







POWER OF FOOD IN CORRECTIONS

BY BENSON LI, CCFP, DFS

THE ROLE OF FOOD SERVICES IN CORRECTIONS

- PROVIDE 3 MEALS A DAY, 7 DAYS A WEEK
- INMATE MEALS AND STAFF MEALS
- MEDICAL DIETS
- RELIGIOUS DIETS
- SPECIAL MEALS FOR DISCIPLINE, MENTAL HEALTH, ETC
- HOLIDAY MEALS

PROVIDE WHOLESOME NUTRITIOUS MEALS

-  ACCORDING TO FEDERAL, STATE/PROVINCIAL/LOCAL LAWS AND REGULATIONS
-  MY PLATE
-  USDA, AGRICULTURE AND AGRI-FOOD CANADA
-  DIETARY REFERENCE INTAKES (DRI)
-  HEART HEALTHY MENU
-  BALANCED DIET WITH PROPER NUTRITION







PLAN MENU ACCORDING TO NUTRITIONAL STANDARDS AND BUDGET

- 🌐 ACCORDING TO AGE GROUP AND NUTRITIONAL NEEDS.
- 🌐 LOWER SODIUM INTAKE ACCORDING TO AHA
- 🌐 BUDGET AVAILABILTY
- 🌐 OPPORTUNITY BUYS
- 🌐 LOCAL FARMING OPPORTUNITIES







ENHENCE SAFETY AND SECURITY OF THE INSTITUTION

- 🌐 KEEP THE INMATES CALM AND TRANQUIL
- 🌐 AVOID RIOTS
- 🌐 FOOD SAFETY- NUMBER ONE CONCERN
- 🌐 HOME MADE/HOME GROWN ITEMS TO ENHENCE THE MENU
- 🌐 KEEP WORKERS BUSY TO AVOID GETTING INTO TROUBLE
- 🌐 AVOID PRUNO INGREDIENTS AND PRODUCTION







DEVELOPE EDUCATIONAL AND VOCATIONAL PROGRAMS

-  **CULINARY ARTS TRAINING**
-  **BAKERY PROGRAM**
-  **DAIRY INDUSTRY**
-  **FRUIT AND PRODUCE FARMING**
-  **CATTLE, FISHERY, CHICKEN, EGGS INDUSTRY**
-  **DIETETICS INTERNSHIP PROGRAM**

PROVIDE JOB TRAINING AND EMPLOYMENT OPPORTUNITIES UPON RELEASED

-  **COOKING**
-  **BAKING**
-  **MEDICAL DIETS**
-  **FOOD MANUFACTURING**
-  **FARMING - FRUIT, PRODUCE, EGG, DAIRY, ETC**
-  **MEAT AND POULTRY INDUSTRY**







WHO ARE THE FOOD SERVICE PROFESSIONALS

-  RETIRED MILITARY PERSONNEL
-  INSTITUTIONAL COOKS
-  FOOD SERVICE MANAGERS/DIRECTORS
-  DIETITIANS/NUTRITIONISTS
-  CHEFS
-  DIETARY MANAGERS







WHAT TRAININGS AND SKILLS ARE REQUIRED

- 🌐 **FOOD SERVICE, CULINARY, HOSPITALITY TRAINING**
- 🌐 **KNOWLEDGE OF NUTRITION AND DIETS**
- 🌐 **INSTITUTIONAL PURCHASING**
- 🌐 **BUDGET MANAGEMENT**
- 🌐 **SUPERVISORY MANAGEMENT SKILLS**
- 🌐 **FOOD SAFETY TRAINING AND UPDATES**






SUPERVISORY AND MANAGEMENT SKILLS IN CORRECTIONAL FOOD SERVICES

-  **TEAM BUILDING**
-  **MANAGEMENT BY OBJECTIVES**
-  **BUDGET ANALYSIS**
-  **MENTORSHIP**
-  **GOAL ORIENTED**
-  **NETWORKING WITH INDUSTRY'S PROFESSIONALS
INCLUDING VENDORS**

STAFF DEVELOPMENT

-  **DAILY BRIEFING**
-  **CERTIFIED CORRECTIONAL FOOD SYSTEM MANAGER (CFSM) PROGRAM**
-  **FOOD SAFETY MANAGER'S CERTIFICATION**
-  **HAZARD ANALYSIS CRITICAL CONTROL POINT (HACCP) PLAN**
-  **CERTIFIED CORRECTIONAL FOOD PROFESSIONAL CERTIFICATION**
-  **ACFSA CONFERENCES**

RECRUITMENT FOR FUTURE FOOD PROFESSIONALS

-  **BENEFITS OF WORKING IN THE CORRECTIONAL INDUSTRY**
-  **RETIREMENT SAVING PLAN, MEDICAL, ETC**
-  **CONTINUE EDUCATION PROGRAMS AND PROFESSIONAL DEVELOPMENT PROVIDED BY ACFSA**
-  **PENSION PLAN**
-  **CIVIL SERVICE JOB**

QUESTIONS?

THANK YOU