Community of Practice Call

COVID-19 School Meal Service
October 1, 2020

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CALIFORNIA FOOD FOR CALIFORNIA KIDS®

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

SY 20-21 Professional Development and The Collective
agenda

- district spotlights
- policy updates
- reopening safety tips
- farm to school month
- grants & resources
- leadership

usda professional standards

1110, 1130, 1140, 2630, 3240, 3450, 4150, 4160

1 hour of professional development
SY 20-21 call schedule

join us...
the first thursday of each month!

9:00-10:15 a.m. PDT / 12:00-1:15 p.m. EDT
district spotlights
SBSD Child Nutrition Services @NutritionSBSD · Sep 21
Back to campus! Today’s Brown Bag “Room Service” menu includes Hearty Vegetarian Chili with Homemade Southwest Cornbread. Come visit us at the “Drive Thru” too!
sonoma valley usd, ca
**PRUEBA ESTA RECETA!**
**LOST INGREDIENTES SE ENVIARÁN A CASA EN KITS DE COMIDA**
**SEPTEMBER 21ST**

**MAÍZ CALLEJERO MEXICANO**

**Ingredientes:**

1. elote, sin las hojas
2. 1/2 limón
3. 1 paquete de Tajín
4. 2 paquetes de mayonesa

**Direcciones:**

1. Prepare el elote quitando las hojas y los pelos de elote.
2. Cocine el elote en la parrilla caliente durante 5-7 minutos hasta que esté dorado.
3. Unte el elote caliente con mayonesa. Luego espolvoree Tajín sobre el elote.
4. Termine con un chorrillo de limón y a disfrutar!

Haga esta receta y etiquetenos en Instagram @svusdfoodservice
“at our all-staff this year I announced our theme is ‘unity’. every time we meet we have a unity activity, sometimes silly and sometimes serious. this week I highlighted how we are uniting with other local organizations and departments in our district.”

catherine slomka, MS, RD
director of nutrition services
Burke County, GA

DID YOU KNOW...
That there are over 300 varieties of peaches grown in the United States?

Ogeechee Peaches grows 15 varieties at their 1,500 tree farm in Millen, GA

These varieties produce fruit at different times allowing the farm to have fresh peaches for the whole season which lasts from mid-May through mid-August.
policy updates
waiver authority: **continuing resolution passed 🎉**

- **additional $8 billion**
  - for federal nutrition programs including SNAP, WIC, P-EBT, and child care programs

- **USDA authority**
  - to extend waivers thru september 2021
    - still need action from Sonny Perdue!
  - to spend “such sums as necessary”
new waivers & Q&A

- #48 area eligibility closed enrolled sites
- #49 waive first week site visits SFSP
- #50 meal service times SFSP + SSO
- #51 OVS in the SFSP
- #52 extend area eligibility
- #53 meal pattern flexibility in SFSP + SSO
- #54 non-congregate feeding SFSP + SSO
- #55 parent meal pick up SFSP + SSO
- #56 allow SFSP + SSO through dec 2020
- #57 reimbursement before SFSP approval
- #58 CACFP at-risk area eligibility

extended through dec 31, 2020

- new: Q&A SP 25 SSO/SFSP
what you need to know right now

- SSO/SFSP/CACFP can run concurrently
  - SFSP/SSO: breakfast & lunch
    - 2 meals, or 1 meal + 1 snack
  - CACFP At-risk: snack & supper
    - enrichment required
    - sign in sheets/attendance required
    - production records not required
- weekend & holiday meals allowed
- SSO/SFSP retroactive to the start of SY 20-21
- program integrity
best practices

- **weekend meals** allowable
- **mobile meals** home deliveries, bus stops, community sites
  - children with special needs, rural communities, families with working parents / children home alone
- **meals for multiple days** at one time
  - consider a 3-day meal kit sent home on fridays with F, Sa, Su
applications: **free and reduced price meals**

- **continue to collect meal applications**
  - may need eligibility data in January
  - important for district funding
  - LCFF deadline extended until 12/31 (CA)

- **strategies for obtaining applications**
  - outreach via phone, text, social media, etc.
  - online applications
  - couple with other district forms
  - promote P-EBT

- **30-day carryover still in effect**

- **verification** may be required (check with state)
additional funding

- **$80 million**: additional funds signed by CA gov
  - total of $192 M from CARES Act to child nutrition programs
  - provides additional $0.75 per B or L served mid-march through august

- **heroes act 2.0**
  - reintroduced by the house
  - $3 B for child nutrition programs!
  - pending bipartisan support

- **more advocacy needed** for SY 20-21 funds!
Get ready for Election Day: Make plans to vote

With less than 50 days before Election Day, we need your help in making school food a top priority for candidates from city council races to the presidential election! Elected officials at all levels make decisions that impact students’ physical, social, and emotional well-being. That means your vote matters in shaping school meals in your community. FoodCorps will be releasing a voter guide in the coming weeks with questions to ask your candidates about their plans to support healthy kids and healthy schools. In the meantime, join FoodCorps in making plans to vote and get ready for this election season!

MAKE A PLAN TO VOTE

FoodCorps is a non-partisan, non-profit organization. FoodCorps staff and FoodCorps AmeriCorps members may not participate in any partisan or seemingly partisan activities during work time charged to a Corporation for National and Community Service funded grant or while earning AmeriCorps service hours. No federal funds were used to prepare or distribute these advocacy actions.
reopening schools
reopening safety tips
meal service safety tips: grand reopening

outdoor dining

- ventilation, sunlight, and open space may reduce risks
- consider having students face one direction

indoor dining

- keep cohorts small, including in cafeteria
- consider implementing physical barriers (e.g. plexiglass)
meal service safety tips: students & staff

tips for students

● mask should be worn at all times, except for eating
● consider mask storage during meals (e.g. paper bag, plastic cup on a tray)

tips for staff

● minimize interaction with children during meal time
● middle and high school students may transmit the virus more
● be mindful of break rooms
  ○ minimize # of staff, increase ventilation
safety precautions toolkit: what’s new

- latest science on COVID-19
  - transmission
  - mask use
  - positive case procedures
- all service models included
- new references & resources
October is National Farm to School Month, a time to celebrate the connections happening all over the country between children and local food. From taste tests in the cafeteria and nutrition education activities in the classroom, to farm visits and school garden harvest parties, schools, early care and education sites, farms and communities in all 50 states and D.C. join in the celebrations.

Get involved at farmtoschool.org
It Takes a Community To Feed a Community

National Farm to School Month 2020
Sharing Toolkit | October

farmtoschool.org/month

BRINGING THE FARM TO SCHOOL
Growing healthy children & communities

$354,599,266
in school food dollars was spent in local communities in the 2011-2012 school year.

38,629 schools are buying local foods for the school cafeteria.

That’s a lot of fresh money!
We love local farmers!

56% of schools say they will buy more local food in the future.

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Expect growth in local plant-based proteins, grains, meat, poultry and eggs.

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Healthy eating habits take root
Beyond serving local foods at mealtimes, schools are planting gardens, visiting farms and turning the cafeteria into a classroom.

21,008,254 students are learning to make lifelong healthy eating choices.

Local foods span the school meal tray
Start your tractor!

Local farmers make this grade, sir!

HUNGRY FOR MORE?
www.fns.usda.gov/farmtoschool/census/
There's No Planet B
what is farm to school (f2s)?

“Farm to School enriches the connection communities have with fresh, healthy food and local food producers by changing food purchasing and education practices at schools and early care and education sites”.

national farm to school network
livin’ la vida loca(l)
procuring local food during a pandemic

- micro-purchasing threshold
- emergency procurement flexibilities
Seasonal Produce Guide

5 Reasons to Eat Seasonally

1. Seasonal produce tastes fresher. Foods that are in-season are often grown closer to your home and do not need to travel as far to get to you. Less time to table means the foods are more fresh.
2. It supports local farmers. Small local farms produce fruits and vegetables naturally, following the seasons.
3. It saves money. In-season foods are always cheaper because there is a bigger supply.
4. It encourages you to try new foods. Set a goal to try every item on this list this year.
5. Seasonal produce is better for your health. Foods that are grown and eaten in-season are higher in vitamins and antioxidants.

FALL
- Acorn Squash
- Apples
- Arugula
- Beets
- Brussels Sprouts
- Bell Peppers
- Butternut Squash
- Cabbage
- Cauliflower
- Garlic
- Grapes
- Green Beans
- Kale / Lettuce
- Potatoes
- Pumpkins
- Sweet Potatoes

SPRING
- Apricots
- Asparagus
- Avocado
- Broccoli
- Carrots
- Celery
- Green Beans
- Kale
- Kiwi
- Lemons
- Lettuce
- Mango
- Mushrooms
- Peas
- Pineapple
- Radishes
- Rhubarb
- Spinach
- Strawberries
- Swiss Chard
- Turnips

WINTER
- Apples
- Beets
- Brussels Sprouts
- Grapefruit
- Leeks
- Lemons
- Oranges
- Kale
- Kiwi
- Pears
- Potatoes
- Pumpkin
- Rutabaga
- Sweet Potatoes
- Turnips
- Winter Squash
- (Butternut, Acorn, Spaghetti, etc.)

SUMMER
- Apricots
- Avocado
- Bell Peppers
- Blackberries
- Blueberries
- Cantaloupe
- Cherries
- Corn
- Cucumbers
- Eggplant
- Green Beans
- Honeydew
- Kiwi
- Mangos
- Peaches
- Plums
- Raspberries
- Strawberries
- Summer Squash
- Zucchini
- Tomato
- Watermelon
participate: **kids’ activities**
additional resources + ideas

- national farm to school network
- chef ann foundation
- harvest of the month
- usda team nutrition
- local libraries
- “meet the farmer”
- seed packets
promotion: #f2smonth

CRUNCH COUNTDOWN

10 DAYS

Get ready to Crunch!
Thursday, October 8th
#GreatAppleCrunch

Join us!
Celebrate

NATIONAL FARM to SCHOOL MONTH!

farmtoschool.org
NEW lesson!
Download this Graphic to post on Social Media

NATIONAL SCHOOL LUNCH WEEK

"essentially a community effort"

National School Lunch Week was started by President Kennedy in 1962. He recognized that the school lunch program is "essentially a community effort" - those words ring true now more than ever.

LunchAssist
crunch week

1. look up your state’s crunch day
2. pick your produce
3. set a time
4. spread the word!

ca crunch week: oct. 26-30
grants & resources
gatherings + webinars

Food Justice Is Racial Justice

National Farm to School Network Virtual Movement Meeting

October 14, 1-3pm ET

Featuring Karen Washington, Food Justice Activist
All are welcome to attend.

Register at → bit.ly/NFSN-Register
gatherings + webinars

● no kid hungry
  ○ [rural response: lessons learned from covid-19 & strategies for back-to-school](#) | oct. 13, 12:30-1:45 pm, PST

● california school nutrition association
  ○ [virtual conference](#) | oct. 29-31
  ○ open to: CA, CO, ID, KS, MA, MI, MN, MS, NV, TX, UT, WA
  ○ [lunchassist educational session](#): preparing for the virtual a.r.
  ○ [lunchassist booth](#): raffling off a district-wide membership to LunchAssist PRO!
  ○ [center for ecoliteracy + caff](#): building a resilient program and community
gatherings + webinars

● alliance for a healthier generation
  ○ fostering a culture of gratitude, wellness, and self-care: strategies for food service directors | Nov. 5, 10am, PST

● healthyeating.org
  ○ recorded webinar: how schools can utilize farm to families boxes
Brandy Dreibelbis
Director of School Food Operations
leadership
“don’t ever make decisions based on fear. make decisions based on hope and possibility. make decisions based on what should happen, not what shouldn’t.”

Michelle Obama, former U.S. first lady
help your team focus on hope and your collective “why”
create opportunities for collaboration and creativity.

gather staff input:

- communicating with families
- how to increase accessibility
- menu ideas
discussion
THANK YOU TO OUR HEROES!

LunchAssist