

National Center for Nutrition Leadership Certificate Program

OFFICIAL TRANSCRIPT Enrollee: Halamka, C. Date Enrolled: September 27, 2011

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Certificates and Achievements

Leadership Certificate - September 2011

Coursework Completed

Date Updated: 9/29/2011 Total Credits Earned: 23

Management Track							
Course Title	Credits	Date	Key Competency				
Emergency Preparedness - MOW Professionals	3		Organizational Planning				
Identity Theft – It Happened To Us, It Can Happen To You	1	02/10/2011	Fiscal Responsibility				
Development and Fundraising Track							
Course Title	Credits	Date	Key Competency				
X Factors of Sustainability	1	01/28/2011	Planning for the Future				
Fundraising for Small Nonprofits	1	06/21/2011	Revenue Development				
Communications Track							
Course Title	Credits	Date	Key Competency				
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7 Practical Keys to Powerfully Building Your Brand: Part 1 - Importance of Your Brand	1	11/09/2010	Planning for the Future				
7 Practical Keys to Powerfully Building Your Brand: Part 2 - Creation of Your Brand	1	11/12/2010	Planning for the Future				
	1 1	11/12/2010 11/16/2010	Planning for the Future Planning for the Future				
Part 2 - Creation of Your Brand 7 Practical Keys to Powerfully Building Your Brand:			U U				
Part 2 - Creation of Your Brand 7 Practical Keys to Powerfully Building Your Brand: Part 3 - Implementation of Your Brand	1	11/16/2010	Planning for the Future				



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Nutrition Track

Course Title	Credits	Date	Key Competency			
Menu Planning for Customer Satisfaction	1	12/09/2010	Foodservice Knowledge			
Designing Meal Delivery Systems	1	01/25/2011	Foodservice Knowledge			
Food Safety and Sanitation	1	03/17/2011	Foodservice Knowledge			
Intro to Making Appealing Menus	1	07/26/2011	Foodservice Knowledge			
Dietary Guidelines 2010 — Translating Research to Application	1	08/31/2011	Foodservice Knowledge			
Put Some Appeal into Your Menus: Making Food Fun	3	08/31/2011	Foodservice Knowledge			
Breathing New Life into the Congregate Program	1	09/01/2011	Foodservice Knowledge			
Volunteer Management Track						
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Course Title	Credits	Date	Key Competency			
Volunteer Realities: The Good, The Bad and The Ugly	1	06/23/2011	Organizational Planning			
Sharing the Impact of Your Volunteer Program with Your Community	1	08/30/2011	Relationship Building			