



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 or by phone at (215)467-1400.

CACFP & Civil Rights

5/20, 6/17, 7/15, 8/12, 9/16, 10/21, 11/18, 12/9 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.



Multipurpose Menu Products

5/12 from 10:30-11:30AM | 9/15 from 10:30-11:30AM

Training will cover creating a variety of meals from only a few ingredients. Includes menu planning and prep tips to help maximize inventory and prevent waste.



Prep to Plate

7/21 from 10:30AM-12PM | 11/10 from 10:30AM-12PM

Training will cover following meal patterns, CN creditable foods, CN labels, prepping tips & tools, portioning/serving sizes, preventing waste, and family style success during COVID-19 for both home and center-based programs.