As a leader in school wellness and nutrition science, Dairy MAX offers the training and resources you need to meet USDA Professional Standards requirements. Check out our insightful and engaging sessions.

**Dairy 101: Nourishing Students and Empowering Schools**

- Discover the latest in dairy nutrition science, dairy farming and sustainability
- Hear the evidence-based research around lactose intolerance and milk alternatives
- See how dairy can help build stronger minds and bodies for our students – leading to a better future

**The Farm to School Journey**

- Embark on a farm to school journey and learn the path food takes to get to your plate
- Acquire the knowledge and skills to teach students and staff about the farm to school journey
- Discover resources and tools, including the Dairy MAX Farm to School Tool Kit, to support your efforts

**Think Your Drink: Determining the Best Beverage for Students**

- Explore different beverages and learn how to determine the best option for your students
- Learn about the nutrition science behind dairy as a dependable source of nutrients
- Discover the latest resources and information around milk alternatives, lactose intolerance and flavored milk in schools
Communication: 2019 Style
Category: 4000 – Communications & Marketing
Subcategory: 4100 – Communications & Marketing
Title: 4140 – Develop Communication Skills
• Explore fundamental presentation and facilitation skills
• Learn creative ways to deliver staff trainings
• Gather tips for creating your own effective tools and resources

Marketing School Meals to Gen Z: What You Need to Know
Category: 4000 – Communications & Marketing
Subcategory: 4100 – Communications & Marketing
Title: 4110 – Develop strategic plans and marketing plans that reflect program goals and enhance interaction with stakeholder
• Discover the tactics of effective marketing, merchandising and promotion
• Learn how to use social media to reach your students and elevate your nutrition program
• Hear about Generation Z and their marketing preferences

Chill Out: Ensuring Food Safety
Category: 2000 – Operations
Subcategory: 2500 – Receiving & Storage
Title: 2520 – Receiving & Storage
• Examine why food safety is a top priority in school nutrition programs
• Learn the best practices and tips for keeping cold foods at the correct temperatures and out of the “danger zone”

Schedule a Professional Standards Training
To take advantage of free expert advice and discuss how we can partner on trainings and enhance school nutrition programs, contact your Dairy MAX School Wellness Consultant at DairyMAXRepFinder.org.