

**Table 1. Site managers' (N=339) rating of training topics**

| <b>Training Topics</b>  | <b>Mean Rating<sup>a</sup></b> | <b>SD</b> | <b>% Much Needed</b> | <b>Somewhat Needed</b> | <b>% Not a Priority</b> | <b>n</b> |
|---|--------------------------------|-----------|----------------------|------------------------|-------------------------|----------|
| Team building and motivating foodservice workers                                    | 2.2                            | 0.8       | 38                   | 40                     | 22                      | 319      |
| Using fire extinguishers correctly and training employees to use them               | 2.1                            | 0.8       | 35                   | 41                     | 24                      | 331      |
| Handling food properly (cooling, heating, thawing)                                  | 2.1                            | 0.8       | 36                   | 38                     | 26                      | 324      |
| Preparing food efficiently (using fewer steps)                                      | 2.1                            | 0.8       | 32                   | 42                     | 26                      | 329      |
| Training employees to use kitchen equipment and utensils safely and properly        | 2.1                            | 0.8       | 35                   | 36                     | 29                      | 327      |
| Communicating effectively with foodservice workers to reduce conflict               | 2.1                            | 0.8       | 33                   | 40                     | 27                      | 328      |
| Evaluating on-the-job performance and providing constructive feedback to workers    | 2.0                            | 0.8       | 33                   | 39                     | 28                      | 325      |
| Enhancing the appearance, taste, and presentation of food                           | 2.0                            | 0.7       | 30                   | 45                     | 25                      | 327      |
| Marketing/promoting the foodservice program   | 2.0                            | 0.7       | 30                   | 45                     | 25                      | 327      |
| Training employees to use correct sanitation practices (hand washing, using gloves) | 2.0                            | 0.8       | 36                   | 33                     | 31                      | 329      |
| Modifying recipes to reduce fat, sugar, and salt                                    | 2.0                            | 0.8       | 30                   | 43                     | 27                      | 328      |
| Ensuring quality customer service   | 2.0                            | 0.8       | 30                   | 42                     | 28                      | 320      |
| Cutting costs (e.g., using leftovers)   | 2.0                            | 0.8       | 28                   | 44                     | 28                      | 328      |
| Training services in portion sizing   | 2.0                            | 0.8       | 30                   | 39                     | 31                      | 328      |
| Planning menus to meet USDA meal requirements and customer acceptability            | 2.0                            | 0.8       | 30                   | 35                     | 35                      | 329      |
| Training employees one-on-one or in small groups                                    | 1.9                            | 0.8       | 28                   | 38                     | 34                      | 328      |
| Using computers for ordering supplies, e-mailing forms, etc.                        | 1.9                            | 0.9       | 33                   | 26                     | 41                      | 320      |
| Expanding/standardizing recipes   | 1.9                            | 0.8       | 27                   | 38                     | 35                      | 326      |
| Teaching nutrition to students  | 1.9                            | 0.8       | 26                   | 39                     | 35                      | 325      |
| Receiving, storing, rotating, and ordering foods                                    | 1.9                            | 0.8       | 28                   | 35                     | 37                      | 324      |
| Applying basic food production techniques   | 1.9                            | 0.7       | 21                   | 47                     | 32                      | 325      |
| Evaluating new food products  | 1.9                            | 0.7       | 19                   | 50                     | 31                      | 327      |
| Coordinating the foodservice program (menus, decor) with classroom study themes     | 1.9                            | 0.8       | 23                   | 41                     | 36                      | 326      |
| Providing more food choices (e.g., salad bars)                                      | 1.9                            | 0.8       | 25                   | 37                     | 39                      | 330      |
| Interacting effectively with students in different age groups                       | 1.8                            | 0.7       | 19                   | 40                     | 41                      | 327      |
| Encouraging professional manner and dress by foodservice workers                    | 1.8                            | 0.8       | 19                   | 39                     | 42                      | 327      |
| Training cashiers   | 1.8                            | 0.8       | 23                   | 29                     | 47                      | 321      |
| Working effectively with school administrators and teachers                         | 1.8                            | 0.8       | 20                   | 34                     | 45                      | 328      |
| Competing effectively with fastfood chains  | 1.7                            | 0.8       | 23                   | 27                     | 50                      | 323      |
| Dealing with added responsibilities outside the foodservice realm                   | 1.7                            | 0.8       | 17                   | 36                     | 46                      | 321      |
| Instituting school breakfast programs   | 1.6                            | 0.8       | 17                   | 24                     | 59                      | 323      |
| Recycling; disposing of waste properly  | 1.6                            | 0.7       | 11                   | 33                     | 56                      | 320      |
| Dealing with employee turnover  | 1.5                            | 0.8       | 15                   | 22                     | 62                      | 325      |
| Working effectively with vendors and others outside the school                      | 1.5                            | 0.7       | 10                   | 29                     | 62                      | 326      |
| Managing the issue of water safety and analysis                                     | 1.5                            | 0.7       | 9                    | 28                     | 63                      | 320      |
| Instituting an after-school snack program   | 1.4                            | 0.7       | 13                   | 16                     | 71                      | 321      |
| Managing summer feeding programs  | 1.4                            | 0.6       | 9                    | 17                     | 74                      | 321      |
| Managing vending machines and stadium concessions                                   | 1.2                            | 0.6       | 7                    | 10                     | 82                      | 315      |

<sup>a</sup>Scale: Much Needed=3; Somewhat Needed=2; Not a Priority=1