

# CASH-WA DISTRIBUTING'S RESOURCE LIBRARY

*Items from the resource library may be requested by calling Heidi at 308-237-3151 Ext. 7123*

## **NEW From CWD:**

- Serving Excellence – A Training Guide for new foodservice employees in your health care facility
- Dysphagia Diet Training

## **Other Training Resources:**

### **Subject: Center of the Plate**

Check out the free downloadable meat handouts on our website at

<http://web.cashwa.com/customers/health-care/>

### **Subject: Cleaning and Maintenance**

Contact your CWD Chemical Tech for information on how to access training resources from our manufacturer partners – Becto Corporation and Anderson Chemical.

### **Subject: Food Safety**

- Be Food Safe (CD) – New Food Safety Education Tools for Public Health Professionals – (FDA Center for Food Safety & Applied Nutrition, USDA Food Safety & Inspection Service, Partnership for Food Safety Education)
- Employees are the First Line of Food Defense (DVD) – (FDA, CDC, & USDA) - Training in both English & Spanish
- Safe Hands Safe Foods (DVD) – FoodHandler Video Series
  - Why Glove
  - When to Glove
  - How to Glove

## **Food Safety Websites to check out**

- <http://www.fightbac.org>
- [www.befoodsafe.org](http://www.befoodsafe.org)
- [www.foodsafety.gov](http://www.foodsafety.gov)
- [www.nfsmi.org](http://www.nfsmi.org)
- [www.safeeggs.com/in-service](http://www.safeeggs.com/in-service)
- [www.foodsafeschools.org/foodservice.php](http://www.foodsafeschools.org/foodservice.php)
- [www.food.unl.edu/safety/handwashing](http://www.food.unl.edu/safety/handwashing)
- [www.servsafe.com/home](http://www.servsafe.com/home)
- [www.nfsmi.org/Information/postindx.htm](http://www.nfsmi.org/Information/postindx.htm)
- [www.restaurant.org/nfsem](http://www.restaurant.org/nfsem)

### **Subject: Fruits and Vegetables**

Check out the CWD website for free downloadable resources on a variety of fruits & vegetables - <http://web.cashwa.com/customers/school/>

### **UniPro Inservice Training Modules:**

*(These inservices are planned for 30 minutes of focused instruction on a designated topic. Each module includes objectives, trainer's clipboard, content review, handout, and competency check. Most require 20-40 minutes of pre-planning.)*

### **MANAGEMENT**

- Receiving Procedures
- Proper Storage Procedures
- Inventory Control
- Standardized Recipes
- Evaluating Food Quality
- Portion Control
- Egg Handling
- Cold Food Preparation
- Deep Fat Frying
- Grill Procedures
- Microwave Use
- Soup Preparation

### **FOOD SAFETY**

- Beyond Inspection to Prevention
- Flow of Food
- Identifying Hazards
- Potentially Hazardous Foods
- Setting Standards For Food Safety
- Record Keeping & Monitoring for Food Safety
- Taking Corrective Actions
- Employees Make A Difference

### **NUTRITION**

- Diabetic Diets
- Liberalizing Diets for Quality of Life & Care
- Trayline Efficiency
- Menu Substitutions
- Sodium Restricted Diets
- Waitstaff Training
- Diet Orders
- Buffet Service
- Charting in the Medical Record
- Dysphagia Diets
- Banquet Set-Up
- Lab Values

### **CWD Library Rules**

*All items are loaned free of charge. We only ask that you return them promptly so others can use them. Please request items three or four weeks before you need them to insure that they aren't loaned out to someone already. **Items must be returned within three weeks** (unless approval has been given to extend the loan period) or a \$50.00 fee (or the cost of the DVD if greater than \$50) will be charged to the customer's account.*