



# Pineapple Academy Training Lineup

Training Series & Training Topics Currently Available

## **\*\*NOW OFFERING\*\***

Total Number of Courses = 460

CE Hours for Certified Dietary Managers = 38.25

- **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

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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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- **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
  
- **Bakeology (18 Courses = 4 Hours, 30 Minutes)**
  - **CE Hours = 4.50 General**
    - Pantry Essentials
    - Pies and Tarts
    - Cake Please!
    - For the Love of Dough
    - Something About Sweet Breads
    - It's Cookie o'clock Somewhere
    - No-Bake Delights
    - Finishing Touches

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