



Food Production and Operation Management

2 hours

Key Area: 2 (Operations)

USDA Professional Standards Code: 2000

Directors are challenged with leading their teams to prepare more foods onsite and to move away from serving prepared items. Food quality is ultimately in the hands of the site-based manager and staff.

At the end of this training, participants will be able to accomplish the following objectives.

- Describe how the principles of food production impact food quality.
- List the principles of developing and using standardized recipes.
- Describe the importance of accurate weights and measurements in food production.
- List the principles of using cycle menus.
- Identify the importance of documenting and evaluating the amount of food planned, prepared, and served on food production records.
- State the importance of production scheduling to achieve operational goals.
- List food quality standards that ensure quality food production.