

Community of Practice Call

COVID-19 Emergency Food Service

July 9, 2020

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California Food for California Kids is an initiative of the Center for Ecoliteracy



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for

School Nutrition Professionals

Learn more at www.lunchassist.org/join

agenda

- ca budget updates
- policy updates
- back-to-school panel
- discussion

usda professional standards

1170, 3240, 3310, 3440, 4120, 4130, 4150

1 hour of professional learning credits



upcoming calls



join us on 7/23!

9-10 a.m. PDT

california state budget update

california: emergency school meals funding

- **\$112 M** from elementary and secondary school emergency relief (ESSER) discretionary funds
- disaster claim funds **for school meals**
- temporary closure / reduced service (**Mar-June**)
- complete asap, **due 8/31!**

<https://www.cde.ca.gov/LS/nu/disasterreliefreimburse.asp>



california: farm to school program

\$8.5 m

new farm to school
grant program



\$1.5 m

cdfa office of
farm to fork

policy updates

SY 20-21 waivers

confirmed: 🎉

- USDA foods entitlement
- non-congregate [email](#)
- meal service time [email](#)
- parent meal pick up [policy](#)
- meal pattern flexibility [survey](#)
- OVS for high schools

desired:

- universal feeding
- afterschool enrichment
- **others?**

USDA Waivers #1-3

RELEASED MARCH 20, 2020

What You Need to Know:

USDA issued 3 new waivers on Friday, March 20, 2020, in response to the COVID-19 outbreak. The 3 waivers apply to all states, and address three issues related to meal service.

Note: This resource has been curated for child nutrition programs in the state of California. For all other states, contact your State Agency for approval to use these waivers.



Waiver #1: Meal Times

Meals and snacks can be provided at times that best meet the needs of the communities, even if the times are outside of federal guidelines. For example, all meals for the day could be provided at 10 AM.

TO DO:

For CACFP, complete the CDE CACFP Agency Waivers Request Survey and update meal service times in CNIPS. For all other programs, email sninfo@cde.ca.gov and then update details in CNIPS.



Waiver #2: Non-congregate Feeding

For the safety of the community, all meals and snacks may be taken and consumed off-site.

TO DO:

For CACFP, complete the CDE CACFP Agency Waivers Request Survey and update feeding locations in CNIPS. For all other programs, email sninfo@cde.ca.gov and update CNIPS details.



Waiver #3: Afterschool Activities

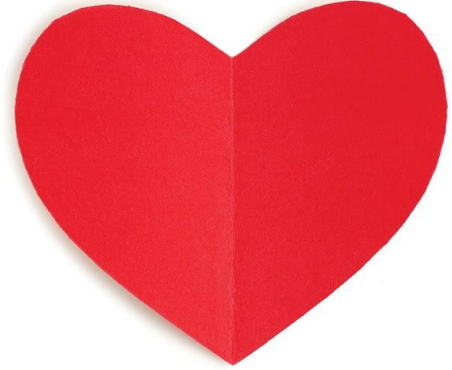
CACFP At-risk Afterschool and NSLP snack programs may serve suppers and snacks without educational or enrichment activities.

TO DO:

Complete the CDE CACFP Agency Waivers Request Survey and update CNIPS as needed.



Back-to-School Planning Panel



today's panelists:

Erin Primer

San Luis Coastal Unified School District

Dominic Machi

Mt. Diablo Unified School District

Vince Caguin

Natomas Unified School District

Cold Entree / Grab & Go Ideas:



BBQ Chicken Salad

USDA corn, black beans,
shredded cheese, diced chicken
Local Whole Grain Roll
(not pictured)



Southwest Shaker Salad

USDA brown rice, corn, black
beans, shredded cheese, salsa
DoD Lettuce
Local tomatoes and cilantro



Veggie & Hummus Side

House made hummus (bean
sub-group) with local peppers
and cucumbers

Thai Basil Lentil Burger

Made with red lentils from Kandarian Organic Farm
in Los Osos and buns from Edna's Bakery!



Lentil Burgers are 15 times less carbon intensive than beef burgers!



Less Water



Fewer Greenhouse
Gas Emissions



Healthier For Us

SY 2020-21 School Food Trends: Plant Forward Menus!

Bonus: Feature a Local Ingredient!

Lentil Recipes Schools are Cooking! Thai Basil Lentil Burger

This burger is served at multiple school districts
– from Maine to California!

Entirely plant-based (made without animal products)

Lentil Patty Ingredients

- Red lentils
- Sweet potatoes
- Fresh basil & cilantro
- Lime juice
- Soy sauce
- Rolled oats
- Seasoning (onion, garlic, ginger, and curry powder)

4 oz patty = 2oz Meat, Meat Alternate (M,MA)

Contact Friends of the Earth for recipes at climatefriendlyfood@foe.org

Burger image provided courtesy of San Luis Coastal USD; Prito pie provided courtesy of Austin Independent SD



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Thai Basil Lentil Burger

SPACE IS LIMITED!
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www.slcusdfood.org

Problem: In person plant forward taste testing Spring 2020 cancelled.

Solution: Virtual Summer Cooking Class!

HOW?

Partnerships: *Local Library (Book to Action Program), Interns to create cooking videos, Friends of the Earth (plant forward marketing materials)*

Small group format (high school students, short application)

Pick up cooking kits/book through weekly meal kit distribution.



discussion