

Fidelity Safety & Training Professional Standards Training Topics 2026

FoodSafetyForSchools.com

The USDA's Professional Standards for School Nutrition Programs require all child nutrition employees in school districts to complete annual training hours, ensuring they possess the necessary knowledge and skills to provide nutritious and safe meals. These requirements vary by position: school nutrition directors need at least 12 hours of annual continuing education/training, managers require at least 10 hours, full-time staff (working 20 hours or more per week) need at least 6 hours, and part-time staff (working less than 20 hours per week) must complete at least 4 hours annually. Training topics fall into four key areas: Nutrition, Operations, Administration, and Communications/Marketing, covering a wide range of essential skills from menu planning and food preparation to food safety and financial management. School Food Authorities (SFAs) are responsible for tracking and documenting this training.

Certified Food Safety Manager Course and Exam (5-6 hours)

CA Food Handler Card Course and Assessment (Online or In-person) (3 hours)

Food Allergy Safety and Awareness (1-2 hours)

Food Safety and Sanitation for Schools (2 hours)

Bingo Game (1 hour)

Child Nutrition Potpourri (1-2 hours)

Food Safety Jeopardy (1 hour)

Kitchen Safety Jeopardy (1 hour)

Custom Jeopardy Game (1 hour)

Knife Safety (30 minutes)

Back/Lifting Safety (45 minutes)

Kitchen Ergonomics (45 minutes)

Slips, Trips, and Falls (45 minutes)

Chemical Safety/SDS Training (1 hour)

Cleaning and Sanitizing (1 hour)

Employee Hygiene Standards (1.5 hours)

Kitchen Injury and Accident Prevention (45 minutes)

Bloodborne Pathogens and Disease Control for Food Service Employees (1 hour)

Person-in-Charge (PIC) Training (1 hour)

Hazard Analysis Critical Control Point HACCP System (General) (1 hour)

Hazard Analysis Critical Control Point HACCP System (District Specific) (1 - 3 hours)

Food Temperatures through the Flow of Food (1 hour)

Kitchen Self-Inspections (1 hour)

Taking Corrective Action (30 minutes)

Highly Susceptible Population (HSP) Considerations (1 hour)

Preventing Cross-Contamination (1 hour)

Three Types of Foodborne Hazards (1 hour)