

Professional Standards

The U.S. Department of Agriculture (USDA) established minimum professional standards for personnel who manage and operate the National School Lunch Program (NSLP) and School Breakfast Program (SBP).

The professional standards include:

- Minimum hiring standards for new school food authority (SFA) directors based on the local educational agency's size by student enrollment
- Minimum hiring standards for new state directors of the School Nutrition Programs (SNP) and food distributing agencies
- Minimum annual training for all new and current SNP professionals
- The professional standards apply to all personnel who manage or work in the NSLP and the SBP in public, charter, and private schools; residential child care institutions; and food service management companies that have a contract with SFAs

For more information on Professional Standards, see the Quick Reference Guide to [Professional Standards](#).

After you have reviewed the information contained in the Quick Reference Guide, try the [Apply Your Knowledge](#) self-check.

Food service directors and administrators can utilize the SNP Primer as a Professional Standards training resource. Reviewing the **Quick Reference Guides** with staff and administering the **Apply Your Knowledge** self-check quiz may count for 15 minute training.

The training topic Professional Standards provides the following:

Key Area: Administration (3000)

Key Topic: Human Resources and Staff Training (3400)

Learning Objective: Develop employee-training plans, including a plan for tracking training (3430)

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