

Inservice Presentation: Disaster Training

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OUTLINE

- I. Introduction (Yimeng)
 - A. Introduce group and topic - Disaster Training.
 - B. Distribute pamphlets.
- II. Content
 - A. 6 Steps from National Food Service Management Institution & USDA.
 1. Steps 1-3 (Sarah)
 - a) Who does what?
 - b) Identify potential disruptions.
 - c) Develop foodservice emergency readiness plan.
 2. Steps 4-6 (Yujung)
 - a) Teach plan to foodservice employees.
 - b) Practice drills.
 - c) Evaluate plan's effectiveness and edit.
 - B. The Plan - The response to the disaster. (Greg)
 1. Food and food preparation.
 - a) Including inventory. Ex: URC emergency storage supply.
 2. Sanitation and waste.
 3. Work assignments.
 - C. Scenarios (Yimeng)
 1. Briefly discuss scenarios (i.e. blackout, fire, earthquake, etc.) as examples of implementing the previously outlined steps to preparing for disasters. Explain one example, then lead into discussion and audience participation with other scenarios.
- III. Discussion/Questions (Yimeng)
 - A. Transition from scenarios - ask audience what they think the proper preparatory steps and response are.
 - B. Ask for questions.

REFERENCES

1. *Disaster Preparedness Planning Guide for Facilities*. (2014). Retrieved from <http://www.portal.state.pa.us/portal/server.pt?open=512&objID=4625&&PageID=472614&mode=2>

Abstract: This is a guide compiled by the Pennsylvania Emergency Management Agency that is designed to help supervisors and managers in planning ahead for emergencies that might affect a facility. It begins by discussing the various roles

involved in remaining vigilant before, during, and after a disaster occurs, and discusses how to create a specific plan of response per facility. It elaborates on the components of the plan and then provides notes on specific hazards.

2. *Emergency Readiness Plan: A Guide for the School Foodservice Operation* [PDF document]. (2003). Retrieved from <http://www.nfsmi.org/documentlibraryfiles/PDF/20080207044955.pdf>

Abstract: The National Food Service Management Institute worked with the US Department of Agriculture to develop this guide, which specifically addresses schools. It outlines the six steps described in this inservice presentation, thoroughly explaining each component for proper preparation and planning.

3. *In-Service Training: Disaster Preparation* [PDF document]. (2011). Retrieved from <http://www.menumakerfoods.com/wp-content/uploads/2011/11/Disaster-Preparation.pdf>

Abstract: This source is a document created for Menu-Trician, a collection of resources provided by Menu Maker Foods in the Midwest. It is a guide for an inservice such as this one with an outline for topics of discussion as well as a quiz when educating employees about disaster preparedness. It discusses what should be done when an emergency occurs and provides additional resources such as examples of disaster feeding plans.