Community of Practice Call

COVID-19 School Meal Service
November 5, 2020

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Center for Ecoliteracy
California Food for California Kids
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
- P-EBT
- holiday meals
- distance-to-hybrid learning
- program integrity
- leadership
- grants & resources

usda professional standards

1110, 1130, 2630, 2640, 3240, 3450, 4120, 4130, 4150

1 hour of professional development
SY 20-21 call schedule

DECEMBER

3

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

9:00-10:15 a.m. PST / 12:00-1:15 p.m. EST
district spotlights
<table>
<thead>
<tr>
<th>Day</th>
<th>Breakfast</th>
<th>Lunch</th>
</tr>
</thead>
<tbody>
<tr>
<td>Monday</td>
<td>Blueberry Muffin</td>
<td>Homemade Chili &amp; Corn Bread</td>
</tr>
<tr>
<td>Tuesday</td>
<td>Ham &amp; Cheese Muffin</td>
<td>BBQ Chicken Sandwich</td>
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<tr>
<td>Wednesday</td>
<td>Sausage &amp; Cheese</td>
<td>Deep Dish Vegetarian Pizza</td>
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<td></td>
<td>on Brioche Bun</td>
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<tr>
<td>Thursday</td>
<td>Homemade Cinnamon</td>
<td>Hand Rolled Bean, Cheese &amp; Rice Burrito</td>
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<tr>
<td></td>
<td>Bun</td>
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</tr>
<tr>
<td>Friday</td>
<td>Hand Rolled</td>
<td>Italian Beefy Pie / Marinara &amp; Meatballs</td>
</tr>
<tr>
<td></td>
<td>Breakfast Egg</td>
<td></td>
</tr>
<tr>
<td></td>
<td>Burrito</td>
<td></td>
</tr>
<tr>
<td>Saturday</td>
<td>Cold Cereal</td>
<td>Turkey &amp; Cheese Wrap</td>
</tr>
<tr>
<td>Sunday</td>
<td>Benefit Bar</td>
<td>Cheese Burger</td>
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</tbody>
</table>

Note: Some menu items may be subject to change. We are an equal opportunity employer.
Healthy Snack Day? Ms. Ginko tells us all about it below. Get these goodies during meal service today. #beextraordinary
policy updates
policy updates

11 new COVID waivers
+ 3 new USDA Q&A’s
SSO/SFSP all year

- universal free meals for all until 6/30/21!
  - apply for area eligibility waiver if needed
- weekend and holiday meals allowed
- distance learning, hybrid, or in-person
- open to community, OR only to enrolled students *(your choice!)*
  - **open site:** feed all children 18 and under
  - **closed, enrolled site:** feed only children enrolled in your school
eligibility & applications

USDA

- 30-day carryover:
  - NSLP/SBP: no changes
  - SSO/SFSP: SY 19-20 eligibility carries over to SY 21-22
  - NSLP/SBP < 30 days → SSO/SFSP: subtract days where NSLP/SBP were claimed from the 30-day carryover, remaining days carryover to SY 21-22

- direct certification:
  - NSLP/SBP/SSO/SFSP: direct certification still required 3 times/year

- provision 2
  - SSO/SFSP: P2 base year cannot be established during SY 20-21

california

- 30-day carryover of eligibility does not count towards LCFF
- LCFF deadline extended to 12/31/20
- *applications should not be collected if operating SSO/SFSP*

*clear written directives yet to be released
info is based on CDE town hall + CALPADS flash
we recommend awaiting written directives before taking action*
verification

If applications were collected during SY 20-21, then verification is required.

CACFP at-risk

- weekend and holidays meals allowed
- meals for multiple days at one time allowed
- area eligibility waiver:
  - serve supper at all of your sites!
- when children are on site:
  - supper/snack must be served after school
- home deliveries
  - allowed only for children enrolled in the afterschool care program
- all other types of service
  - any child 18 and under may participate (regardless of enrollment)
NSLP snack

- allowed to operate concurrently with SSO/SFSP
  - non-congregate and meal service times waivers apply
  - area eligibility waiver does not apply

- enrichment must be provided
  - remote, online, or printed packets allowed

- attendance sheets are required (tally marks are ok)

- children must be enrolled in the after school care program??
  - check with your state agency!
administrative review

- 190 California school districts scheduled for SNP AR
- Review will be remote
- OAT will be required
- Certain areas may be omitted
  - Applications?
  - NSLP meal service?

Join the LunchAssist administrative review boot camp, launching soon!
*All states welcome
P-EBT

Pandemic EBT

Information about Pandemic EBT, or P-EBT

P-EBT is a federal program. The California Department of Social Services (CDSS), in collaboration with the California Department of Education (CDE), received approval to operate the program in response to COVID-19 related school closures. P-EBT provides food benefits to help families with children who are eligible for free or reduced-price school meals through the federal School Breakfast or National School Lunch Programs.

Resources

For more information on P-EBT Outreach materials, visit us here.

- P-EBT Extension Flyer English
- P-EBT Extension Flyer Spanish
- P-EBT Extension Flyer Chinese: Coming soon!

If you have questions about your P-EBT benefits, call the P-EBT Helpline at (877) 328-9677. Please note, we cannot assist with questions about P-EBT eligibility or issuing new benefits.

https://www.cdss.ca.gov/home/pandemic-ebt
P-EBT california

flyers and FAQ’s available on the CDSS P-EBT webpage
https://www.cdss.ca.gov/home/pandemic-ebt

P-EBT Extension Frequently Asked Questions

- P-EBT Extension FAQ English
- P-EBT Extension FAQ Spanish
- P-EBT Extension FAQ Chinese: Coming soon!

Pandemic EBT

Benefits have been extended

Children who got P-EBT benefits over the summer of 2020 can get more P-EBT benefits for the months of August and September.

Who is eligible?
Children who got P-EBT benefits over the summer of 2020 can get more P-EBT benefits if:
- they are still a CA registered student; and
- can be assumed to be attending school via distance learning.

Benefit amounts are unique to each child and determined based on how many school days a student can be assumed to be attending school via distance learning.

When will P-EBT extension cards arrive?
Eligible children will get P-EBT extension cards in the mail in early November 2020 and through the end of December 2020.

How will families get their P-EBT benefits?
Families do not need to do anything. Under the P-EBT extension, each eligible child will receive a new P-EBT card with new P-EBT benefits for the months of August and September 2020. These new P-EBT cards will be mailed directly to eligible families without the family having to apply online.

Use it like a debit card.
Your P-EBT benefits can be used to buy food in most grocery stores and farmers markets.

Use your P-EBT card like a debit card:
- Select “EBT”
- Swipe the card
- Enter your private PIN number

Visit cdss.ca.gov/pandemic-ebt to learn more!

*Students can still pick up to-go meals if they have P-EBT benefits.
P-EBT California

- P-EBT extension cards started going out on Oct 26 to students who got them previously only and who haven't graduated.
- Children who are newly eligible for free or reduced-price school meals for the 2020-21 school year are not eligible for P-EBT extension benefits and will be served under the second P-EBT program, P-EBT 2.0.
- One to each child, approx $5.86 per day of school closure/hybrid in Aug/Sept; no more than $246 total, per child.
- No one needs to apply for PEBT extension. It's coming to students automatically.
- Terms used: Spring PEBT = 'PEBT 1.0'; new cards issued for Aug/Sept = 'PEBT Extension'; Upcoming program for Oct 1 - end of school year = 'PEBT 2.0'.
- PEBT 2.0 not scoped yet with the feds. CDE and CDSS still need to apply once director Purdue issues the guidance. Newly eligible students will be in the 2.0 program.
P-EBT California

- **Starting Nov. 9**: Hotline open 24/7 in 17 languages to offer PIN, setup support, or address changes for anyone who moved since they got their card last time:

  "If you have questions about your P-EBT benefits, call the P-EBT helpline at *(877) 328-9677*. Please note, we cannot assist with questions about P-EBT eligibility or issuing new benefits."

- Old PEBT 1.0 cards will not be 'recharged with new funds'. New cards will be issued for the PEBT extension and are good for 1 year. **Do not throw away the PEBT extension cards after using up the Aug/Sept funds. Hold onto them.**

- PEBT can be used at farmers markets accepting EBT. Some farmers markets also offer matching dollars.

  [https://www.cdss.ca.gov/home/pandemic-ebt](https://www.cdss.ca.gov/home/pandemic-ebt)
holiday meals
weekend + holiday meals

● benefits:
  ○ maximizes reimbursement
  ○ reduces food insecurity
  ○ more opportunities for your staff

● ideas:
  ○ consolidate service to fewer sites
  ○ offer meal kits with meals for up to 7-days
  ○ prepare items in advance of meal distribution
  ○ offer a “pantry-style” kit that will be useful for preparing meals over the holiday
  ○ send home recipe ideas for items in the kit
  ○ feature fresh, local and seasonal produce
## Sample Thanksgiving Menu

- Breakfast & lunch for 7-days

<table>
<thead>
<tr>
<th>Fruits</th>
<th>7 persimmons and/or pears</th>
<th>12 oz fresh cranberries</th>
<th>1 quart 100% orange juice</th>
<th>3.5 cups fruit</th>
<th>3 cups fruit</th>
<th>4 cups fruit juice</th>
</tr>
</thead>
<tbody>
<tr>
<td>Veggies</td>
<td>2 lbs of sweet potatoes</td>
<td>1 bunch of celery</td>
<td></td>
<td>3 cups red/orange veggie</td>
<td>2.5 cups other veggie</td>
<td></td>
</tr>
<tr>
<td>Grains</td>
<td>1 dozen dinner rolls</td>
<td>1 holiday cookie</td>
<td></td>
<td>24 oz eq WGR</td>
<td>1 oz eq WGR GBD</td>
<td></td>
</tr>
<tr>
<td>Meat/meat alternatives</td>
<td>1/2 dozen eggs</td>
<td></td>
<td></td>
<td>12 oz eq M/MA</td>
<td></td>
<td></td>
</tr>
<tr>
<td>Milk</td>
<td>1 gallon 1% white milk</td>
<td></td>
<td></td>
<td>16 cups fluid milk</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>
sample holiday menu flyer available for download from LunchAssist

<table>
<thead>
<tr>
<th>Category</th>
<th>Items</th>
<th>Quantities</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fruits</td>
<td>7 Fresh Persimmons &amp; Pears</td>
<td>5.5 Cups Fruit</td>
</tr>
<tr>
<td></td>
<td>12 oz Fresh Cranberries</td>
<td>5 Cups Fruit</td>
</tr>
<tr>
<td></td>
<td>1 Quart 100% Orange Juice</td>
<td>4 Cups Fruit Juice</td>
</tr>
<tr>
<td>Veggies</td>
<td>2 lbs Sweet Potatoes</td>
<td>3 Cups Red/Orange Veggie</td>
</tr>
<tr>
<td></td>
<td>1 Bunch Celery</td>
<td>2.5 Cups Other Veggie</td>
</tr>
<tr>
<td>Grains</td>
<td>1 Dozen Dinner Rolls</td>
<td>24 oz eq Whole Grains</td>
</tr>
<tr>
<td></td>
<td>1 Holiday Cookie</td>
<td>1 oz eq Grain-Based Dessert</td>
</tr>
<tr>
<td>Proteins</td>
<td>1/2 Dozen Eggs</td>
<td>12 oz eq Meat/Meat Alt</td>
</tr>
<tr>
<td>Milk</td>
<td>1 Gallon 1% White Milk</td>
<td>16 Cups Fluid Milk</td>
</tr>
</tbody>
</table>

Serving meals over holiday periods promotes good nutrition, combats food insecurity, and supports the school nutrition programs. Consider offering a meal kit with up to 7-days of breakfasts and lunches served at one time. Be sure to include recipes and food safety instructions. This sample menu complies with SFSP. It also complies with K-5 NSLP with a meal pattern waiver for milk variety and veggie subgroups. For more ideas visit www.lunchassist.org. ©2020 lunchassist
distance to hybrid learning
feedback from reopening districts
meal service planning: hybrid learning

**Varied Service Styles**
what meal service styles will work best for your learning model(s)?
- grab n' go
- meals in the classroom
- outdoor dining
- cafeteria

**Food Distribution**
what modifications will you need to make to your meal service?
- hot, cold, shelf-stable
- meal types
- meal service periods
- delivery/distribution points

**Staff Support**
who will you need support from, and what will their role(s) look like?
- custodial
- food service
- teachers
- campus supervision
- school nurses
- transportation
meal service planning: hybrid learning

- **equipment & supplies**: what equipment will you need to implement your meal service model(s)?
  - carts, tables, refrigeration, & hot holding equipment
  - shade structures
  - plexiglass barriers
  - signage, decals, etc.

- **communications**: who will you need to contact about changes to your meal service? How will you notify these stakeholders?
  - district message to families
  - board members
  - social media, etc.

- **contingency plans**: what back up plans do you need in place?
  - inclement weather
  - school closures
  - staff/students in quarantine
distance → hybrid learning

all students 100% distance learning
- 5 days learning from home
- 7 days of meals served at one time for distance learning days + weekends

some students hybrid learning 2 days/wk:
- 2 days on campus + 3 days from home
- 2 days of meals served on campus
- 5 days of meals served at one time for distance learning days + weekends

some students 100% distance learning:
- 5 days learning from home
- 5 days of meals served at one time for distance learning days
program integrity during COVID-19

- policies and procedures
- staff training
- signage
- meal counting
- meal service times

★ parent meal pick up policy
★ preventing duplicate meals
★ hybrid learning + bulk meals
leadership
Tis the season to be thankful
expressing gratitude

- handwritten thank you cards
- daily dose of applause
- social media shout outs
- offer professional development
- highlight your program’s impact
- celebrate wins - big and small!
- gratitude wall at meal sites
- host virtual awards ceremonies

Frances!
Thank you for your all of your positivity last week. I was so tired on Friday and seeing your smiling face made my day!

Gratitude Wall
Hey Vince.
Thanks for always sharing the best school nutrition memes. You make work so much more fun!

Dear Kinzie,
I am so grateful for all of your hard work and cannot imagine doing this job without your support. Thank you for all that you do each day!

LunchAssist
lunchassist pro november training now available

stronger together: teamwork & collaboration for the contemporary school nutrition professional
COVID-19 RETURN TO SCHOOL PLANNING RESOURCES

COVID-19 planning templates, reopening protocols, and additional resources that support school nutrition programs in return to school planning efforts.
COVID-19 Menu Planning Strategies

Helpful, Healthy Ideas for Adapting
Your School Meal Service
menu planning considerations

- dining setting
- farm to school
- food ideas
- equipment
- meal types
- nutrition education
- packaging
- point of sale
- offer vs. serve
- temperature
safety considerations

● faq’s: COVID-19
● food safety + other precautions
● best practices for meal service
● stay 6’ apart while serving meals in a variety of settings
● prevention + prompt identification of sick employees
● what to do if someone on your team is positive for COVID-19
resources

- no kid hungry | new marketing toolkit
- chip + farm to school collective | at-home lessons
- alliance for a healthier generation & NDWA | infographic
grants

- **gen youth** | COVID emergency school food delivery fund
  - national
  - up to $3,000
  - rolling deadline

- **usda** | farm to school
  - national
  - due January 8th
  - info webinars
    - Tuesday, November 10th, 11:30 a.m. PST
    - Friday, November 13th, 11:30 a.m. PST
scholarships

- reminder: california food for california kids + lunchassist pro
  - sponsored membership available to all CFCK districts
  - all of your SY 20-21 PD + access to exclusive tools, checklists, and resources
  - email krysta or mickinzie to sign up!
    - krysta@ecoliteracy.org or mickinzie@lunchassist.org
the school food institute gives school food service professionals and childhood nutrition advocates the in-depth training, operational skills, and strategic vision necessary to make school food fresh, healthy, and sustainable.

all courses satisfy usda professional standards for school food service staff

courses recommended for professional development during COVID-19:
• school food 101
• ingredients for healthier kids
• marketing and lunchrooms education
• school food finance
• recipe and menu development

please contact rachel waugh, online programs coordinator at rachel.w@chefannfoundation.org for more information, or apply here for our scholarship waitlist.

school food institute is a program of the chef ann foundation.
scholarships & webinars

● **friends of the earth & food for health foundation**
  ○ full scholarship for plant-based nutrition certificate through t. colin campbell center for nutrition studies
  ○ deadline to apply is november 20th

● **friends of the earth** | healthy, climate-friendly school food: strategies for organic and plant-forward school meals
  ○ wednesday, dec. 9th, 2:30 p.m. PST
    ■ why organic matters
    ■ kitchen and west contra costa usd
webinars

- **alliance for a healthier generation** | fostering a culture of wellness, gratitude, and self-care: strategies for food service directors
  - **today**, nov 5th, 10:30-11 a.m. PST
  - Wednesday, nov 11th 11:30 a.m. - 12 p.m. PST
discussion