



# Pineapple Academy Individual Training Lineup

Training Series & Training Topics Currently Available as of October 2023

(Need a complete list of micro-training courses? Contact [sales@pineappleacademy.com](mailto:sales@pineappleacademy.com))

## CMS Foodservice Core Competencies

49 Courses  
3hr

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

## Advanced Culinary

CE Hours = 3.25 General

36 Courses  
3hr 38min

- ▶ Preparing Hot Foods
- ▶ Specialized Cooking Equipment
- ▶ Soups and Sauces
- ▶ Preparing Cold Foods
- ▶ Breakfast Cookery

## Customer Service in Senior Dining

15 Courses  
1hr 19min

CE Hours = 1.25 General

- ▶ Being in Service
- ▶ Preparing the Dining Room
- ▶ Sequence of Service

## Commercial Kitchen Cleaning

CE Hours = 1.75 Sanitation

30 Courses  
1hr 46min

- ▶ Introduction to Cleaning
- ▶ Cleaning the Back Lines
- ▶ Kitchen Equipment Cleaning

## Culinary Basics

CE Hours = 3.25 General

53 Courses  
3hr 22min

- ▶ Kitchen Basics
- ▶ Knife Cuts
- ▶ Hand Tools and Smallwares
- ▶ Cooking Techniques

## Foodservice Management Development

CE Hours = See below for  
hours earned with each course

7 Courses  
4hr 26min

- ▶ 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)

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

Total Number of Courses = 506  
CE Hours for Certified Dietary Managers = 43.25



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## Pineapple Purée Program

CE Hours = 2.00 General

42 Courses  
2hr 4min

- ▶ 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

## Hospital Foodservice Regulatory Compliance

CE Hours = 3.25 Sanitation

56 Courses  
3hr 10min

- ▶ 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

## Understanding Therapeutic Diets

CE Hours = .50 General

20 Courses  
36min

- ▶ Understanding Therapeutic Diets
- ▶ Preparing Food for Therapeutic Diets

## Hospital Environmental Services

CE Hours = 2.00 Sanitation

47 Courses  
2hr 4min

- ▶ Cleaning Fundamentals
- ▶ Specialty Cleaning Considerations
- ▶ Taking Care of Floors
- ▶ Public Area Cleaning
- ▶ Other Areas Requiring Cleaning
- ▶ Laundry

## Hospital Foodservice Patient Services

CE Hours = 1.50 General

23 Courses  
1hr 35min

- ▶ Patient Services Overview
- ▶ Role of Registered Dietitian in Patient Services
- ▶ The Importance of Nursing in Patient Services
- ▶ Call Center Overview
- ▶ Tray Line Overview
- ▶ Hostess/Ambassador Services

## Environmental Services for Senior Living

CE Hours = 2.00 Sanitation

51 Courses  
2hr 4min

- ▶ Cleaning Fundamentals
- ▶ Taking Care of Floors
- ▶ Public Area Cleaning
- ▶ Cleaning Guest Rooms
- ▶ Other Areas Requiring Cleaning
- ▶ Laundry

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## IDDSI Culinary Basics

CE Hours = 5.00 General

48 Courses  
4hr 54min

- ▶ 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

## Introduction to Frontline Leadership Training

CE Hours = .50 General

6 Courses  
25min

- ▶ Rounding for Better Relationships
- ▶ Team Building
- ▶ Resolving Conflict
- ▶ Employee Engagement
- ▶ EI/EQ for Beginners
- ▶ Feedback

## Beverage Basics

CE Hours = 1.00 General

20 Courses  
1hr 3min

- ▶ Coffee Shop Basics for Beginners
- ▶ Bartending Basics for Beginners

## Meatless Eats: A Plant-Based Cooking Series

CE Hours = 1.50 General

10 Courses  
1hr 31min

- ▶ Splendid Salads, Sides and Snacks
- ▶ Enjoyable Entrées

## Bakeology

CE Hours = 4.50 General

18 Courses  
4hr 30min

- ▶ 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

## Dining Basics for Memory Care

CE Hours = 1.75 General

17 Courses  
1hr 41min

- ▶ An Introduction to Memory Care
- ▶ Best Practices for Memory Care Dining Services
- ▶ Thinking Through Your Dining Standards

## Essentials for Front of House Service

CE Hours = 1.25 General

13 Courses  
1hr 15min

- ▶ Covering the Basics
- ▶ Being a Team Player
- ▶ Getting Ready for Service
- ▶ Meal Service Tips & Best Practices

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