

Professional Standards Code/TASN Level

Key Area	Training Topics		TASN LEVEL
Nutrition - 1000			
	(1100) Menu Planning		
		(1110) USDA Nutrition Requirements (1100)	3-5
		(1120) Cycle Menus	3
		(1130) Local Foods-Farm to School	3
		(1140) Standardized Recipes	2
		(1150) Menu Analysis	3
		(1160) Special Diets, Including Food Allergies	2-3
		(1170) USDA Foods	3-5
	(1200) Nutrition Education		
		(1210) Nutrition Activities	3
		(1220) Classroom and Cafeteria Integration	3
		(1230) School Gardens	3
	(1300) General Nutrition		
		(1310) Dietary Guidelines for Americans, MyPlate, and School Nutrition	2-5
		(1320) General Nutrition	3
Operations - 2000			
	(2100) Food Production		
		(2110) Standardized Recipes	2
		(2120) Food Production Records	4
		(2130) Culinary Skills	2
		(2140) Use and Care of Equipment	2
		(2150) CN Labeling & Crediting	3
	(2200) Serving Food		
		(2210) Portion Sizes/Special Diets	2
		(2220) Offer Versus Serve	1

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		(2230) Maintaining Food Quality Appearance	2
		(2240) Serving Lines	2
	(2300) Cashier and Point of Service		
		(2310) Reimbursable Meals	1
		(2320) POS Financial Responsibility (Compliance Guidance)	3
		(2330) Free or Reduced Identification (Counting/Claiming-Eligibility Guidance)	3
	(2400) Purchasing/Procurement		
		(2410) Product Specifications	3
		(2420) Bid Solicitation and Evaluation	5
		(2430) Purchase Food, Supplies, & Equipment	3
		(2440) Food & Supply Orders	3
		(2450) Cooperative Purchasing Groups	3-4
		(2460) Contracts with Food Service Management Company	3-5
	(2500) Receiving & Storage		
		(2510) Inventory Management	4-5
		(2520) Receiving & Storage	3
		(2530) Hold & Recall	3
	(2600) Food Safety & HACCP		
		(2610) HACCP	1-2
		(2620) Food Safety – General	1
		(2630) Federal, State, & Local Food Safety Regulations	1
		(2640) Food Safety Culture	1

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Administration - 3000			
	(3100) Fee & Reduced Price Meal Benefits		
		(3110) Eligibility	3-4
		(3120) Direct Certification	3-4
		(3130) Community Eligibility Provision	3-4
	(3200) Program Management		
		(3210) Staff Management	4
		(3220) Standard Operating Procedures	4-5
		(3230) Healthy School Environment	3
		(3240) Emergency Plans	4-5
		(3250) Water, Energy, & Waste Management	5
		(3260) Administration Review	4
	(3300) Financial Management		
		(3310) Meal Counting, Claiming, & Managing Funds	4
		(3320) Compliance with Regulation/Policies	3
		(3330) Budgets	4
		(3340) Financial Analysis	4
		(3350) Pricing	4
		(3360) Communicate Financial Information	4
	(3400) Human Resources & Staff Training		
		(3410) Human Resources Management	4
		(3420) Policies & Procedures	4
		(3430) Training Plans & Tracking	4
		(3440) Retention, Promotion, & Recognition	4

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		(3450) Employee Health, Safety, & Wellness	1 or 4
	(3500) Facilities & Equipment Planning		
		(3510) Facility & Equipment Planning	5
		(3520) Equipment Purchasing & Maintenance	5
Communication & Marketing 4000			
	(4100) Communications & Marketing		
		(4110) Strategic & Marketing Plans	3
		(4120) Program Promotion	5
		(4130) Customer Service	1
		(4140) Communication Skills	1
		(4150) School & Community Communication	1
		(4160) Smarter Lunchroom Techniques	3