

*St. Johns County School District  
2020-2021*

**Verification Form for Ongoing Online Learning Opportunities**

\*Please note that none of the following were included in the Annual HR Videos\*

FOOD SERVICE

Name: \_\_\_\_\_ Employee #: \_\_\_\_\_

Signature: \_\_\_\_\_

School/Facility: \_\_\_\_\_ Date: \_\_\_\_\_

*Form due to **Your Cafeteria Manager** Upon Completion*

**SafeSchools Learning Opportunities**

**Sanitation Module- 1 Inservice Credit – courses located in Nutrition Services Category**

I acknowledge I have viewed the items listed below: (please initial and date)

Initial: \_\_\_\_\_ Date: \_\_\_\_\_ Training Presentations found at: <https://inside.stjohns.k12.fl.us/pd/>

- Food Safety and Kitchen Sanitation – 14 minutes
- Food Service Equipment, Sanitation – 22 minutes
- Coronavirus Awareness – 8 minutes, found in the Health Category
- Coronavirus: Preparing Your Household – 9 minutes, found in the Health Category

**Equipment/Safety Module- 1 Inservice Credit – courses located in Nutrition Services Category**

I acknowledge I have viewed the items listed below: (please initial and date)

Initial: \_\_\_\_\_ Date: \_\_\_\_\_ Training Presentations found at: <https://inside.stjohns.k12.fl.us/pd/>

- Food Service Equipment, Safe Use – 32 minutes
- HACCP: Hazard Analysis and Critical Control Points – 23 minutes

**Meals/Nutrition Module- 1 Inservice Credit– courses located in Nutrition Services Category**

I acknowledge I have viewed the items listed below: (please initial and date)

Initial: \_\_\_\_\_ Date: \_\_\_\_\_ Training Presentations found at: <https://inside.stjohns.k12.fl.us/pd/>

- Nutrition Basics – 21 minutes
- School Meal Compliance – 19 minutes
- Food borne Illnesses – 20 minutes

**Equity/Ethics Module = 1 credit– courses located in Social and Behavioral Category**

I acknowledge I have viewed the items listed below: (please initial and date)

Initial: \_\_\_\_\_ Date: \_\_\_\_\_ Training Presentations found at: <https://inside.stjohns.k12.fl.us/pd/>

- Cultural Competence and Racial Bias – 18 minutes
- Communication Styles and Skills – 11 minutes
- General Ethics in the Workplace- 18 minutes
- Civil Rights in Food Service – 16 minutes, found in the Nutrition Services Category

## Chef Cyndie's Culinary Solutions Learning Opportunities

### **Complete All Six Videos in this Section – 1 Inservice Credit**

I acknowledge I have viewed the items listed below: (please initial and date)

Initial: \_\_\_\_\_ Date: \_\_\_\_\_ Training Presentations found at: <https://www.youtube.com>

- Batch Cooking – 3 minutes 41 seconds <https://www.youtube.com/watch?v=wYdv4cyDHjU>
- Weighing and Measuring Food – 1 minute 51 seconds <https://www.youtube.com/watch?v=ECJ6pHDjLY>
- Proper Use of Sinks in Large Food Production Kitchens – 5 minutes 8seconds <https://www.youtube.com/watch?v=bZKCDxdw1Sk>
- Personal Hygiene Segment 1 – 18 minutes 3 seconds [https://www.youtube.com/watch?v=ZG7U\\_Zbsqw](https://www.youtube.com/watch?v=ZG7U_Zbsqw)
- Thermometers and Receiving Foods (Segment 2) – 11 minutes 2 seconds <https://www.youtube.com/watch?v=pnApDG38cYs>
- Cleaning and Sanitizing (Segment 4) – 13 minutes 58 seconds <https://www.youtube.com/watch?v=HG6YKvd9nKo>

## Food Service TEDTalks Learning Opportunities

### **Complete Both Videos in this Section – 1 Inservice Credit**

I acknowledge I have viewed the items listed below: (please initial and date)

Initial: \_\_\_\_\_ Date: \_\_\_\_\_ Training Presentations found at: <https://www.ted.com/talks/>

- Want Kids to Learn? Feed Them Well – 11 minutes 53 seconds [https://www.ted.com/talks/sam\\_kass\\_want\\_kids\\_to\\_learn\\_well\\_feed\\_them\\_well](https://www.ted.com/talks/sam_kass_want_kids_to_learn_well_feed_them_well)
- Why Lunch Ladies Are Heroes– 5 minute 13 seconds [https://www.ted.com/talks/jarrett\\_j\\_krosoczka\\_why\\_lunch\\_ladies\\_are\\_heroes](https://www.ted.com/talks/jarrett_j_krosoczka_why_lunch_ladies_are_heroes)

***Once you have completed all of the courses you wish to complete, send the completed Verification Form to **Your Cafeteria Manager**.***

***\*Managers: If you have questions, please contact Candace Bell.***