

Mobile Meals and More: School Re-Opening and Planning for School Nutrition

Logistics

- » Listen in with your telephone or computer speakers
- » Everyone is muted
- » Submit questions in the question box
- » This call is being recorded
- » Link to recording and handouts will be sent out following the call





Today's Presenters



Carolyn Vega Senior Program Manager Share Our Strength's No Kid Hungry



Donna Martin Director of School **Nutrition Programs** Burke County Public Schools, GA



Dean Alessandrini Director of Strategic Partnerships Hubert, Education Division



Trevor Bentley Account Dev. Manager



Agenda

- » Introductions
- » Waivers and the Impacts on Meals:
- » District Perspective: Donna Martin, Burke County Public Schools, GA
- » Meal Equipment and Needs:
- » Q&A



Tell Us About Yourself

What is your role?

- a. School nutrition staff
- b. School administrator
- c. Teacher
- d. Parent
- e. Partner Organization
- f. Other





Introduction

Key Takeaways:

- » Thanks!
- » Quickly Changing
- » Flexibility
- » Follow local and state guidelines







School Meal Options for SY 20-21

Current Waivers to Support Possible Schedule and Meal Service Models



Possible School Schedule Model

100% Distance Learning		All students learn remotely	
Hybrid Learning	Grade-Level Return	Younger students return to school while older students learn remotely, or vice versa	
	Targeted Return	Some students return to school while others continue distance learning	
	Alternating Schedule	Groups of students switch between in-person and distance learning	
100% In-Class Learning		All students return to school	

Student Location & Schedule Model

Meal Service Options

100% Distance LearningAll students are at home

- Direct Home Delivery
- Delivery via Mobile or Bus Routes
- Walk-Up Distribution
- Drive-Thru Distribution

Hybrid Learning

Some students are remote and others are at school

- Service Location:
 - Cafeteria service line
 - Kiosks in hallways or other common areas
 - Classrooms
 - Hybrid (i.e. delivery to class for younger students & cafeteria service for older students)

On days of in-person class, students take home meals for the next distance learning day(s).

- Eating Location:
 - Cafeteria
 - Common areas (gym, etc.)
 - Classrooms
 - Outside

100% In-Class Learning
All students are at school

Nationwide Waivers Available for SY20-21

For NSLP, SBP, and CACFP only:

- Congregate Meal Service
- Meal Service Time
- Parent/Guardian Meal Pick-Up
- Meal Pattern

For NSLP only:

Offer Versus Serve (OVS) for High Schools

Nationwide Waivers NOT Available for SY20-21

- Waivers for SFSP and SSO
 - SFSP & SSO are available for unanticipated closures October through April without waiver flexibilities
 - Planned distance learning or building closures do not count as unanticipated closures
- Enrichment Activity Waiver for Afterschool Meals & Snacks
- On-Site Monitoring Waivers

Student Location & Schedule Model

100% Distance LearningAll students are at home

Hybrid Learning

Some students are remote and others are at school

100% In-Class Learning
All students are at school

Meal Service Options

- Direct Home Delivery
- Delivery via Mobile or Bus Routes
- Walk-Up Distribution
- Drive-Thru Distribution
- Students take home meals on days they attend in-person class for the following distance learning days.

- Service Location:
 - Cafeteria service line
 - Kiosks halls or common areas
 - Classrooms
 - Hybrid
- Eating Location:
 - Cafeteria
 - Common areas (gym, etc.)
 - Classrooms
 - Outside

Program & Waiver Considerations

- Permitted for breakfast through SBP and lunch through NSLP for days when instruction is offered.
 - Usual counting, claiming, and charging is required.
- State agencies may require a plan so that students are charged correctly and do not receive meals at multiple sites.
 - Students may be limited to receiving meals at the school where they are enrolled.

- Permitted for breakfast through SBP and lunch through NSLP on days when instruction is offered.
 - Usual counting, claiming, and charging is required.
- Refer to state and local guidelines for group size, physical distancing, and safety recommendations.

Other Notes

- Potential gap in service for schools starting after Labor Day
 - Most summer meals waivers expire August 31st
- Four day school weeks
 - NSLP/SBP are not options on the "fifth day" without instruction
 - CACFP At-Risk is an option but requires enrichment activities
- Meal service will be limited to students enrolled in the district
- States may be applying for additional waivers





Donna S. Martin, EdS, RDN, LD, SNS, FAND

Director School Nutrition Program
Burke County Public Schools
Waynesboro, GA



Who we are

- ☐ County Population: 22,243
- □ Poverty Level: 100% of students eat at no cost
- ☐ Unemployment rate: 5.9%
- □ School System Enrollment: 4,300 students
- ☐ Schools: 5 schools
- We serve Breakfast, Lunch, After-school snack, Fresh Fruit and vegetable Grant, Supper and Summer Feeding
- ☐ Breakfast Participation 71.3%
- ☐ Lunch Participation 86.3%





Plans for Next Year – 2 Options



Meal Service for A/B Model

» A Schedule

- Monday serve at schools Send home Breakfast, Lunch, Supper?
- Wednesday serve at School Send home Breakfast, Lunch, Supper?

» B Schedule

- Tuesday serve at schools Send home Breakfast, Lunch, Supper?
- Thursday serve at School Send home Breakfast, Lunch, Supper?
- Monday-Tuesday will get same menus for in school and take home food
- Wednesday-Thursday will get same menus for in school and take home food



	Monday	Tuesday	Wednesday	Thursday	Friday
Entrée	Lasagna w/ WW Parmesan Roll	Lasagna w/ WW Parmesan Roll	Chicken & WW Waffles	Chicken & WW Waffles	Weekly Boxes
Salad	Packaged Salad	Packaged Salad	Packaged Salad	Packaged Salad	
Lunchable	Yogurt Lunchable	Yogurt Lunchable	Pepperoni Lunchable	Pepperoni Lunchable	
Choice 1	Corn	Corn	Baked Beans	Baked Beans	
Choice 2	Oven Fried Okra	Oven Fried Okra	Mini Carrots w/Ranch Dressing	Mini Carrots w/Ranch Dressing	
Choice 3	Sardis Salad	Sardis Salad	Yellow Squash	Yellow Squash	
Choice 4	Fresh Seasonal Fruit	Fresh Seasonal Fruit	Orange Sections	Orange Sections	
Choice 5	Rosy Applesauce	Rosy Applesauce	Pineapple and Cherries	Pineapple and Cherries	
	Assorted Milk (8 oz.)	Assorted Milk (8 oz.)	Assorted Milk (8 oz.)	Assorted Milk (8 oz.)	Assorted Milk (8 oz.)

Lunch 50% In Classroom 50% in Lunchroom

Classroom eating

- Carts to take food down hall
- Children will be pulled up by classroom and they will state their names
- Teachers will pick up milk
- Covered Styrofoam trays







Virtual

- » Fridays we will deliver a weeks worth of food to all our virtual students
- » Box would include 5 breakfast, 5 lunches, 5 suppers ????
 - Gallon of milk
 - 1 guart juice
 - Loaf of bread
 - Lunch meat
 - Fresh fruit
 - Fresh vegetables
 - Rice/pasta
 - Cereal





Breakfast

Elementary-Breakfast in the Classroom







Health and Safety Issues

Masks/Shields (?)
No key pad use (Q-tips)
Don't want students reaching over food
Reaching into milk boxes
Social distancing on lines
Carrying food to classroom













Agenda

- The Issue: Feeding kids while keeping staff and students safe
- Hubert Education Division: Finding best practices
- Recommendations







Today's Environment









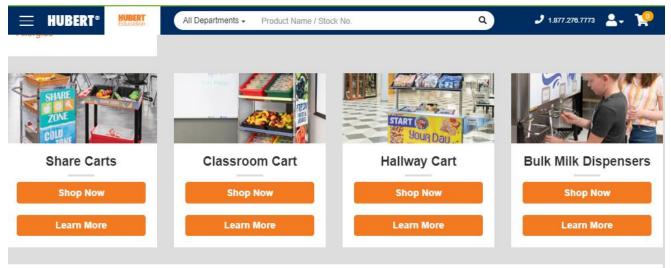
Your Objectives

- Continue to feed kids healthy meals
- Keep students safe
- Keep staff safe





Strategic Resource





Contact our education experts

Explore your options with our industry specialists. Our tear answer any questions you may have!

Call Sales



Our Education Team

- Education Account Managers K-12/Higher Ed
- Account Service Reps
- Graphic Designer
- Content Specialist
- Merchandising/Product Specialist
- Marketing Project Coordinator
- * Equipment specialists!



Strategic Resource





Your Plan

- Choose a feeding model
 - -Modified cafeteria feeding
 - -Classroom
 - -Curbside
 - -Hallway Grab-N-Go
- Model implementation
 - -Re-purpose school equipment
 - -Purchase new equipment
- Personal Protection Equipment





Modified Cafeteria Feeding













Lunch Delivered to the Classroom/















Lunch Delivered to the Classroom



Reusable Takeout Container with 3-Compartments by HUBERT® - Green Translucent Plastic

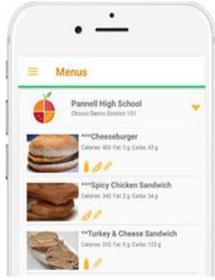




Using Technology













Grab-N-Go in the Hallway



Important Considerations... Employee and Student Safety



Disposable Face Mask With Ear Loops

CHARGE Initiatives:







Infrared Forehead Thermometer

CHARGE Initiatives:







Clear Plastic Face Shield

CHARGE Initiatives:









CHARGE Initiatives:



Consider this: Providing designated areas all around the school where staff can obtain PPE will allow for easier compliance to new guidelines for safety.



land Sanitize

Questions?



Contact our education experts

Explore your options with our industry specialists. Our team is ready to answer any questions you may have!

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(513) 367-8733

Tina Crail: tcrail@hubert.com





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Questions?

Contact Info:

Contactus@actionforhealthykids.org

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