

Community of Practice Call

COVID-19 School Meal Service

October 1, 2020

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ECOLITERACY

CALIFORNIA FOOD
FOR CALIFORNIA KIDS™



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



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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

solana beach school district, ca



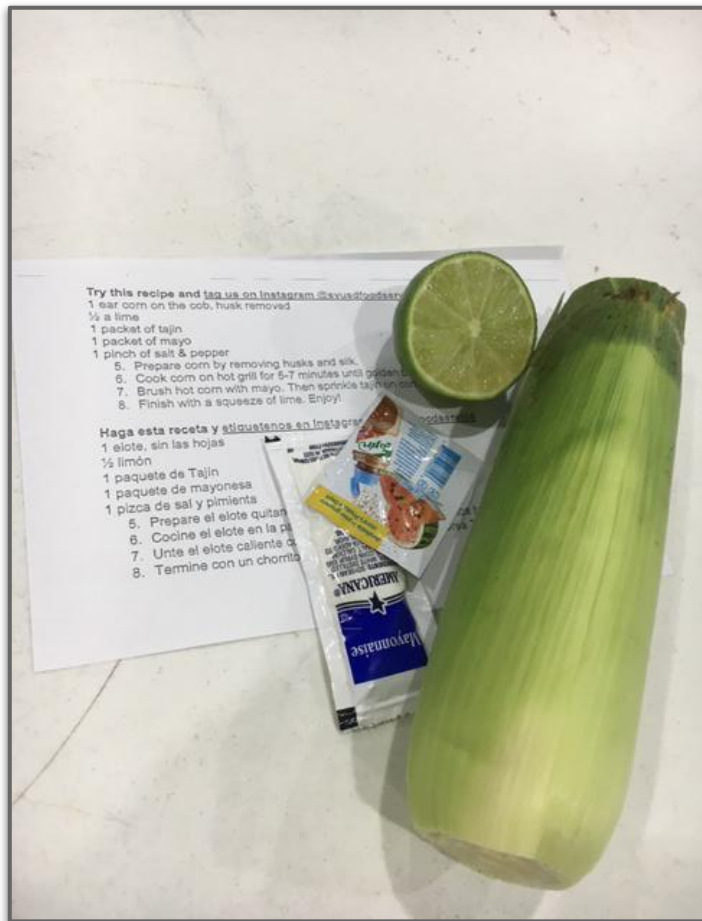
SBSD Child Nutrition Services @NutritionSBSD · Sep 21

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





Try this recipe and tag us on Instagram @svusdfoodservice

- 1 ear corn on the cob, husk removed
- 1/2 a lime
- 1 packet of tajin
- 1 packet of mayo
- 1 pinch of salt & pepper
- 5. Prepare corn by removing husks and silk.
- 6. Cook corn on hot grill for 5-7 minutes until golden brown.
- 7. Brush hot corn with mayo. Then sprinkle tajin on corn.
- 8. Finish with a squeeze of lime. Enjoy!

Haga esta receta y etiquetenos en Instagram

- 1 elote, sin las hojas
- 1/2 limón
- 1 paquete de Tajin
- 1 paquete de mayonesa
- 1 pizca de sal y pimienta
- 5. Prepare el elote quitando las hojas y los pelos.
- 6. Cocine el elote en la parrilla durante 5-7 minutos hasta que esté dorado.
- 7. Unte el elote caliente con mayonesa.
- 8. Termine con un chorrito de limón.



PRUEBA ESTA RECETA! LOS INGREDIENTES SE ENVIARÁN A CASA EN KITS DE COMIDA SEPTEMBER 21ST

MAÍZ CALLEJERO MEXICANO

Ingredientes:

- 1 elote, sin las hojas
- 1/2 limón
- 1 paquete de Tajin
- 2 paquete 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 Tajin sobre el elote.
4. Termine con un chorrito de limón y a disfrutar!

Haga esta receta y etiquetenos en Instagram
@svusdfoodservice

oceanside usd, ca

“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.



0:40 / 3:52



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”

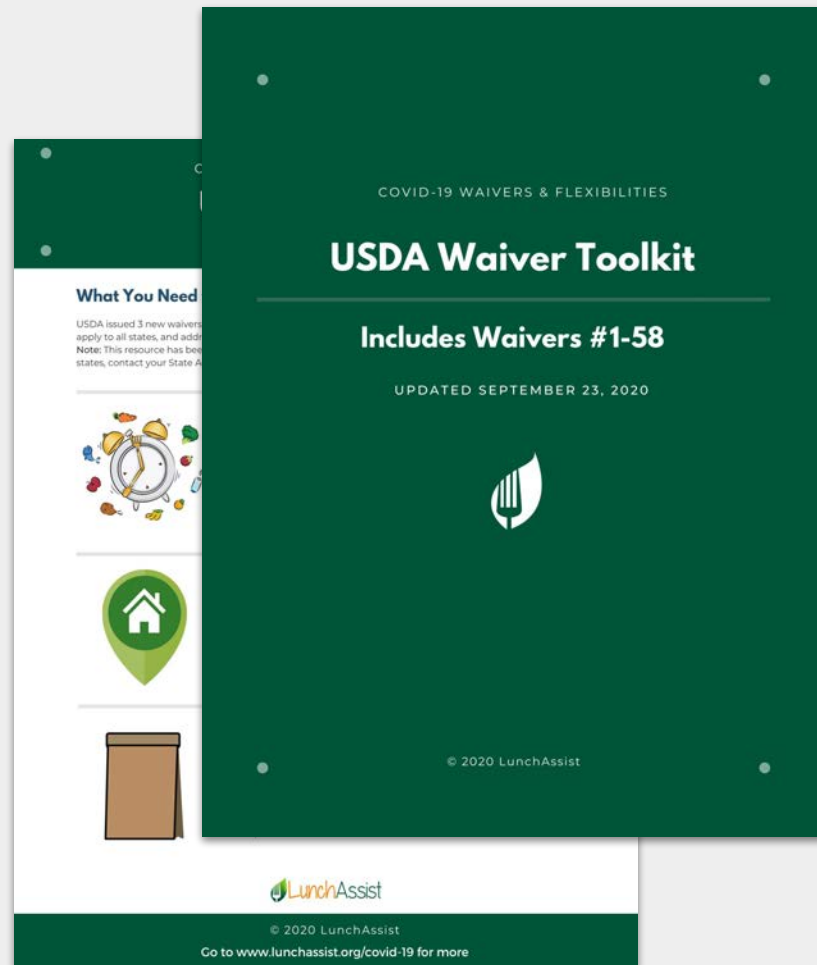


new waivers & Q&A

- **#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



**Download this Graphic to post
on Social Media**

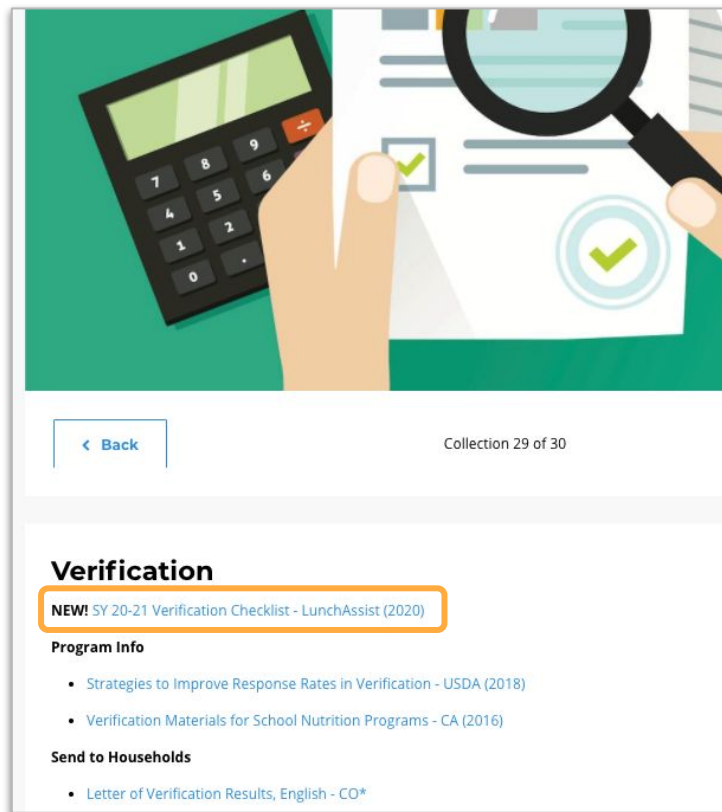
best practices

- **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 w/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)

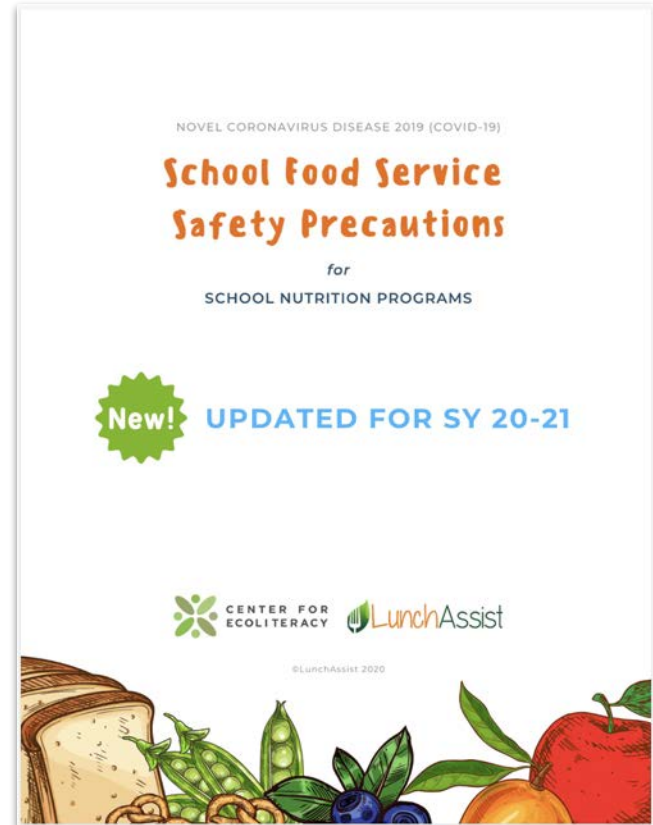
tips for staff

- 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

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



The United States Department of Agriculture

BRINGING THE FARM TO SCHOOL

Growing healthy children & communities

\$354,599,266

in school food dollars was
invested in local communities
in the 2011-2012 school year.

38,629 schools

are buying local foods
for the school cafeteria.

Money invested in agriculture has
a positive economic impact on
rural and urban communities.

That's a lot of
lunch money!

We love local
farmers!

56% of schools

Say they will buy more
local food in the future.

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

30%

Fruit

29%

Veggies

15%

Fluid Milk

9%

Baked
Goods

7%

Herbs

Local foods span the school meal tray

Start your
tractors!

Healthy habits take root

Beyond serving local foods at mealtime,
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.

With farm to school programs, kids are
more likely to eat their fruits and
vegetables and try new, healthy foods.

Local farmers
make the
grade, A+!

THE
FARM to SCHOOL
CENSUS

To determine the prevalence of farm to school
programs, USDA surveyed an estimated 13,000 public
school districts across the country. Approximately 8,800
districts responded for a total response rate of over 65%.

HUNGRY FOR MORE?

www.fns.usda.gov/farmtoschool/census/

THERE'S NO
PLANET B



what is farm to school (f2s)?

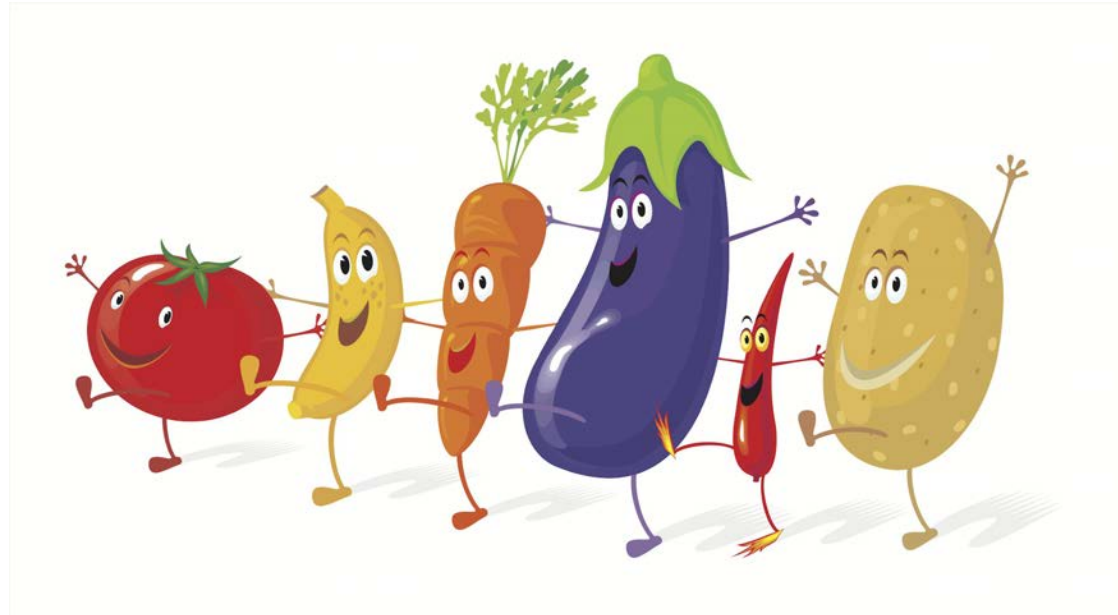
“Farm to School enriches the connection communities have with fresh, healthy food and local food producers by changing food purchasing and education practices at schools and early care and education sites”.

national farm to school network

CORE ELEMENTS OF **FARM to SCHOOL**



lavin' la vida loca(l)



procuring local food during a pandemic

- micro-purchasing threshold
- emergency procurement flexibilities



participate: seasonal produce

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

WINTER

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



SPRING

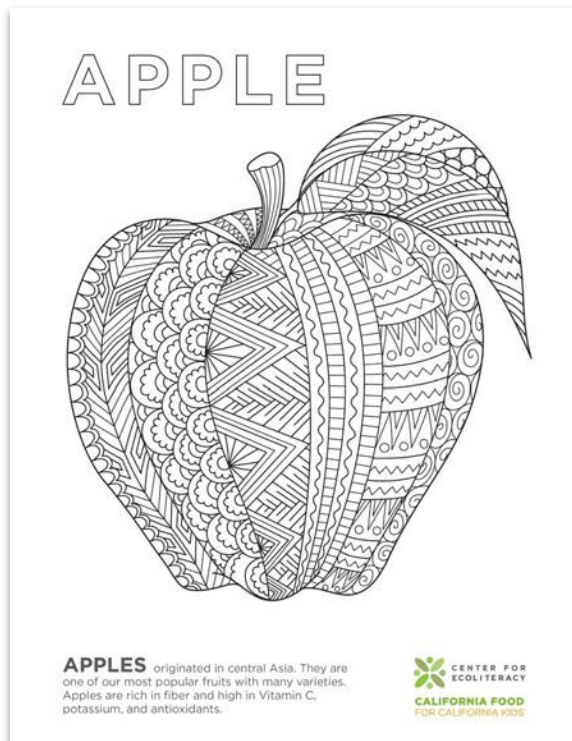
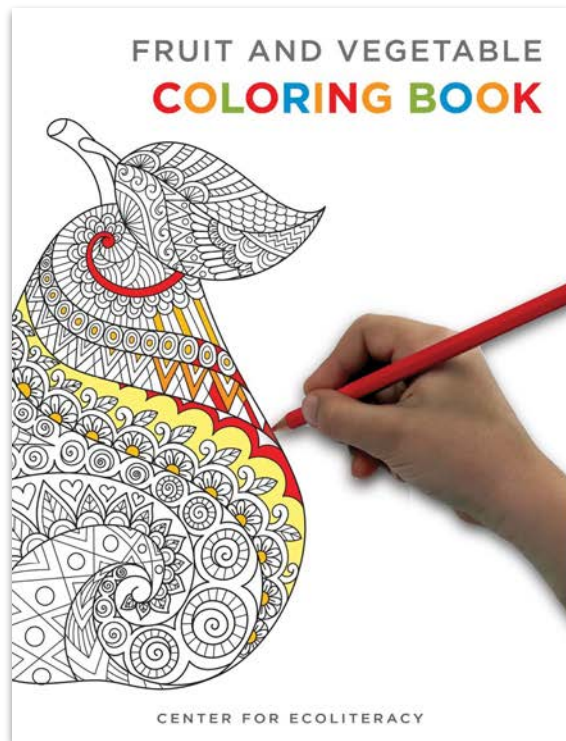


- Apricots
- Asparagus
- Avocado
- Broccoli
- Carrots
- Celery
- Green Beans
- Kale
- Kiwi
- Lemons
- Lettuce
- Mango
- Mushrooms
- Peas
- Pineapple
- Radishes
- Rhubarb
- Spinach
- Strawberries
- Swiss Chard
- Turnips

SUMMER

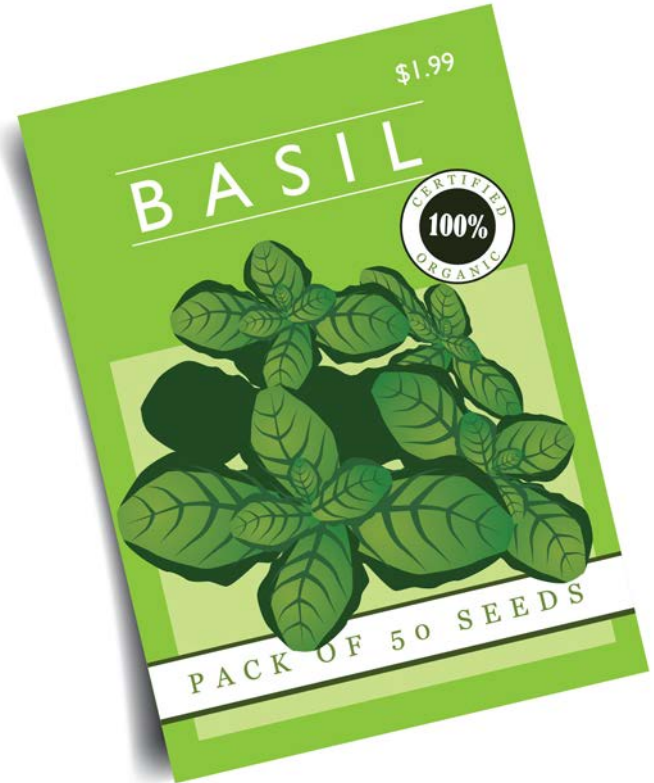
- Apricots
- Avocado
- Bell Peppers
- Blackberries
- Blueberries
- Cantaloupe
- Cherries
- Corn
- Cucumbers
- Eggplant
- Green Beans
- Honeydew
- Kiwi
- Mangoes
- Peaches
- Plums
- Raspberries
- Strawberries
- Summer Squash
- Zucchini
- Tomato
- Watermelon

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





SY 20-21 Professional Development

LunchAssist PRO (English)

[Resume Course](#)

6 of 17 Lessons Completed



Module 1: Back-to-School Series

3



Module 2: Farm to School



Module 3 - Coming November, 2020

✓

Course Creators

Original content for LunchAssist PRO was created, developed, and translated by the following school nutrition professionals:

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Agenda &
Sign-in Sheet

SY 20-21
Back-to-School Training

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.



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

CRUNCH IT *Munch It*

CA Crunch Week: October 26 - 30, 2020



Join schools, hospitals and businesses across the state as they take a bite out of locally grown fruits and vegetables to celebrate local farmers and healthy eating.

Register your Crunch day activity and receive:

- free "Crunch It Munch It" stickers mailed to you to place in student meal boxes
- a CA Crunch Guide with tips and procurement resources to organize a modified Crunch during COVID, and
- links to CA Crunch educational videos that fulfill Supper Enrichment educational requirements for students to view remotely or in online classrooms.



www.caff.org/farm-to-cafeteria

To learn more or register email:
yousef@caff.org



CAFF
COMMUNITY ALLIANCE
with FAMILY FARMERS

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”



transformational leadership tip

create opportunities for collaboration and creativity.

gather staff input:

- communicating with families
- how to increase accessibility
- menu ideas



discussion

THANK YOU
TO OUR HEROES!

