

# Child Nutrition Services

#### Meal Plan 2020-2021



# Objective:

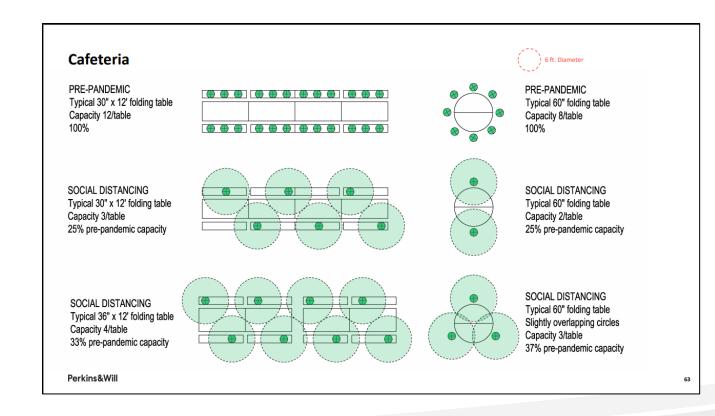
- Assist campuses with creating a meal plan and model to meet the nutritional and safety needs of students.
- Meal model options take into consideration the following factors:
  - Food Safety and Sanitation Practices
  - Logistics
  - Available Resources

### Safety Standards

- Compliance with local health department.
  - Site inspections, food handling, handwashing, use of gloves, maintenance of safe food temperatures
- Safety and sanitation practices mandated by the Texas Department of Agriculture.
  - Hazardous Analysis and Critical Control Points (HACCP) is a food safety program with a systemic approach.
- Align with current guidance from the Center for Disease Control and Prevention (CDC).
  - Social distancing measures, use of a mask

# Logistics

- Social Distancing Measures
  - Seating Capacity
  - Line and Table Markings
- Campuses will be provided with cafeteria seating capacity information.



### Social Distancing Measures





## Social Distancing Measures





### Available Department Resources

Available meal model options are dependent upon the following factors:

- Equipment
  - Transporting and safe holding of food.
- Food and Supplies
  - Available food supply, nationwide shortages due to COVID.
- Staffing Models
  - Utilize current staff assigned to the campus.

### Available Meal Model Options

### Option 1

- Student receives and consumes meal in the cafeteria.
- Number of students served in cafeteria is dependent on available seating capacity and number of meal periods.

#### Option 2

- Student selects meal from serving line and returns to classroom to consume.
- May serve all students utilizing this option.

Serving Line Capacity: Can serve an average of 100 students in 10 minutes through a single serving line. (Pre-social distancing data.)

### Available Meal Model Options (cont.)

### Option 3

- Student picks up meal from a centrally located kiosk and returns to classroom to consume meal.
- Kiosk Serving Capacity:
  - Can serve an average of 150-200 students in 20-30 minutes.
  - Pre-social distancing data.
  - Total number of kiosks are dependent on space and availability of equipment.

#### Option 4

Meal delivered to the classroom.
<u>Breakfast:</u> May serve all students utilizing this option.
<u>Lunch:</u> Pre-K, Head-Start only

#### Option 5

• Blended model of options 1-4



- Principals will receive a JotForm survey link from Child Nutrition to capture individual campus meal model selections and feedback.
- Individual meetings will be scheduled with campus administration.

#### Thank you!

For more information please contact a member of the Child Nutrition staff at 210-554-2290.