

Codes and Course Titles

100	Sanitation	317	Computers (All levels except Basic Computers)
101	Safety	318	Wellness Training
102	Customer Service, Professionalism, and Human Rights	400	Production Sheets (Can be used for Level 3 and Level 4)
103	Serving it Safe	401	Train the Trainer (10 hour course)
200	Quantity Food Production	402	Record Keeping
201	Meats & Main Dishes	403	Cost Control
202	Fruits and Vegetables	404	Consumer Awareness
203	Baked Goods and Desserts	405	Financial Management/Acct/ Fiscal Management
204	Soups, Sauces, Sandwiches, and Pasta	406	Organizational Management
205	Food Service Computation/ Kitchen Math	407	Merchandising & Promotions
206	Standardization of Recipes	408	Diversity Training/ Human Relations
207	Equipment	409	Managers' Academy
208	Work Simplification	410	HACCP Processes and SOP(s)
209	Portion Control	411	AR (Administrative Review)
210	Culinary Techniques- NFSMI	412	Advanced Wellness (Can be used for Level 4 and 5)
211	Healthy Edge- Building Healthy School Meals (HUSSC)	500	Standards of Excellence
212	Communication Skills for Language Learners	501	Advanced Management
213	HACCP Training	502	Facility Design Management
214	Basic Intro. to Computers	503	Directors' Academy (Must be approved by TASN)
300	Basic Nutrition	504	Procurement
301	Leadership Skills	505	Inventory Mgmt. & Tracking-NFSMI (Can be used for Level 4 and 5)
302	Basic Management	610	College Degree (Associate, BS, BA, MS, ETC)
303	Production Sheets (Can be used for Level 3 and 4)	Official ServSafe certificates will be counted as 12 hours for Levels 1-5.	
304	Menu Planning	Learn2Serve certificates will be counted as 8 hours for Level 1-5	
305	Food Habits & Dietary Standards	Re-Certification ONLY	
306	Marketing	600	Civil Rights Training
307	Merchandising	602	TASN Industry Seminar
308	Nutrition (Any course that involves any form of Nutrition)	604	TDA/ Continued Education
309	Compliance Guidance	605	TASN Annual Conference
310	Selecting, Receiving, and Storage		
311	Childhood Obesity- Nutrition		
312	Application Processor		
313	Advanced HACCP Training		
316	Food Buying Guide		