Community of Practice Call

COVID-19 Emergency Food Service
July 9, 2020

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CALIFORNIA FOOD FOR CALIFORNIA KIDS®

California Food for California Kids is an initiative of the Center for Ecoliteracy.
Inspiration • Support • Guidance

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?
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
Thailand Basil Lentil Burger
Made with red lentils from Kandarian Organic Farm in Los Osos and buns from Edna’s Bakery!

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

SY 2020-21 School Food Trends:
Plant Forward Menus!
Bonus: Feature a Local Ingredient!
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