

## Professional Standards

Annual Training Requirements	
Title	Required Hours
Program Directors	12 hours
Program Managers	10 hours
Program Staff (20 or more hours per week)	6 hours
Program Staff (less than 20 hours per week)	4 hours
Vended Site Staff (20 or more hours per week)	6 hours
Vended Site Staff (less than 20 hours per week)	4 hours

### Important Points:

- Training hours earned in excess of the annual requirement may be carried over into the next school year only.
- Choose training topics *relevant* to the employee's job duties.
- All training must be documented on training logs that can be found on the Nutrition Services Professional Standards webpage: <https://www.education.ne.gov/ns/nslp/professional-standards/>

---

## Online Resources for Free Continuing Education/Training

### NDE-Nutrition Services

- Nutrition Services Training webpage: <https://www.education.ne.gov/ns/training/national-school-lunch-program/>
- Moodle Online Training: <https://moodle.education.ne.gov/>
  - Sign up, watch the presentations, take the quizzes, earn up to 17 continuing education credits

### USDA/FNS

- Database of Professional Standards Trainings: <https://professionalstandards.fns.usda.gov/>
- USDA/FNS YouTube Channel: <https://www.youtube.com/user/USDAfoodandnutrition>
- Team Nutrition: <http://www.fns.usda.gov/tn/team-nutrition>
- Food Safety: <http://www.fns.usda.gov/food-safety/food-safety>
- Produce Safety: <https://www.fns.usda.gov/ofs/produce-safety>

### School Nutrition Association (SNA): <https://schoolnutrition.org/learning-center/>

- Over 40 webinars. Must be a member to log in.

### Institute of Child Nutrition (ICN): <https://theicn.org/>

- ICN provides many education and training resources including fact sheets, webinars and the eLearning Portal online courses.

### Smarter Lunchrooms: <http://smarterlunchrooms.org/>

### Making It Count (UMass Amherst): <http://www.makingitcount.info/>

- Recommended training for foodservice staff who work at vended sites include Point of Service/identifying reimbursable meals, portion control, and food safety.