



Individual Training Lineup

Training Series & Training Topics Currently Available

****NOW OFFERING****

Total Number of Courses = 442

CE Hours for Certified Dietary Managers = 33.75

- **CMS Foodservice Core Competencies (49 Courses = 3 Hours)**
 - **CE Hours = 1.00 General, 2.00 Sanitation**
 - Handwashing
 - Gloving
 - Team Member Hygiene
 - Food Service Sanitation
 - Food Service Safety
 - The Storage of Food
 - Compliance and Ethics
 - Menus and Nutritional Adequacy

- **Customer Service in Senior Dining (15 Courses = 1 Hour, 19 Minutes)**
 - **CE Hours = 1.25 General**
 - Being in Service
 - Preparing the Dining Room
 - Sequence of Service

- **Culinary Basics (53 Courses = 3 Hours, 22 Minutes)**
 - **CE Hours = 3.25 General**
 - Kitchen Basics
 - Knife Cuts
 - Hand Tools and Smallwares
 - Cooking Techniques

- **Advanced Culinary (36 Courses = 3 Hours, 38 Minutes)**
 - **CE Hours = 3.25 General**
 - Preparing Hot Foods
 - Specialized Cooking Equipment
 - Soups and Sauces
 - Preparing Cold Foods
 - Breakfast Cookery

Updated 10/7/2022





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- **Commercial Kitchen Cleaning (30 Courses = 1 Hour, 46 Minutes)**
 - **CE Hours = 1.75 Sanitation**
 - Introduction to Cleaning
 - Cleaning the Back Lines
 - Kitchen Equipment Cleaning

- **Foodservice Management Development (7 Courses = 4 Hours, 26 Minutes)**
 - **CE Hours = See below for hours earned with each course**
 - Menu Planning (.50 *General*)
 - Scheduling for Success (.75 *General*)
 - Dining with Dignity (.75 *General*)
 - Human Resources – Finding the Right Team Member (.50 *General*)
 - Human Resources – The Onboarding Process (.25 *General*)
 - Human Resources – Building and Retaining a Great Team (.25 *General*)
 - Business Ethics (1.00 *Ethics*)

- **Pineapple Purée Program (42 Courses = 2 Hours, 4 Minutes)**
 - **CE Hours = 2.00 General**
 - Understanding the Basics of a Purée Program
 - How to Purée Meat, Poultry, Fish and Eggs
 - How to Purée Starches, Vegetables and Fruit
 - Best Practices for Purée Plating

- **Understanding Therapeutic Diets (20 Courses = 36 Minutes)**
 - **CE Hours = .50 General**
 - Understanding Therapeutic Diets
 - Preparing Food for Therapeutic Diets

- **Hospital Foodservice Patient Services (23 Courses = 1 Hour, 35 Minutes)**
 - **CE Hours = 1.50 General**
 - Patient Services Overview
 - Role of the Registered Dietitian in Patient Services
 - The Importance of Nursing in Patient Services
 - Call Center Overview
 - Tray Line Overview
 - Hostess/Ambassador Services

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- **Hospital Foodservice Regulatory Compliance (56 Courses = 3 Hours, 10 Minutes)**
 - **CE Hours = 3.25 Sanitation**
 - Introduction to Regulatory Compliance
 - Trash Handling and Pest Control
 - Facilities and OSHA Guidelines
 - Food Preparation Areas
 - Food Storage Areas
 - Dishroom and Sanitation
 - Staff Hygiene and Responsibilities
 - Patient Services

- **Hospital Environmental Services (47 Courses = 2 Hours, 4 Minutes)**
 - **CE Hours = 2.00 Sanitation**
 - Cleaning Fundamentals
 - Specialty Cleaning Considerations
 - Taking Care of Floors
 - Public Area Cleaning
 - Other Areas Requiring Cleaning
 - Laundry

- **Environmental Services for Senior Living (51 Courses = 2 Hours, 4 Minutes)**
 - **CE Hours = 2.00 Sanitation**
 - Cleaning Fundamentals
 - Taking Care of Floors
 - Public Area Cleaning
 - Glean Guest Rooms
 - Other Areas Requiring Cleaning
 - Laundry

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Pineapple Academy



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- **IDDSI Culinary Basics (48 Courses = 4 Hours, 54 Minutes)**
 - **CE Hours = 5.00 General**
 - Making Sense of IDDSI
 - The Art of Thickening Liquids
 - Breakfast Basics, Part 1
 - Breakfast Basics, Part 2
 - Simplifying Starches
 - Stews and Casseroles
 - Processing, Testing and Plating for Levels EC7, 6 and 5
 - Processing, Testing and Plating for Level PU4
 - Delicious Desserts

- **Beverage Basics (20 Courses = 1 Hour, 3 Minutes)**
 - **CE Hours = 1.00 General**
 - Coffee Shop Basics for Beginners
 - Bartending Basics for Beginners

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