LEARNING OUTLINE:

PRE-APPRENTICESHIP PROGRAM OVERVIEW: Work Based Learning + Related Instructional Hours

- School Food Institute (SFI): 4 courses: 20 hours (4 hours pre-read, 4 hours homework, 12 hours online learning)
- Virtual Learning Sessions: 3 hours (2 sessions, 1.5 hours each)
- Work-Based Learning: 84 hours (12 hours x 7 weeks )

WEEKLY SUMMARY

Preparation for Pre-Apprenticeship
Onboarding & Submission of Required Documents
Overview of ServSafe Requirement

Week One: 4/3 - 4/7

SFI: School Food 101
Work-based Learning in District
- Introduction to district and school food program: Overview of district enrollment, Free/Reduced lunch population, Average daily participation, other programs
- Shadow Food Service Director: Tour of district kitchens and cafeterias, introduction to staff
- General school food service operation support (e.g., meal prep, serving, cleaning, etc.)

Week Two or Spring Break: 4/10 - 4/21

SFI: Ingredients for Healthier Kids
Work-based Learning in District
- Introduction to Recipes: How School Food Recipes break down to meet costing allocations and nutrition guidelines
- General school food service operation support

Week Three: 4/24 - 4/28

Work-based Learning in District
- Operations - Front of the House: Meal service in cafeteria, overview of how POS system works in school food
- General school food service operation support

VIRTUAL LEARNING SESSION: Why Scratch Cooking is so Important

Probationary Period Ends - Must have completed ServSafe certification

Week Four: 5/1 - 5/5
SFI:  *Recipes and Menu Development*

**Work-based Learning in District**
- Introduction to Operations - Back of the House: Continuation of time working on production, overview of packout transportation and flow of food in program
- Recipes/Production: Working on preparation of lunch recipes in kitchen and overview of how scheduling and production schedule works
- General school food service operation support

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**Week Five: 5/8 - 5/12**

**Work-based Learning in District**
- Operations - Back of the House: Production
- General school food service operation support

**VIRTUAL LEARNING SESSION:** Incorporating Local Procurement & Sustainability into School Food

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**Week Six: 5/15 - 5/19**

**SFI:**  *Salad Bars to Schools*

**Work-based Learning in District**
- Procurement: Spend time shadowing procurement employees. Learn how orders are placed, purchasing thresholds, vendors, commodities, etc.
- General school food service operation support

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**Week Seven: 5/22 - 5/26**

**Work-based Learning in District**
- Marketing: Participate in a tasting/sampling event in school cafeteria
- General school food service operation support