



Winter 2022

Agency Programs Workshop Menu

Registration is required.

Email Jennifer Hazard at jhazard@rifoodbank.org for the ZOOM link, up to a week in advance.

<https://rifoodbank.org/agency-resources/workshops-meetings/>

JANUARY

Updating Service Plans

WEDNESDAY, JANUARY 12 from 11 AM - 12 PM

A comprehensive Service Plan is required of all members and new plans must be submitted with this year's agency recertification. Join us as we walk you through the elements of a good plan.

Cultural Competency: NAMI RI

THURSDAY, JANUARY 20 from 12 PM - 1 PM

NAMI RI, state affiliate of the National Alliance on Mental Illness (NAMI), offers education & services for individuals living with mental illness, family members, schools, providers, and the general public. Join NAMI RI to learn about their important resources on mental illness, signs & symptoms, stigma and the importance of treatment so that you can support your guests.

Succession Planning

THURSDAY, JANUARY 27 from 11 AM - 12 PM

As a follow-up to our Updating Service Plans workshops, we are offering a full leadership training on the topic of Succession Planning: what it is, why it's important, and how to do it. Join us to learn more about this important part of your program's sustainability.

FEBRUARY

Shoppers Choice Q & A

WEDNESDAY, FEBRUARY 2 from 12 PM - 1 PM

Join us for this informal session where you can ask questions about shoppers choice and how to implement and enhance it at your food pantry.

Combating Seasonal Affective Disorder Through Nutrition

TUESDAY, FEBRUARY 8 from 11 AM - 12:30 PM

Join Healthy Habits as we dive into Seasonal Affective Disorder & ways we can help ease the symptoms. We will go over diet, nutrition, exercise & their role on combating the winter blues. We'll go over ways to help improve mood & health through a long winter.

Everything BUT food safety - taking safety to the next level

TUESDAY, FEBRUARY 22 from 10 AM - 11 AM

Feeling confident about your food safety practices? Want to take things to the next level when it comes to safety and maintenance? Join us for the basics of everything BUT food safety. Topics will include the basics of pest control/how to recognize common pests, building/equipment maintenance, chemical safety, fire safety & more!

MARCH

Hybrid Handler Food Safety Course for Food Pantries

TUESDAY, MARCH 1 from 11 AM - 12 PM

If your food pantry needs to fulfill the Food Bank's food safety training requirement, or if you'd like volunteers/staff to become certified backups, this Hybrid Handler training combines the ServSafe Food Handler course with Food Bank specific food safety info. This modified course provides a customized training for food pantries & non-profits.

Note: Participants must first take online ServSafe Handler course. Sign up with Amanda Chang, Food Safety Coordinator, achang@rifoodbank.org or 401-230-1686.

Let's Talk About Basic Needs!

FRIDAY, MARCH 18 from 11 AM - 12 PM

Hear from our Community Outreach Team on what the Core 5 Basic Needs are, how to recognize signs of hardship, where to find resources, and how to connect families with resources.