Recommended Meal Patterns & Menus Training Sequence

Name of Course	Length	Website	Description
CACFP Child and Adult Meal Pattern Requirements	4 hours	https://theicn.docebosaas. com/learn/courses/81/cacf p-child-and-adult-meal- pattern-requirements	This course features the updated meal pattern requirements for child and adult meals. Intended Audience: Child Care Centers, Child Care Homes, State Agency, Sponsoring Organizations
CACFP Infant Meal Pattern Requirements	4 hours	https://theicn.docebosaas. com/learn/courses/70/cacf p-infant-meal-pattern- requirements	This course features the updated meal pattern requirements for infant meals. Intended Audience: Child Care Centers, Child Care Homes, State Agency, Sponsoring Organizations
CACFP Operational Best Practices	2 hours	https://theicn.docebosaas. com/learn/course/external/ view/elearning/75/cacfp- optional-best-practices	This course features the optional best practices featured in the CACFP updated meal pattern regulations. Intended Audience: Child Care Centers, Child Care Homes, State Agency, Sponsoring Organizations
CARE Connection – Planning Cycle Menus in Child Care	2 hours	https://theicn.docebosaas. com/learn/course/external/ view/elearning/51/care- connection-planning- cycle-menus-in-child-care	This course is designed to provide the end user with key practices for planning cycle menus for child care settings. Intended Audience: Child Care Centers, Child Care Homes, State Agency, Sponsoring Organizations Employee/Staff, State Agency, Allied Organizations

CARE Connection – Planning Cycle Menus in Child Care	2 hour	https://theicn.docebosaas. com/learn/course/external/ view/elearning/51/care- connection-planning- cycle-menus-in-child-care	This course is designed to provide the end user with key practices for planning cycle menus for child care settings. Intended Audience: Child Care Centers, Child Care Homes, State Agency, Sponsoring Organizations Employee/Staff, State Agency, Allied Organizations
CARE Connection – Serving Nutritious Foods in Child Care		https://theicn.docebosaas. com/learn/course/external/ view/elearning/53/care- connection-serving- nutritious-foods-in-child- care	This course features key information for serving nutritious foods while in child care settings. Intended Audience: Child Care Centers, Child Care Homes, State Agency, Sponsoring Organizations
CACFP 101 Webinar: Managing Food Allergies and Special Dietary Needs	.5 hours	https://https/theicn.docebo saas.com/learn/course/ext ernal/view/elearning/92/nu trition-101-spanish- nutricion-101-4ta-edicion	Managing food allergies and special dietary needs are important in providing safe and nutritious meals for the children in our care. Join us to learn good practices and tips for managing food allergies and special dietary needs for small and large centers, including family child care homes. Intended Audience: Child Care Centers, Child Care Homes, State Agency, Sponsoring Organizations
Nutrition 101 4 th Edition	8 hours	https://theicn.docebosaas. com/learn/course/external/ view/elearning/38/nutrition -101-4th-ed	School nutrition staff and school nutrition managers need to understand basic nutrition. Completion of this course will give participants a foundation in nutrition, current dietary guidance, the importance of physical activity in health, and awareness of personal taste preferences and healthful food choices. Intended Audience: School Nutrition Staff/Employees, Managers, and Directors, State Agency, Child Care Centers & Homes, Summer Food Service Programs, Chefs Key Area: 1 Professional Development Code(s): 1300, 1310, 1320

Nutrition 101 (Spanish) Nutrición 101 4ta Edición	8 hours	https://theicn.docebosaas. com/learn/course/external/ view/elearning/92/nutrition -101-spanish-nutricion- 101-4ta-edicion	El personal y los gerentes de nutrición escolar deben entender nutrición básica. Al completar este curso, los participantes tendrán una base en nutrición, guías dietéticas actualizadas, la importancia de la actividad física en la salud, y conciencia de preferencias personales de sabor y opciones saludables de comida. Público objetivo: Personal de Nutrición Escolar, Gerentes de Nutrición Escolar, Directores de Nutrición Escolar
			Área Clave: 1 Código(s) estándar profesional: 1300, 1310, 1320





