE ASSOCIATION
CONTINUING EDUCATION CREDIT**

HOURS	TITLE	FORMAT
1	First Day...Every Day: Basics for Food Service Assistants, Part II (Satellite Seminar)	Videotape
1	Food Quality: Making the Grade in Child Nutrition, Part I (Satellite Seminar)	Videotape
1	Food Quality: Making the Grade in Child Nutrition, Part II (Satellite Seminar)	Videotape
2	Food Safety: It's In Your Hands (Satellite Teleconference)	Videotape
3	Get Ready, Get Set, Go for Quality Service BLT*	Lessons, Videotape
3	Healthy Cooking for Kids BLT*	Lessons, Videotape
21	Healthy Cuisine for Kids Workshop Manual	Manual
8	Inventory Management BLT*	Lessons, Videotape
14	Lesson Plans for A Guide to Centralized Foodservice Systems	CD-ROM
2	Managing Food Safety: The Next Step (Satellite Teleconference)	Videotape
4	On the Road to Professional Food Preparation BLT*	Lessons, Videotape
15	Orientation for Nutrition Employees	Lessons
1	Participation: The Key to Healthy Food Practices (Satellite Seminar)	Videotape
1	Personnel That Make a Difference (Satellite Seminar)	Videotape
1	Production Planning - Working Smarter (Satellite Seminar)	Videotape
1	Promote Healthy Eating (Satellite Seminar)	Videotape
1	Promoting Healthy Food Practices (Satellite Seminar)	Videotape
1	Quality Receiving Practices for Healthy School Meals (Satellite Seminar)	Videotape
1	Real-Time Marketing (Satellite Seminar)	Videotape
2	Responding to a Food Recall	Reference Booklet, Leader Guide
2	Responding to a Food Recall (Satellite Teleconference)	Videotape
10	Serving It Safe, 2nd Edition	Manual, Instructor Guide
4	Using Equipment Safely and Efficiently BLT*	Lessons, Videotape
1	Work Simplification (Satellite Seminar)	Videotape
5	Working SAFE: Accident Prevention in Child Nutrition Programs BLT*	Lessons, Videotape
2	Working With School Health Promotion Teams (Satellite Teleconference)	Videotape

*Breakfast Lunch Training

SUBJECT INDEX

(Product descriptions are listed alphabetically by title on preceding pages.)

AFTERSCHOOL SNACKS

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Culinary Techniques for Healthy School Meals
Elementary School Meal Survey Form
Food Quality Evaluation and Assurance Manual for School Food Service
Food Quality: Making the Grade in Child Nutrition, Part I
High School Foodservice Survey Form
Lower Elementary School Foodservice Survey Form for Parents
Middle/Junior High School Foodservice Survey Form
Report on Middle/Junior High School Student Foodservice Survey
Report on Teacher/Administrator School Foodservice Survey
Report on the Analysis of the NFSMI School Foodservice Survey Data
Report on the Parent School Foodservice Survey
School Foodservice Survey Guide
Teacher/Administrator School Foodservice Survey Form

BIBLIOGRAPHY

Issues and Trends in Food Service Management
Keys to Excellence Support Materials
Research Related to Child Nutrition Programs

BREAKFAST

School Breakfast for First Class Learning Toolkit

BREAKFAST LUNCH TRAINING (BLT) MODULES

All-Star Receiving for Child Nutrition
Cooking for the New Generation
Dietary Guidelines for Americans
Get Ready, Get Set, Go for Quality Service
Go for the Gold with Customer Service
Healthy Cooking for Kids
Inventory Management
On the Road to Professional Food Preparation
Using Equipment Safely and Efficiently
Working SAFE: Accident Prevention in Child Nutrition Programs

CACFP

Breastfed Babies Welcome Here!
CARE Connection
Child Care Mini-posters
Child Care Recipes: Food for Health and Fun
Child Care Tips Poster
Connecticut Cooks for Kids
Dietary Guidelines for Americans
Exploring Foods with Young Children
Feeding Children Well, A Pyramid for Preschoolers
Five A Day, Let's Eat and Play: A Nutrition Education Program for Preschool Children
Food & Me: Teacher's Kit for Pre K-K
Food Guide Pyramid for Young Children Booklet
Food Guide Pyramid for Young Children Poster

CACFP (continued)

From the Trainer's Tablet: Lessons for Family/Home Child Care Providers
Go, Glow, Grow: Foods for You
Job Functions/Duties, Competencies, Knowledge, and Skills of Sponsor Monitors
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Mealtime Memo for Child Care
More Than Mud Pies
NFSMI Insight – Job Duties, Competencies, Knowledge, and Skills of Sponsor Monitors of Family Day Care Homes Participating in the Child and Adult Care Food Program
NFSMI Insight – Training Needs of Child Care Center Staff
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Tickle Your Appetite for Child Care
Tips for Using the Food Guide Pyramid for Young Children
What's in a Lesson for What's in a Meal?
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Lesson Plans for a Guide to Centralized Foodservice Systems
Measuring Success with Standardized Recipes
NFSMI FUNDamentals CD-ROM
Using Equipment Safely and Efficiently

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Designing and Equipping School Foodservice Facilities CD-ROM
A Guide to Centralized Food Service Systems
Lesson Plans for a Guide to Centralized Foodservice Systems

CHANGE

Building Human Resource Management Skills: Leadership Development for Managers
Champions of Change: Child Nutrition Personnel
Cooking for the New Generation
NFSMI Insight – Best Practices in School Foodservice

CHILD CARE (see CACFP)

CLOSED CAPTIONED FOR THE HEARING IMPAIRED (SEE HEARING IMPAIRED)

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Commodities 101
Responding to a Food Recall
Responding to a Food Recall Videotape
Your Journey to Better Health: Healthy Living Through the Commodity Program

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Building Human Resource Management Skills: Management Skills for Success
First Day...Every Day: Basics for Food Service Assistants, Part I
Orientation for Nutrition Employees
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Ten-Minute Lessons for School Food Service: No Time To Train?

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Competencies, Knowledge, and Skill Statements for District School Nutrition Directors/Supervisors
Competencies, Knowledge, and Skills of Effective School Nutrition Managers
Job Functions/Duties, Competencies, Knowledge, and Skills of Sponsor Monitors
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NFSMI FUNDamentals CD-ROM

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Go for the Gold with Customer Service
High School Foodservice Survey Form
Keys to Excellence Support Materials
Lower Elementary School Foodservice Survey Form for Parents
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NFSMI Insight – High School Foodservice Survey: A Continuous Improvement Tool
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Teacher/Administrator School Foodservice Survey Form

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Cooperative Purchasing for Child Nutrition Programs
Costs Associated with Providing School Meals for Children with Special Food and Nutrition Needs
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Effective Financial Management Practices
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NFSMI Insight – Revenue Generation and Cost Control Measures Currently Used in Financially Successful CNPs
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Five A Day, Let's Eat and Play: A Nutrition Education Program for Preschool Children
Food & Me: Teacher's Kit for Grades Pre K-K
Food Time: Teacher's Kit for Grades 1-2
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A Guide to Centralized Foodservice Systems
Lesson Plans for a Guide to Centralized Foodservice Systems
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Lower Elementary School Foodservice Survey Form for Parents
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Report on Teacher/Administrator School Foodservice Survey
Report on the Analysis of the NFSMI School Foodservice Survey Data
Report on the Parent School Foodservice Survey
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Ten-Minute Lessons for School Food Service: No Time To Train?

DIETARY GUIDELINES FOR AMERICANS

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Healthy Cuisine for Kids Workshop Manual
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Pyramid Pursuit (4-6)
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Food Guide Pyramid for Young Children Booklet
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A Guide to Centralized Foodservice Systems
The New Design Handbook for School Food Service

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Costs Associated with Providing School Meals for Children with Special Food and Nutrition Needs
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NFSMI Insight – Revenue Generation and Cost Control Measures Currently Used in Financially Successful CNPs
Revenue Generation and Cost Control Measures Currently Used in Financially Successful Child Nutrition Programs
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NFSMI Insight – Barriers to a Good Nutrition Environment in the Middle Grades: Views from School Administrators, Teachers, and Foodservice Administrators
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Financial Management for Food Service Directors CD-ROM
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Issues and Trends in Food Service Management
Keys to Excellence Support Materials
Lesson Plans for a Guide to Centralized Foodservice Systems
Measuring Success with Standardized Recipes
NFSMI Insight – Barriers to a Good Nutrition Environment in the Middle Grades: Views from School Administrators, Teachers, and Foodservice Administrators
NFSMI Insight – Hands-On Technical Assistance
NFSMI Insight – Measuring and Evaluating the Adequacy of the School Lunch Period
NFSMI Insight – Purchasing Decisions for Cost Effective Implementation of the Dietary Guidelines for Americans
NFSMI Insight – Revenue Generation and Cost Control Measures Currently Used in Financially Successful CNPs
NFSMI Insight – Using Computer Simulation to Solve School Food Service Problems
Participation: The Key To Healthy Food Practices
Personnel That Make a Difference

FOOD SERVICE MANAGEMENT (continued)

Production Planning – Working Smarter
Promoting Healthy Food Practices
Real-Time Marketing
Research Related to Child Nutrition Programs
Responding to a Food Recall
Revenue Generation and Cost Control Measures Currently Used in Financially Successful Child Nutrition Programs
School Breakfast for First Class Learning Toolkit
Use of Computer Simulation in School Food Service
Using Offer Versus Serve in the School Meals Initiative

FOOD SPECIFICATIONS

All-Star Receiving for Child Nutrition
Check It In Mini-poster
Choice Plus: A Reference Guide for Foods and Ingredients
First Choice: A Purchasing Systems Manual for School Foodservice, 2nd Edition
Inventory Management
Quality Receiving Practices for Healthy School Meals

FOODBORNE ILLNESS

Child Care Mini-posters
Child Care Tips Poster
Food Safety Mini-posters
HACCP for Child Nutrition Programs: Building on the Basics
Safe Food for Healthy Children
Serving It Safe, 2nd Edition
Serving It Safe Poster
Ten-Minute Lessons for School Food Service: Food Safety and Sanitation

HACCP

All-Star Receiving for Child Nutrition
Check It In Mini-poster
First Day...Every Day: Basics for Food Service Assistants, Part I
HACCP for Child Nutrition Programs: Building on the Basics
Managing Food Safety: The Next Step
Quality Receiving Practices for Healthy School Meals
Serving It Safe, 2nd Edition
Ten-Minute Lessons for School Food Service: Food Safety and Sanitation

HEALTH PROMOTION

Building for the Future: Nutrition Guidance for the Child Nutrition Programs
Child Care Mini-posters
Child Care Tips Poster
Cooking A World of New Tastes
Dietary Guidelines for Americans
Five A Day, Let's Eat and Play: A Nutrition Education Program for Preschool Children
Food & Me: Teacher's Kit for Grades Pre K-K
Food, Family and Fun: A Seasonal Guide to Healthy Eating
Food Guide Pyramid for Young Children Booklet
Food Guide Pyramid for Young Children Poster
Food Time: Teacher's Kit for Grades 1-2
Food Works: Teacher's Kit for Grades 3-5
Getting a Head Start with 5 A Day Fun Kit
More Than Mud Pies
NFSMI Insight – Barriers to a Good Nutrition Environment in the Middle Grades: Views from School Administrators, Teachers, and Foodservice Administrators

HEALTH PROMOTION (continued)

Promote Healthy Eating
Promoting Healthy Food Practices
Reverse the Trends: Create a Healthy School Nutrition Environment for Students
School Nutrition Environment in the Middle Grades and the Promotion of Healthy Eating Behaviors
Tips for Using the Food Guide Pyramid for Young Children
A Tool Kit for Healthy School Meals
Working with School Health Promotion Teams
Your Journey to Better Health: Healthy Living Through the Commodity Program
yourSELF: Middle School Nutrition Education Kit

HEARING IMPAIRED

All-Star Receiving for Child Nutrition
Conflict and Challenge in the Workplace
Dietary Guidelines for Americans
First Day...Every Day: Basics for Food Service Assistants, Part I
First Day...Every Day: Basics for Food Service Assistants, Part II
Food Quality: Making the Grade in Child Nutrition, Part I
Food Quality: Making the Grade in Child Nutrition, Part II
Inventory Management
Quality Receiving Practices for Healthy School Meals
Real-Time Marketing
Work Simplification
Working SAFE: Accident Prevention in Child Nutrition Programs

HIGH SCHOOL

Dietary Guidelines for Americans
Hey, What's Cookin'?
High School Foodservice Survey Form
NFSMI Insight – High School Foodservice Survey: A Continuous Improvement Tool
Report on High School Foodservice Survey
School Foodservice Survey Guide

HUMAN RESOURCE MANAGEMENT

Building Human Resource Management Skills: Achieving an Effective Food Service System
Building Human Resource Management Skills: Leadership Development for Managers
Building Human Resource Management Skills: Management Skills for Success
Conflict and Challenge in the Workplace
NFSMI Insight – Meeting the Needs of Aspiring Child Nutrition Professionals

JOB DESCRIPTIONS

Competencies, Knowledge, and Skill Statements for District School Nutrition Directors/Supervisors
Competencies, Knowledge, and Skills of Effective School Nutrition Managers
Roles and Responsibilities of Personnel in the Nutrition Education and Training Program

JUNIOR HIGH SCHOOL

Middle/Junior High School Foodservice Survey Form
Report on Middle/Junior High School Student Foodservice Survey
School Foodservice Survey Guide
School Nutrition Environment in the Middle Grades and the Promotion of Healthy Eating Behaviors
yourSELF: Middle School Nutrition Education Kit

KNOWLEDGE

Competencies, Knowledge, and Skill Statements for District School Nutrition Directors/Supervisors
Competencies, Knowledge, and Skills of Effective School Nutrition Managers

MARKETING

Hey, What's Cookin'?
Orientation for Nutrition Employees
Participation: The Key To Healthy Food Practices
Promote Healthy Eating
Promoting Healthy Food Practices
Quantity Recipes for School Food Service
Real-Time Marketing
School Breakfast for First Class Learning Toolkit
A Tool Kit for Healthy School Meals
Working with School Health Promotion Teams

MENU MODIFICATION

Building for the Future: Nutrition Guidance for the Child Nutrition Programs
Healthy Cooking for Kids
A Tool Kit for Healthy School Meals

MENU PLANNING

Building Quality Meals: Standardized Recipes and Portion Control
CARE: Special Nutrition for Kids
Child Care Recipes: Food for Health and Fun
Connecticut Cooks for Kids
Creating Healthy Menus for the Mainline, Part I
Creating Healthy Menus for the Mainline, Part II
Healthy Cooking for Kids
Measuring Success with Standardized Recipes
Production Planning – Working Smarter
Ten-Minute Lessons for School Food Service: No Time To Train?
A Tool Kit for Healthy School Meals
USDA Assisted NuMenus: A Resource Guide for School Food Service Professionals
USDA Recipes for Child Nutrition Programs
Using Offer Versus Serve in the School Meals Initiative
Weights of Commercially Prepared Grains/Breads for the Child Nutrition Programs Poster
What's in a Lesson for What's in a Meal?
Your Journey to Better Health: Healthy Living Through the Commodity Program

MIDDLE SCHOOL

Dietary Guidelines for Americans
Middle/Junior High School Foodservice Survey Form
Nifty Nutrition with Skill Integration Activities
Pyramid Pursuit (4-6)
Report on Middle/Junior High School Student Foodservice Survey
School Foodservice Survey Guide
School Nutrition Environment in the Middle Grades and the Promotion of Healthy Eating Behaviors
yourSELF: Middle School Nutrition Education Kit

NETWORKS

NFSMI Insight – Networks of Trained CNP Professionals
Working with School Health Promotion Teams

NUTRIENT ANALYSIS

Connecticut Cooks for Kids
Quantity Recipes for School Food Service
A Tool Kit for Healthy School Meals
USDA Assisted NuMenus: A Resource Guide for School Food Service Professionals
USDA Recipes for Child Nutrition Programs

NUTRITION

Building for the Future: Nutrition Guidance for the Child Nutrition Programs
Culinary Techniques: Cooking with Flair – Breads and Grains
Culinary Techniques: Cooking with Flair – Fruits, Salads, Vegetables
Culinary Techniques: Cooking with Flair – Meats and Other Protein Foods
Go, Glow, Grow: Foods for You
NFSMI Insight – Barriers to a Good Nutrition Environment in the Middle Grades:
Views from School Administrators, Teachers, and Foodservice Administrators
Orientation for Nutrition Employees
Reverse the Trends: Create a Healthy School Nutrition Environment for Students
What's in a Meal?
Your Journey to Better Health: Healthy Living Through the Commodity Program

NUTRITION EDUCATION

Culinary Techniques: Cooking with Flair – Breads and Grains
Culinary Techniques: Cooking with Flair – Fruits, Salads, Vegetables
Culinary Techniques: Cooking with Flair – Meats and Other Protein Foods
Dietary Guidelines for Americans
Exploring Foods with Young Children
Five A Day, Let's Eat and Play: A Nutrition Education Program for Preschool Children
Food & Me: Teacher's Kit for Grades Pre K-K
Food, Family and Fun: A Seasonal Guide to Healthy Eating
Food Guide Pyramid for Young Children Booklet
Food Guide Pyramid for Young Children Poster
Food Time: Teacher's Kit for Grades 1-2
Food Works: Teacher's Kit for Grades 3-5
Getting a Head Start with 5 A Day Fun Kit
Go, Glow, Grow: Foods for You
Healthy Eating Helps You Make the Grade Ruler
Look Who's Cooking! How Food Preparation Can Help Children Learn and Develop More Than Mud Pies
NFSMI Insight – How Can We Be Sure the Students Are Eating a Nutritious School Lunch? Serve Healthful Entrees!
Nifty Nutrition with Skill Integration Activities
Pyramid Builders
Pyramid Pursuit (4-6)
Pyramid Pursuit (K-3)
Ten-Minute Lessons for School Food Service: No Time To Train?
Tickle Your Appetite for Child Care
Tips for Using the Food Guide Pyramid for Young Children
Working with School Health Promotion Teams
Your Journey to Better Health: Healthy Living Through the Commodity Program
yourSELF: Middle School Nutrition Education Kit

NUTRITION INTEGRITY

Report on Indicators and Evidence of Achievement of Nutrition Integrity Standards

NUTRITION REQUIREMENTS

Champions of Change: Child Nutrition Personnel
From the Trainer's Table: Lessons for Family/Home Child Care Providers
Orientation for Nutrition Employees
Ten-Minute Lessons for School Food Service: No Time To Train?
Weights of Commercially Prepared Grains/Breads for the Child Nutrition Programs Poster
What's in a Meal?

NUTRITION STANDARDS

Report on Indicators and Evidence of Achievement of Nutrition Integrity Standards

OFFER VERSUS SERVE

Using Offer Versus Serve in the School Meals Initiative

PARTICIPATION

NFSMI Insight – Barriers to a Good Nutrition Environment in the Middle Grades:
Views from School Administrators, Teachers, and Foodservice Administrators
NFSMI Insight – Increasing Participation by High School Students in the School Lunch Program
Participation: The Key To Healthy Food Practices

PERSONAL HYGIENE

Child Care Mini-posters
Child Care Tips Poster
First Day...Every Day: Basics for Food Service Assistants, Part I
Food Safety Mini-posters
Serving it Safe, 2nd Edition

PERSONNEL

Building Human Resource Management Skills: Achieving an Effective Food Service System
Building Human Resource Management Skills: Leadership Development for Managers
Building Human Resource Management Skills: Management Skills for Success
Conflict and Challenge in the Workplace
First Day...Every Day: Basics for Food Service Assistants, Part I
NFSMI Insight – Hands-On Technical Assistance
NFSMI Insight – Job Functions and Tasks of School Nutrition Managers and District Directors/Supervisors
NFSMI Insight – Meeting the Needs of Aspiring Child Nutrition Professionals
Personnel That Make a Difference
Roles and Responsibilities of Personnel in the Nutrition Education and Training Program

PLATE WASTE

Recipes for Practical Research in Child Nutrition Programs

POINT-OF-CHOICE NUTRITION EDUCATION

NFSMI Insight – How Can We Be Sure the Students Are Eating a Nutritious School Lunch? Serve Healthful Entrees!

PORTION CONTROL

Basics at a Glance Poster
Building Quality Meals: Standardized Recipes and Portion Control
First Day...Every Day: Basics for Food Service Assistants, Part II
On the Road to Professional Food Preparation
Weights of Commercially Prepared Grains/Breads for the Child Nutrition Programs Poster

POSTERS

Basics at a Glance Poster
Check It In Mini-poster
Child Care Mini-posters
Child Care Tips Poster
Food Guide Pyramid for Young Children Poster
Food Safety Mini-posters
Serving It Safe Poster
Temperature Mini-poster
Weights of Commercially Prepared Grains/Breads for the Child Nutrition Programs Poster
Working SAFE Mini-posters

PRESCHOOL EDUCATION

CARE Connection
Child Care Mini-posters
Child Care Tips Poster
Exploring Foods with Young Children
Feeding Children Well, A Pyramid for Preschoolers
Five A Day, Let's Eat and Play: A Nutrition Education Program for Preschool Children
Food & Me: Teacher's Kit for Grades Pre K-K
Food Guide Pyramid for Young Children Booklet
Food Guide Pyramid for Young Children Poster
Getting a Head Start with 5 A Day Fun Kit
Go, Glow, Grow: Foods for You
Look Who's Cooking! How Food Preparation Can Help Children Learn and Develop
More Than Mud Pies
Nifty Nutrition with Skill Integration Activities
Pyramid Pursuit (K-3)
Safe Food for Healthy Children
Tickle Your Appetite for Child Care
Tips for Using the Food Guide Pyramid for Young Children

PROCESSED FOODS

Cooking for the New Generation
Get Ready, Get Set, Go for Quality Service

PRODUCTION RECORD

Creating Healthy Menus for the Mainline, Part I
Creating Healthy Menus for the Mainline, Part II
First Day...Every Day: Basics for Food Service Assistants, Part II
Production Planning – Working Smarter

PRODUCTION SCHEDULE

Building Human Resource Management Skills: Achieving An Effective Food Service System
Creating Healthy Menus for the Mainline, Part II
First Day...Every Day: Basics for Food Service Assistants, Part II
Production Planning – Working Smarter

PRODUCTIVITY

Building Quality Meals: Standardized Recipes and Portion Control
Creating Healthy Menus for the Mainline, Part II
Get Ready, Get Set, Go for Quality Service
NFSMI Insight – Revenue Generation and Cost Control Measures Currently Used in Financially Successful CNPs
NFSMI Insight – Using Computer Simulation to Solve School Food Service Problems
Production Planning – Working Smarter

PROGRAM EFFECTIVENESS

Participation: The Key To Healthy Food Practices
Promoting Healthy Food Practices
Real-Time Marketing

PROGRAM MANAGEMENT

Building Quality Meals: Standardized Recipes and Portion Control
Designing and Equipping School Foodservice Facilities CD-ROM
Energy Conservation Manual for School Food Service Managers
Food Quality Evaluation and Assurance Manual for School Food Service
Go for the Gold with Customer Service
A Guide to Centralized Foodservice Systems
HACCP for Child Nutrition Programs: Building on the Basics
Inventory Management
Issues and Trends in Food Service Management
Keys to Excellence Support Materials
Lesson Plans for a Guide to Centralized Foodservice Systems
NFSMI Insight – Hands-On Technical Assistance
Production Planning – Working Smarter
Real-Time Marketing

PROMOTION

Food, Family and Fun: A Seasonal Guide to Healthy Eating
Getting a Head Start with 5 A Day Fun Kit
More Than Mud Pies
Participation: The Key To Healthy Food Practices
Promote Healthy Eating
Promoting Healthy Food Practices
Real-Time Marketing
School Breakfast for First Class Learning Toolkit
A Tool Kit for Healthy School Meals

PURCHASING

Choice Plus: A Reference Guide for Foods and Ingredients
Cooperative Purchasing for Child Nutrition Programs
First Choice: A Purchasing Systems Manual for School Foodservice, 2nd Edition
Guide for Purchasing Foodservice Equipment
NFSMI Insight – Purchasing Decisions for Cost Effective Implementation of the Dietary Guidelines for Americans
Quality Receiving Practices for Healthy School Meals
Responding to a Food Recall
Responding to a Food Recall Videotape
What's in a Lesson for What's in a Meal?

RECEIVING

All-Star Receiving for Child Nutrition
Check It In Mini-poster
Inventory Management
Quality Receiving Practices for Healthy School Meals
Serving It Safe, 2nd Edition

RECIPE ADJUSTMENT/MODIFICATION

Building Quality Meals: Standardized Recipes and Portion Control
Child Care Recipes: Food for Health and Fun
First Day...Every Day: Basics for Food Service Assistants, Part II
Healthy Cooking for Kids

RECIPE ADJUSTMENT/MODIFICATION (continued)

Healthy Cuisine for Kids Workshop Manual
Measuring Success with Standardized Recipes
On the Road to Professional Food Preparation
A Tool Kit for Healthy School Meals
What's in a Meal?

RECIPES

Building Quality Meals: Standardized Recipes and Portion Control
Child Care Recipes: Food for Health and Fun
Connecticut Cooks for Kids
Cooking A World of New Tastes
Creating Healthy Menus for the Mainline, Part II
Culinary Techniques: Cooking With Flair – Breads and Grains
Culinary Techniques: Cooking With Flair – Fruits, Salads, Vegetables
Culinary Techniques: Cooking With Flair – Meats and Other Protein Foods
Food, Family and Fun: A Seasonal Guide to Healthy Eating
Get Ready, Get Set, Go for Quality Service
More Than Mud Pies
Quantity Recipes for School Food Service
A Tool Kit for Healthy School Meals
USDA Assisted NuMenus: A Resource Guide for School Food Service Professionals
USDA Recipes for Child Nutrition Programs
Your Journey to Better Health: Healthy Living Through the Commodity Program

RECRUITMENT

Building Human Resource Management Skills: Achieving An Effective Food Service System
Characteristics of Successful Long-Term Employees

RESEARCH

Available Equipment in School Food Service
Characteristics of Successful Long-Term Employees
Competencies, Knowledge, and Skill Statements for District School Nutrition Directors/Supervisors
Competencies, Knowledge, and Skills of Effective School Nutrition Managers
Continuing Education Needs of Nutrition Education and Training Personnel
Costs Associated with Providing School Meals for Children with Special Food and Nutrition Needs
Elementary School Meal Survey Form
Energy Conservation Manual for School Food Service Managers
First Choice: A Purchasing Systems Manual for School Food Service, 2nd Edition
Food Quality Evaluation and Assurance Manual for School Food Service
Guide for Purchasing Foodservice Equipment
Guidelines for Equipment to Prepare Healthy Meals
High School Foodservice Survey Form
Issues and Trends in Food Service Management
Issues Related to Equipment and the Dietary Guidelines for Americans
Issues Related to Implementation of the Afterschool Snack Service
Job Functions/Duties, Competencies, Knowledge, and Skills of Sponsor Monitors
Participating in the Child and Adult Care Food Program
Lower Elementary School Foodservice Survey Form for Parents
Middle/Junior High School Foodservice Survey Form
NFSMI Insights
Recipes for Practical Research in Child Nutrition Programs
Report on High School Foodservice Survey
Report on Indicators and Evidence of Achievement of Nutrition Integrity Standards
Report on Middle/Junior High School Student Foodservice Survey

RESEARCH (continued)

Research Related to Child Nutrition Programs
Reshaping the National Food Service Management Institute's Research Agenda
Revenue Generation and Cost Control Measures Currently Used in Financially Successful Child Nutrition Programs
Roles and Responsibilities of Personnel in the Nutrition Education and Training Program
School Foodservice Survey Guide
School Nutrition Environment in the Middle Grades and the Promotion of Healthy Eating Behaviors
Teacher/Administrator School Foodservice Survey Form
Use of Computer Simulation in School Food Service

SAFETY (see also FOOD SAFETY AND SANITATION)

Child Care Mini-posters
Child Care Tips Poster
First Day...Every Day: Basics for Food Service Assistants, Part I
First Day...Every Day: Basics for Food Service Assistants, Part II
Food Safety Mini-posters
Serving It Safe, 2nd Edition
Using Equipment Safely and Efficiently
Working SAFE: Accident Prevention in Child Nutrition Programs
Working SAFE Mini-posters

SANITATION (see FOOD SAFETY AND SANITATION)

SATELLITE PROGRAMS

Building Quality Meals: Standardized Recipes and Portion Control
Champions of Change: Child Nutrition Personnel
Conflict and Challenge in the Workplace
Cooperative Purchasing for Child Nutrition Programs
Creating Healthy Menus for the Mainline, Part I
Creating Healthy Menus for the Mainline, Part II
Effective Financial Management Practices
Elements of Effective Financial Management
Equipment Efficiency for Healthy School Meals
First Day...Every Day: Basics for Food Service Assistants, Part I
First Day...Every Day: Basics for Food Service Assistants, Part II
Food Quality: Making the Grade in Child Nutrition, Part I
Food Quality: Making the Grade in Child Nutrition, Part II
Food Safety: It's In Your Hands
Managing Food Safety: The Next Step
Participation: The Key To Healthy Food Practices
Personnel That Make a Difference
Production Planning – Working Smarter
Promote Healthy Eating
Promoting Healthy Food Practices
Quality Receiving Practices for Healthy School Meals
Real-Time Marketing
Responding to a Food Recall
Work Simplification
Working with School Health Promotion Teams

SCHOOL NUTRITION ENVIRONMENT

NFSMI Insight – Barriers to a Good Nutrition Environment in the Middle Grades: Views from School Administrators, Teachers, and Foodservice Administrators
Reverse the Trends: Create a Healthy School Nutrition Environment for Students
School Nutrition Environment in the Middle Grades and the Promotion of Healthy Eating Behaviors

SELF-ASSESSMENT TOOL

Food Quality Evaluation and Assurance Manual for School Food Service

SKILLS

Competencies, Knowledge, and Skill Statements for District School Nutrition Directors/Supervisors

Competencies, Knowledge, and Skills of Effective School Nutrition Managers

SPANISH LANGUAGE MATERIALS

All-Star Receiving for Child Nutrition

Building Quality Meals: Standardized Recipes and Portion Control

Child Care Mini-posters

Child Care Tips Poster

Conflict and Challenge in the Workplace

Dietary Guidelines for Americans

Exploring Foods with Young Children

Feeding Children Well, A Pyramid for Preschoolers

First Day...Every Day: Basics for Food Service Assistants, Part II

Food Quality: Making the Grade in Child Nutrition, Part I

Food Quality: Making the Grade in Child Nutrition, Part II

Food Time: Teacher's Kit for Grades 1-2

Food Works: Teacher's Kit for Grades 3-5

Inventory Management

Mealtime Memo for Child Care

Production Planning – Working Smarter

Quality Receiving Practices for Healthy School Meals

Real-Time Marketing

Work Simplification

Working SAFE: Accident Prevention in Child Nutrition Programs

SPECIAL NEEDS

CARE: Special Nutrition for Kids

Costs Associated with Providing School Meals for Children with Special Food and Nutrition Needs

From the Trainer's Tablet: Lessons for Family/Home Child Care Providers

NFSMI Insight – Managing Nutrition Services for Children with Special Needs

Special Foods for Special Kids

STANDARDIZED RECIPES

Building Quality Meals: Standardized Recipes and Portion Control

Child Care Recipes: Food for Health and Fun

Connecticut Cooks for Kids

Creating Healthy Menus for the Mainline, Part II

Measuring Success with Standardized Recipes

Quantity Recipes for School Food Service

A Tool Kit for Healthy School Meals

USDA Assisted NuMenus: A Resource Guide for School Food Service Professionals

USDA Recipes for Child Nutrition Programs

STORAGE

All-Star Receiving for Child Nutrition

Check It In Mini-poster

Culinary Techniques: Cooking with Flair – Fruits, Salads, Vegetables

Food Safety Mini-posters

Inventory Management

The New Design Handbook for School Food Service

Quality Receiving Practices for Healthy School Meals

Serving It Safe, 2nd Edition

SURVEYS

Creating Healthy Menus for the Mainline, Part I

Elementary School Meal Survey Form

High School Foodservice Survey Form

Lower Elementary Foodservice Survey Form for Parents

Middle/Junior High School Foodservice Survey Form

NFSMI Insight – Culinary Techniques for Healthy School Meals: Train the Trainer Participant Survey

NFSMI Insight – High School Foodservice Survey: A Continuous Improvement Tool

Recipes for Practical Research in Child Nutrition Programs

Report on High School Foodservice Survey

Report on Middle/Junior High School Student Foodservice Survey

Report on Teacher/Administrator School Foodservice Survey

Report on the Analysis of the NFSMI School Foodservice Survey Data

Report on the Parent School Foodservice Survey

School Foodservice Survey Guide

Teacher/Administrator School Foodservice Survey Form

TEAM NUTRITION

Child Care Recipes: Food for Health and Fun

Choice Plus: A Reference Guide for Foods and Ingredients

Cooking a World of New Tastes

Food & Me: Teacher's Kit for Grades Pre K-K

Food, Family and Fun: A Seasonal Guide to Healthy Eating

Food Guide Pyramid for Young Children Booklet

Food Guide Pyramid for Young Children Poster

Food Time: Teacher's Kit for Grades 1-2

Food Works: Teacher's Kit for Grades 3-5

Go, Glow, Grow: Foods For You

Healthy Eating Helps You Make the Grade Ruler

Serving It Safe, 2nd Edition

Serving It Safe Poster

Tickle Your Appetite for Child Care

Tips for Using the Food Guide Pyramid for Young Children

A Tool Kit for Healthy School Meals

USDA Assisted Numenus: A Resource Guide for School Food Service Professionals

Using Offer versus Serve in the School Meals Initiative

yourSELF: Middle School Nutrition Education Kit

TEAMWORK

Building Human Resource Management Skills: Achieving an Effective Food Service System

Building Human Resource Management Skills: Leadership Development for Managers

First Day...Every Day: Basics for Food Service Assistants, Part I

Get Ready, Get Set, Go for Quality Service

Orientation for Nutrition Employees

Working with School Health Promotion Teams

TELECONFERENCES

Cooperative Purchasing for Child Nutrition Programs

Effective Financial Management Practices

Elements of Effective Financial Management

Food Safety: It's In Your Hands

Managing Food Safety: The Next Step

Responding to a Food Recall Videotape

Working with School Health Promotion Teams

TEMPERATURE

All-Star Receiving for Child Nutrition
Check It In Mini-poster
Child Care Mini-posters
Child Care Tips Poster
Cooking for the New Generation
Food Safety: It's In Your Hands
Food Safety Mini-posters
HACCP for Child Nutrition Programs: Building on the Basics
Inventory Management
Quality Receiving Practices for Healthy School Meals
Serving It Safe, 2nd Edition
Serving It Safe Poster
Temperature Mini-poster
Ten-Minute Lessons for School Food Service: Food Safety and Sanitation

TIME MANAGEMENT

Building Human Resource Management Skills: Leadership Development for Managers

WEB ACCESS

Basics at a Glance Poster
Building Human Resource Management Skills: Achieving an Effective Food Service System
Building Human Resource Management Skills: Leadership Development for Managers
Building Human Resource Management Skills: Management Skills for Success
Building Quality Meals: Standardized Recipes and Portion Control
CARE Connection
Characteristics of Successful Long-Term Employees
Child Care Mini-posters
Child Care Recipes: Food for Health and Fun
Child Care Tips Poster
Competencies, Knowledge, and Skill Statements for District School Nutrition Directors/Supervisors
Conflict and Challenge in the Workplace
Continuing Education Needs of Nutrition Education and Training Personnel
Cooking a World of New Tastes
Cooperative Purchasing for Child Nutrition Programs
Costs Associated with Providing School Meals for Children with Special Food and Nutrition Needs
Creating Healthy Menus for the Mainline, Parts I and II
Culinary Techniques: Cooking With Flair – Breads and Grains
Culinary Techniques: Cooking With Flair – Fruits, Salads, Vegetables
Culinary Techniques: Cooking With Flair – Meats and Other Protein Foods
Dietary Guidelines for Americans
Effective Financial Management Practices
Energy Conservation Manual for School Food Service Managers
Equipment Efficiency for Healthy School Meals
Financial Management Information System (FMIS): Technical Report
First Day...Every Day: Basics for Food Service Assistants, Parts I and II
Food Guide Pyramid for Young Children Booklet
Food Quality: Making the Grade, Parts I and II
Food Safety: It's in Your Hands
Food Safety Mini-posters
From the Trainer's Tablet: Lessons for Family/Home Child Care Providers
Go for the Gold with Customer Service
Guide for Purchasing Foodservice Equipment
A Guide to Centralized Foodservice Systems
Guidelines for Equipment to Prepare Healthy Meals

WEB ACCESS (continued)

Healthy Cooking for Kids
Healthy Cuisine for Kids Workshop Manual
Issues and Trends in Food Service Management
Issues Related to Equipment and the Dietary Guidelines for Americans
Issues Related to Implementation of the Afterschool Snack Service
Job Functions/Duties, Competencies, Knowledge, and Skills of Sponsor Monitors Participating in the Child and Adult Care Food Program
Keys to Excellence Support Materials
Managing Food Safety: The Next Step
Mealtime Memo for Child Care
Measuring Success with Standardized Recipes
The New Design Handbook for School Food Service
NFSMI Insights
On the Road to Professional Food Preparation
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Personnel That Make a Difference
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Promoting Healthy Food Practices
Pyramid Pursuit (4-6)
Pyramid Pursuit (K-3)
Quality Receiving Practices for Healthy School Meals
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Report on High School Foodservice Survey
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Report on Middle/Junior High School Student Foodservice Survey
Report on Teacher/Administrator School Foodservice Survey
Report on the Analysis of the NFSMI School Foodservice Survey Data
Report on the Parent School Foodservice Survey
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Special Foods for Special Kids
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Weights of Commercially Prepared Grains/Breads of the Child Nutrition Programs Poster
Work Simplification
Working with School Health Promotion Teams
yourSELF: Middle School Nutrition Education Kit

WEIGHTS AND MEASURES

Basics at a Glance Poster
Building Quality Meals: Standardized Recipes and Portion Control
First Day...Every Day: Basics for Food Service Assistants, Part II
Measuring Success with Standardized Recipes
On the Road to Professional Food Preparation

WORK SIMPLIFICATION

Work Simplification

