

Tools and Resources

NACUFS Collegiate Dining Body of Knowledge™

The *NACUFS Collegiate Dining Body of Knowledge™* is a professional development tool for individuals or teams and provides a learning framework for professionals who supervise and manage collegiate dining operations or provide strategic leadership for a collegiate dining program.



Tools and Resources

Collegiate Foodservice Professional Self-Assessment Tool

This tool enables collegiate foodservice professionals at all levels to gain insight into their strengths and areas for opportunity. Are you looking for an advancement opportunity? Help with a specific area or skill? Exploring options within collegiate dining? Utilize the self-assessment tool to guide you in your collegiate foodservice career.



NACUFS Professional Development Map

The Development Map guides individuals through various learning opportunities offered by the association to further professional development. Participants can self-direct and search for learning opportunities of interest or complete the Self-Assessment Tool for guided learning.



Tools and Resources

NACUFS Collegiate Foodservice Sustainability Toolkit

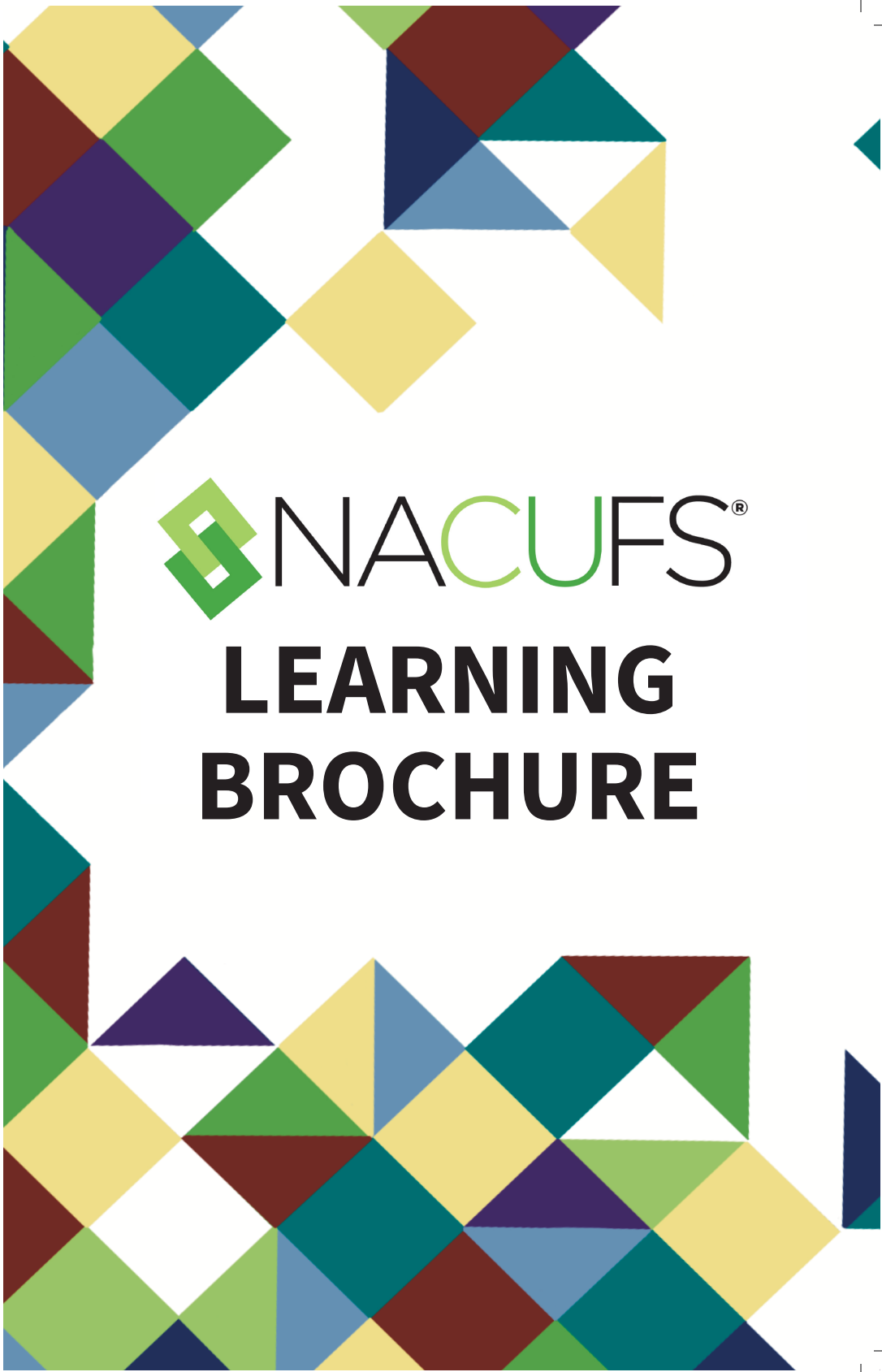
The NACUFS Sustainability Toolkit includes the *NACUFS Collegiate Foodservice Sustainability Guide®*, Sustainability Assessment Tool, NACUFS Collegiate Foodservice Sustainability Guide Lesson Plans, and the NACUFS Train the Trainer Program. Together, these items allow collegiate foodservice professionals to learn about sustainability in foodservice, train their teams on sustainability, and assess their current sustainability efforts.

NACUFS Train the Trainer Program

Whether training a new hire, instituting a new program, establishing new processes, new equipment training, or cross-training staff, the NACUFS Train the Trainer Program is a proven training method established by collegiate foodservice trainers. The NACUFS Train the Trainer Program will provide a professional development opportunity for your staff, build and establish trust within the team, and elevate collaboration within the various departments.



NACUFS®
NATIONAL ASSOCIATION OF
COLLEGE & UNIVERSITY FOOD SERVICES
The Resource for Campus Dining Professionals
1515 Turf Ln. • Suite 100 • East Lansing, MI 48823





NACUFS provides learning opportunities with a variety of formats, topics, and experiences.

Available Courses

Financial Management for Foodservice

This course is composed of seven modules available on your schedule, wherever you are using NACUFS Connect. You'll learn the basics of financial management, expanding your knowledge in the *NACUFS Collegiate Dining Body of Knowledge™* Business Administration Domain.

Engaging People Workshop

This workshop will give you a new lens on how to lead, manage, and retain team employees. Whether you are an aspiring manager, new to management, or have years of experience, the Engaging People Workshop will provide you with a new perspective and practical tactics on motivation, leadership, conflict resolution, teamwork, and recruitment. The Engaging People Workshop is a NACUFS workshop for anyone who supervises others. It resides within the Talent Management Knowledge Domain of the *NACUFS Collegiate Dining Body of Knowledge™*.

Join us this Fall for all of these learning opportunities!

Microlearning*

Available on-demand via NACUFS' online community, NACUFS Connect, the NACUFS microlearning videos will assist you in growing knowledge, within five to ten minutes, in all areas of collegiate foodservice, including those outside of your area of concentration. It's a quick way to grab a bit of knowledge on any topic!

Other Courses Coming Soon

Financial Management Workshop

This in-person workshop covers more advanced topics in financial management. Coming in December of 2022, you'll have a chance to discuss finance with other collegiate dining professionals in a facilitated workshop format.

Guest Experience for Foodservice

This soon-to-be released course is an online, asynchronous course available anytime, anywhere. In this course, you'll build a guest experience plan and learn skills in the *NACUFS Collegiate Dining Body of Knowledge™* Guest Experience Domain. You'll also receive a set of lesson plans to train your team on the guest experience plan you design in the course.

NACUFS Webinars**

Webinars offer the opportunity to learn from wherever is most convenient and the flexibility to share information with your team. The webinars cover different topics related to the *NACUFS Collegiate Dining Body of Knowledge™*.

In addition to live webinars, we offer a variety of on-demand webinars. See calendar for upcoming opportunities.

Virtual Town Halls*

NACUFS Virtual Town Halls are a question and answer-based conversation with professionals in collegiate foodservice. These timely conversations center around an issue that is happening in the industry in real time.

*no cost member benefit

**no cost member benefit when attended live

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WEBINARS:

Quality Assurance:
November 9, 2022

Communicating with Gen Z:
December 15, 2022

WORKSHOPS:

Engaging People Workshop
October 25-26, 2022
East Lansing, MI

Financial Management Workshop
December 8-9, 2022
East Lansing, MI

VIRTUAL TOWN HALLS:

Sustainability:
October 19, 2022

Training:
December 8, 2022

⊙ = Two events

DECEMBER						
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Scan here to link to our learning opportunities.