

Annual CACFP Staff Training

All center staff involved in planning, preparing, serving and collecting data regarding meals served to children must receive training yearly covering CACFP requirements. For more information on CACFP training requirements please refer to *Colorado's CACFP Program Manual*, Section 2, titled Administrative Record Keeping Requirements.

New cooks and directors are required to attend Colorado CACFP New Center-Staff Training , please contact CDPHE-CACFP for training dates and locations.

Training must cover:	Additional Recommended Training:
<input type="checkbox"/> Meal Patterns	<input type="checkbox"/> Nutrition
<input type="checkbox"/> Creditable Foods	<input type="checkbox"/> Mealtime Atmosphere
<input type="checkbox"/> Minimum Portion Sizes	<input type="checkbox"/> Learning Activities Using Foods
<input type="checkbox"/> Record Keeping Requirements	<input type="checkbox"/> Role of Adult at the Table at Meal Time
<input type="checkbox"/> Basic Sanitation	
<input type="checkbox"/> Civil Rights (CDPHE-CACFP developed training materials are located on the Program's website)	
<input type="checkbox"/> Other	

Date of Training: _____

Training Given By: _____

Topics Covered:

Staff Trained:

Note to Centers: Copy as needed.