

Meals in the Classroom



TEXAS DEPARTMENT OF AGRICULTURE
COMMISSIONER SID MILLER

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Food and Nutrition Division
National School Lunch Program



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www.SquareMeals.org



01

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02

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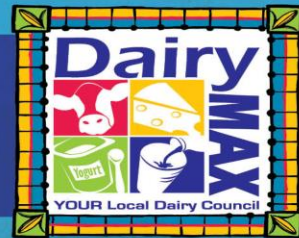
03

*Moderated by
Emilee Case,
Special Programs
Coordinator*

Presenters



A Road Map to
Meals in the Classroom



Experience You Can Trust



100
years

of evidence-based
Nutrition Science



MILLION

Navigating the Winding Road



- Alternative Service Models
- Safety & Sanitation
- Equipment
- Best Practices
- Resources



Preparing for the 2020-2021 School Year



- Prepare for multiple scenarios
- Provide best nutrition for students
- Minimize losses

The poster is titled 'COVID-19 THOUGHT STARTERS' and is subtitled 'ON REOPENING SCHOOLS FOR SY2020-21'. It features three photographs: a woman wearing a face mask in a kitchen, a young boy holding a baseball, and a person walking with a shopping bag. The School Nutrition Association logo is in the top right. At the bottom, it says 'SCHOOL NUTRITION PROGRAMS: Asking the Right Questions to Prepare for the Next Normal' and 'Made possible with support from Kellogg's Away From Home'. The date 'June 2020' is in the bottom left corner.

COVID-19 THOUGHT STARTERS
ON REOPENING SCHOOLS FOR SY2020-21

SCHOOL NUTRITION PROGRAMS:
Asking the Right Questions to Prepare for the Next Normal

Made possible with support from Kellogg's Away From Home

June 2020

The Future of Child Nutrition: Unknowns



- How will economic changes impact student eligibility?
- Will waivers & flexibilities still be active or extended?
- Where will meal service occur?
- How many days will meal service occur?
- What staff, equipment, PPE, menu, and food items will be needed?



Roadmap to New Locations



Socially Distant Cafeteria

Meals are served to students in the cafeteria with additional safety, distancing and sanitation practices implemented.



Meals in the Classroom

Meals are served to students in the classroom.



Mobile Cafeterias

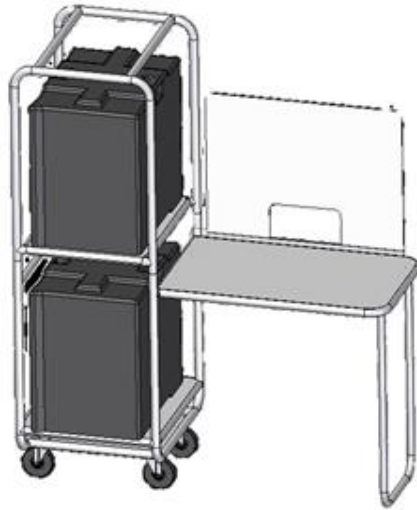
Meals are served on mobile food carts located throughout a school's campus.



Offsite Meals

Students that elect to continue distance learning are provided meals through delivery or a grab-and-go model. Please note, USDA has not released waivers that will allow for non-congregate feeding during the operation of the National School Lunch and School Breakfast Programs.

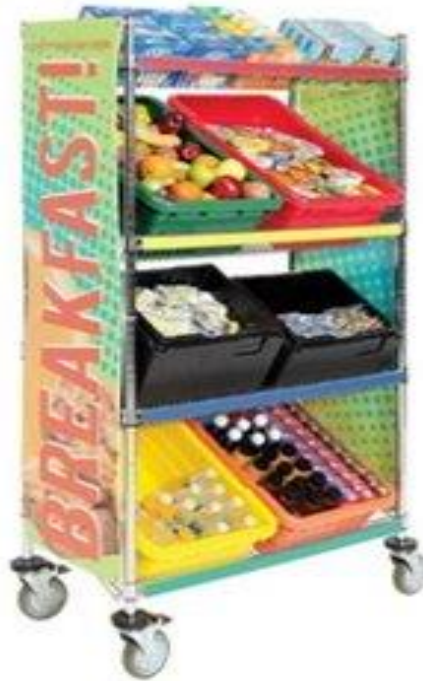
Meals in the Classroom



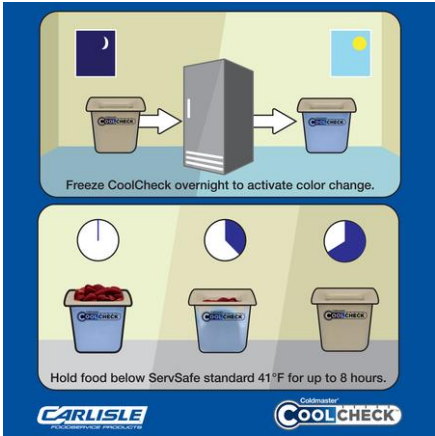
Grab and Go Meals



Hallway or Outdoor Feeding



Coolcheck 6" Plastic Food Pans



Reusable Take Out Container



Tamper Proof Poly Bag Sealer





Best Practices

Start Your Engine with Communication





CONGRESS/FEDERAL AGENCIES/STATE AGENCIES

 Rules, Regulations, and Flexibilities
Related to Meal Service & Education



SUPERINTENDENT


 School Calendar  Budgetary
Assessments

 Health & Safety Protocols for All Staff




CND

 Meal Service
Model  Menu Planning

 Staff Training & Hiring



DISTRIBUTORS/MANUFACTURERS/ FARMERS & RANCHERS

 Ordering Lead Time & Product Availability



Showcase Your Road Trip



Dairy MAX and GENYOUth Grants



- [Fuel Up to Play 60](#)

- Up to \$4,000 per School per year
- Annual-Spring Application

- [Dairy Dollars 4 Schools](#)

- Up to \$2 per Student
- Complimentary Cafeteria Toolkit
- Rolling Application

- [GENYOUth COVID-19 Emergency School Nutrition Funding](#)

- Up to \$2000 per School
- One Application per School
- Reviewed on a Rolling Basis



Find Your School Wellness Consultant

Need an extra hand achieving school wellness goals? Want to build a healthy school environment, add more nutrition education, or improve marketing for your school meal program?

We can help

Dairy MAX School Wellness Consultants are experts in school wellness, supporting school nutrition professionals, PE and wellness teachers, and administrators.

We can help with:

- Advice, ideas and planning
- Applying for grants
- [Professional Standards Training](#)
- Other useful resources

Find a consultant near you

Please search using the name of your district to find your Dairy MAX School Wellness Consultant. Example: for Jefferson County Schools, search "Jefferson" or for Crowley ISD search "Crowley."

Search by School District

Additional Resources



- [No Kid Hungry Texas](#)
- [School Grants for Healthy Kids](#)
- [Emergency Meal Distribution Equipment Grants](#)
- [Application](#)
- [SNA](#)
- [Thought Starters on Reopening Schools for SY 2020-2021](#)
- [SSO Providing Multiple Meals at a Time During the Coronavirus Pandemic](#)
- [CDE School Nutrition Unit](#)
- [CDC Guidance](#)
- [FRAC](#)
- [Breakfast in the Classroom](#)
- [NEA Foundation](#)

Vendors



- <https://Hubert.com>
 - <http://www.piperonline.net/>
 - <https://www.chranefs.com/>
 - <https://www.gasystemsmfg.com/>
 - <https://www.sternodelivery.com/>
 - <http://www.norriscorp.com/>
 - <http://www.coldsell.com/index.html>
 - <https://www.ekonopac.com/product-page/epac-system>
 - <https://loveyourlunchroom.com/>
- <https://www.schoolnutritionfoundation.org/pbic-operations-equipment-guide/>



The Road Map is the start.
We are here to join the Road Trip.
Dairy MAX



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Best Practices for BIC

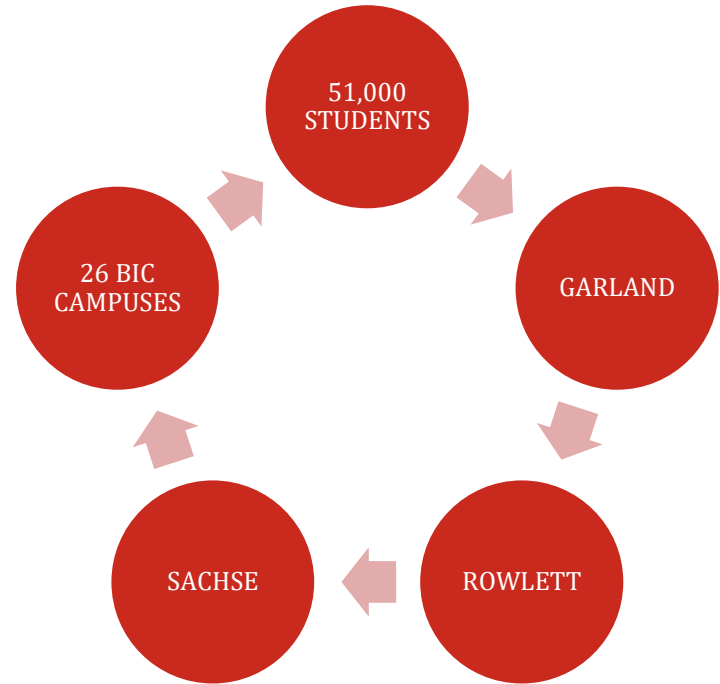
Bridget Broadnax, MBA

Key Points

- Preparation for Implementation
- Staffing
- Equipment
- HACCP
- Monitoring

GARLAND ISD OVERVIEW

- Major City District- Consisting of 3 Surrounding Cities
- 71 Campuses
 - 2 Pre-K Campus
 - 47 Elementary
 - 12 Middle Schools
 - 7 High Schools
 - 3 Alternative Campuses
- 79% Free and Reduced





IMPLEMENTATION

- BUY IN!!!!!!
- Meet with Principals to explain the program and get on training schedule prior to school.
- Train Campus Staff
 - Allow staff to participate if possible
 - Recruit campus staff that are positive to speak
 - Email Instructions

Example Handout



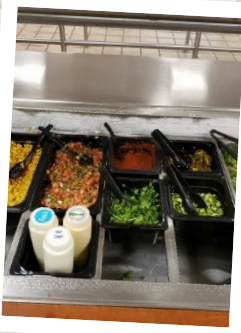
Breakfast in the Classroom

Teachers,

The following instructions are provided for administering breakfast in the classroom:

1. Each student will be provided a breakfast. If the student does not want breakfast, they are not required to have breakfast.
2. Students MUST be allowed to take their choice of milk (unless they are Pre-K, then white milk must be taken). Students are not required to select a milk if they are not Pre-K. If a student selects a milk but does not choose to drink the milk, it CANNOT be saved or returned in the cooler. All selected milks MUST be thrown away, even if unopened. Unselected milk should be left in the cooler.
3. On your classroom worksheet, place a check mark in the first box by the student's name if they took a breakfast. If the student did not choose to take a breakfast, leave the box blank. **This must be done at the point of service when the student is receiving the meal.**
4. Return any leftover breakfast items and milk, as well as the daily rosters to the cafeteria (by leaving your coolers outside your classroom door). "Saving" or "keeping" unselected items is not allowed. All unused items must be returned to the cafeteria.
5. If you have a student in your class who is not on your sheet, please write their name and ID# at the bottom of the Classroom Worksheet with a check mark to show that they received breakfast.

Garland ISD Student Nutrition Services appreciates your help in making Breakfast in the Classroom a success!!!





RECORDING METHOD

- Bar Code Roster
- Handheld Devices
- Excel Spread Sheet


Staffing Needs



- 300-400 BDP- 4-5 staff including Manager
- >400 BDP- 5-7 staff including Manager
- Consider a swing shift or employee only for BIC
- Adjust schedule according to menu
- **MUST STAY A DAY AHEAD/PRE PACK**



Example Count

		School:	_____			
		Week of:	_____			
		Teacher:	_____			
		Rm #:	_____			
Sent	Monday	Tuesday	Wednesday	Thursday	Friday	
Entrée						
Milk (W)						
Milk (C)						
Fruit						
Juice						
Returned	Monday	Tuesday	Wednesday	Thursday	Friday	
Entrée						
Milk (W)						
Milk (C)						
Fruit						
Juice						



Equipment Needs

Equipment Needs





Grab-N-Go Cart





HACCP

- Check temperature on any item returned in ice chest.
 - Use milk at lunch if within temp
- Wash and sanitize coolers before re-packing.
- Check with classrooms monthly if they do not ask for more wipes.
- **DO NOT LEAVE TOPS ON COOLERS IN REFRIGERATOR**
 - Food will spoil



MONITORING

- Area Supervisors go out in teams and monitor different classrooms.
- Send a follow up email to Principal with findings and highlights.
- Schedule retraining if needed.



MONITORING CHECK LIST

BIC Classroom Visit

Date: _____ School: _____ Campus # _____

Person filling out today's report: _____ Follow Up Needed? Yes ___ No ___

Classroom # _____ Teacher _____

Time meals delivered: _____ Time meals served: _____

Complete Meals	YES	NO	NOTES, TRAINING, OR CORRECTIVE ACTION
Delivery Teacher checks the delivery to ensure all items are present before serving to students.			
Meal Pattern Teacher understands what makes a reimbursable meal.			
Point of Service			
Offer vs. Serve Students are allowed to choose components.			
Verbal Exchange Occurs With Each Child Either the student says his/her own name or the teacher says the student's name and he/she responds.			
Student Name is Checked Off by Teacher When Meal is Taken Check off name verifying that a reimbursable meal was taken <u>before</u> student returns to their seat and begins eating.			
Teacher is Writing New/Missing Students on the Roster If a student is not printed on the roster, the teacher must write it in for correct counting and claiming..			
Teacher Meal If the teacher takes a meal, are they writing their name on the roster?			



STICKING POINTS

- BUY IN IS KEY
- Train campus and cafeteria staff prior to starting
- PRE-PREP/ STAY AHEAD
- Follow HACCP
- Monitor Staffing
- Monitor Program
- Retrain if needed



bmbroadn@garlandisd.net

<https://www.garlandisd.net/content/breakfast-programs>

Questions?

Webinar recording and additional resources available at

www.squaremeals.org/fallplanningresources



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mail:
 U.S. Department of Agriculture
 Office of the Assistant Secretary for Civil Rights
 1400 Independence Avenue, SW
 Washington, D.C. 20250-9410;

fax: (202) 690-7442; or email: program.intake@usda.gov.



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 Nutrition Assistance Programs

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