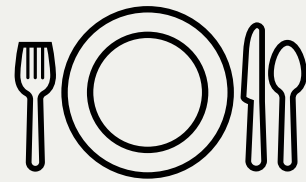


# Nutrition Staff

2023-2024 Annual Training



ASCIP recommends this training schedule for employees working in any district cafeteria or nutrition center. Courses in **bold** are mandatory by State or Federal codes. All others are highly recommended by your ASCIP Risk Services Training Department. Call the ASCIP Training Coordinator to sign up your staff now! (562) 404-8029

Schedule	Activities
July	<b>Review District Emergency Action Plans including Fire Prevention</b>
August	Mandated Reporter <b>Sexual Harassment Prevention</b> (Every 2 years)
September	Suicide Prevention Food Safety/Food Handler
October	<b>Portable Fire Extinguisher Use</b> (Annually) Kitchen Safety: Preventing Burns and Scalds
November	Food Services: HACCP Principles <b>Forklift Safety</b> (Operators Only)
December	<b>Bloodborne Pathogens</b> (Annually) School Cafeteria Customer Service and Customer Relations
January	Understanding This Food Safety System
February	Food Services: Receiving Storing, Planning & Preparation
March	Kitchen Safety: Preventing Slips, Trips, and Falls
April	Kitchen Safety: Preventing Cuts from Knives
May	<b>Injury, Illness and Prevention</b> (One time)
June	First Aid and CPR

This course is available online at [www.ascip-elearn.org](http://www.ascip-elearn.org)



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