



# Foundations Class 2025-26

Foundations is mandatory for **all** FNS staff. Training sessions are designed to give new staff a basic understanding of the meal pattern, food safety, offer vs serve, customer service, quality control, and basic culinary skills.

Each newly hired staff must attend two 4-hour sessions within the first six months of employment.

**Session #1:** Employees will be required to successfully complete the Always Food Safe Food Handler class at the Food Service District Office on their first official work day prior to reporting to their worksite. 8:00 am - 12:30 pm (this includes a 1/2 hour unpaid lunch break)

*\*Please note that if your schedule is for more than four hours, you will be required to report to your worksite for the remainder of your work day.*

**Session #2:** New employees must register for the class closest to your hire date. You will be directed to the registration link. Register for that class. **Class will be held on Wednesdays in the FNS Training Portables** and will be held from 1:00 pm - 5:00 pm on both dates listed below.

**Class # 1**

**Class # 2**

**Class # 3**

**Class # 4**

[August 27th](#)

[November 12th](#)

[February 11th](#)

[May 6th](#)

