



## Virtual Client Trainings:

Novick will now be offering virtual trainings for clients! To register to join one of the live training sessions below, please contact Client Services by email at [csg@novickcorp.com](mailto:csg@novickcorp.com) or by phone at (215)467-1400.

### CACFP & Civil Rights

*11/12 from 2-3:30PM | 11/13 from 1-2:30PM*

Training will cover the CACFP annual training requirements for staff who work with food or CACFP paperwork such as teachers, administrators, kitchen and management staff.



### Prep to Plate

*11/19 from 2-3:30 PM*

Training will cover following meal patterns, CN creditable foods, CN labels, prepping tips & tools, portioning/serving sizes, preventing waste, and family style success during times of Covid for both home and center-based programs.



### Covid Tips & Resources

*12/3 from 2-3PM | 12/4 from 1-2PM*

Training will cover a variety of Covid-related challenges including: grab & go menus, family style practices, adjusting to enrollment instability, USDA waiver basics, safe food practices, and more.