

## Commonly Used Acronyms and Abbreviations in LAUSD Food Services Division

ADP	Average Daily Participation
AFSS	Area Food Service Supervisor
ARASSP	At Risk After School Supper Program
B/G	Bread or Grain Component of a school meal
BIC	Breakfast in the Classroom
BTB	Beyond the Bell
BOH	Back of House
BTS	Business Tools for Schools
CACFP	Child and Adult Care Food Program (USDA program used in early ed. centers)
CCP	Critical Control Point
CDE	California Dept. of Ed. - administers NSL, CCFP, and commodity program in
CK	Central Kitchen
CMS	Cafeteria Management System
CRE	Coordinated Review Effort
DOD Produce	Commodity produce accessed from the USDA via Department of Defense
ECOS	Electronic Commodity Ordering System- USDS web-based system to order
EEC	Early Education Center
EIEP	Emergency Immigration Education Program
ELP	Extended Learning Program
ESC	Educational Service Center
F/V	Fruit Vegetable Component of a school meal
FBMP	Food Based Menu Planning
FDA	Food and Drug Administration- Food Safety Recalls of Non-Meat Items
FMV	Fair Market Value- used in costing and commodity entitlement drawdown
FOH	Front of House
FSD	Food Services Division
FSTS	Food Service Training Specialist
FSIS	Food Safety and Inspection Services-Food Safety Recalls of Meat Items
FSW	Food Service Worker
FSW II	Food Service Worker II
G/SW	Grocery/Staples Warehouse
HACCP	Hazard Analysis Critical Control Points
HRS	Human Resources System

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IFS	Inter-fund Financial Services
ITD	Information Technology Division
LACOE	Los Angeles County Office of Education
LAUSD	Los Angeles Unified School District
M/MA	Meat/Meat Alternate component of a school meal
M/PW	Meat/Produce Warehouse
MISIS	My Integrated Student Information System
MSDS	Material Safety Data Sheet
NCLB	No Child Left Behind
NNC	Newman Nutrition Center
NS	Nutrition Specialist
NSLP	National School Lunch Program- also used in summer for “closed academic”
OVS	Offer versus Serve
POS	Point of Sale/Point of Service
QC	Quality Control
RDA	Recommended Dietary Allowances- school lunch must meet 1/3 and breakfast
RSM	Regional Service Manager
Repro	Reprographics
SBP	School Breakfast Program
SDS	Safety Data Sheets
SFSM I-VII	School Food Service Manager I-VII
SFSP	Summer Food Service Program (USDA Summer Feeding Program)
SFSW	Senior Food Service Worker
SRLDP	Secondary Readiness Language Development Program
SMI	School Meal Initiative- an audit done in connection with CRE; USDA legislation
SOP	Standard Operating Procedure
SPS	State Pre School
Sub FSW	Substitute Food Service Worker
SSOP	Standard Sanitation Operating Procedures (for HACCP)
TK	Test Kitchen (housed on the second floor of NNC)
YS Care	Youth Services Care