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submit your request today.
Last Day to register is
Friday, May 30, 2025**



SUMMER TRAINING OPPORTUNITIES AT FOOD & NUTRITION

OPEN TO ALL FOOD SERVICE EMPLOYEES



L.E.A.D. (Leadership, Empowerment, Advancement, and Development)

Class Overview: Focus on developing leadership skills; interpersonal communication, multi-tasking, and team building strategies.

Sessions: One (4-hour) session

Dates offered: 6/10/25, 6/12/25, 6/26/25, 7/9/25, 7/10/25

Nourish to Flourish for a Healthy School Environment

Class Overview: Workshop focuses on practical wellness resources, nutrition education, and mindfulness techniques to support your health and well-being in the school and the community.

Sessions: One (4-hour) session

Dates offered: 6/11/25, 6/18/25, 7/15/25, 7/17/25, 7/23/25

Cashier Training & Online Food Ordering (Part-time Staff Only)

Class Overview: Training in the operation of the Point-of-Sale System and various functions of the Online Grocery Ordering System.

Sessions: One (4-hour) session

Dates offered: 6/13/25, 6/26/25, 6/27/25, 7/15/25, 7/29/25

Satellite Asst. Basics/Refresher

Class overview: Menu planning, Production Records, daily tasks, and job responsibilities.

Sessions: Two (4-hour) sessions

Dates offered: 6/16/25 & 6/17/25, 7/21/25 & 7/22/25

TrakNow Basics (Part-time Staff Only)

Class Overview: Basic training on menu planning, ordering and receiving, production records, and inventory.

Sessions: One (4-hour) session

Dates offered: 6/17/25, 6/18/25, 7/16/25, 7/17/25

C.O.R.E. (Cafeteria Operations, Resume Building, & Effective Interviewing)

Class Overview: How to build an effective resume, develop interview strategies, and effective communication skills in cafeteria operations.

Sessions: One (4-hour) session.

Dates offered: 6/23/25, 6/24/25, 7/29/25, 7/30/25, 7/31/25

Food Service Operational Functions

Class Overview: Operating procedures for FastTrak Point-of-Sale System: opening/closing, overlay, itemization, and Outlook. Basic food service principles, preparation of recipes, inventory control, complete production schedules, safety and sanitation, and customer service.

Sessions: One (4-hour) session.

Dates offered: 6/23/25, 6/24/25, 7/8/25, 7/9/25, 7/29/25

Please contact Ms. Barbara Cardenas at (786)275-0473 or via email at bcardenas@dadeschools.net for additional information and registration.



Department of Food and Nutrition

Eating Healthy Every Day!

