



center for BEST
PRACTICES

Back-to-School Meal Service: Feeding Kids During the 2020-2021 School Year – Part 3

September 9, 2020



Agenda

 Housekeeping

 Resources

 Waivers & Waiver Extensions

 Brandon Valley School District

 Vaughn Next Century Learning Center

 Q&A

Housekeeping

 If you encounter any technical difficulties, please use the chat box to get help.

 A recording of this webinar will be emailed to you along with the slide deck.

 If you have questions for the speakers, please enter those into the Q&A box and we'll get to those after our presentation.

No Kid Hungry Resources

<u>Meal Service Options for School Year 2020-2021</u>	<p>This resource covers the common schedule models that districts are implementing this school year, the possible meal service models that work for each schedule model, and the program options and waiver considerations for each model. It also discusses the waivers that have <i>not</i> been extended and the potential challenges and limitations of operating within the current waivers.</p>
<u>Back-to-School Meal Service Toolkit</u>	<p>Designed to help you plan for the 2020-2021 school year. It includes detailed information about current waivers*, financial recovery and recommended meal service models. It was designed to be easy to navigate and features a hyperlinked table of contents so that you can click to instantly access any section. The toolkit is embedded with a number of other resources.</p>
<u>Equipment List for Meal Service SY20-21</u>	<p>As school districts prepare for the 2020-2021 school year, food and nutrition service departments are considering a variety of meal service options along with the equipment they may need to make those successful. This resource offers tips on how to repurpose equipment you may already have and highlights other equipment needs.</p>
<u>Equipment Tips for Serving Meals in the Classroom</u>	<p>Offers guidance as schools consider how to handle meal delivery, whether to the classroom or to other areas on campus. It also offers suggestions as to what equipment may be needed.</p>
<u>Summary of Current COVID-19 Child Nutrition Program Response Nationwide Waivers</u>	<p>This table conveniently details all of the nationwide waivers and guidance issued to date by the USDA in response to the coronavirus.</p>

These resources and more can be found at:

<http://bestpractices.nokidhungry.org/coronavirus-response-recovery/back-school>

Reach Out For Support

If you still have questions, know that you're likely not the only one! This situation is unprecedented for all of us. We are here to support you.

- Email us at bestpractices@nokidhungry.org
- [Subscribe](#) to our newsletter to stay up-to-date on the latest news.
- Check out our upcoming and recorded [webinars](#).

We also recommend that you keep your state agency informed about your needs and challenges.

Summer Meals Waivers & Waiver Extensions

- Option to utilize SFSP/SSO through December 2020
- Non-Congregate Meal Service
- Parent or Guardian Meal Pick-Up
- Meal Service Time
- Area Eligibility – Extension of State Waivers
- Option for Area Eligibility for Closed Enrolled Sites
- First Week Site Visit Waiver
- Option for Non-Profit SFSP Sponsors to Utilize OVS
- Meal Pattern

What's Next?

- Review our [Summary of Current COVID-19 Child Nutrition Response Waivers](#)
- Join FRAC's "[Serving Meals this Fall: USDA Waiver Update](#)" webinar on Thursday, Sept. 10th at 3pm ET
- Work with your state agency on transitioning to or continuing summer meals
- Await further USDA guidance and clarification
- Continue to push for full school year extension





Brandon Valley School District

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Central Admin ▶

Calendar ▶

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Skyward ▶

Forms ▶

Schools ▶

School Board ▶

Student Achievement ▶

Webmail ▶

Open Records ▶



Our Mission



"We will prepare our students to be life-long learners and productive citizens in a global society through the creation of learning environments that result in success."



"Our business is the creation of learning environments that result in success."

BVSD COVID-19 Website

Brandon Valley School District is one of the most progressive districts in South Dakota located on the eastern edge of South Dakota, bordering Minnesota and Iowa. Brandon Valley is the 5th largest school district in South Dakota and consists of seven schools:

Brandon Valley High School	9-12
Brandon Valley Middle School	7-8
Brandon Valley Intermediate School	5-6
Brandon Elementary	K-4
Fred Assam Elementary	K-4
Robert Bennis Elementary	K-4
Valley Springs Elementary	K-4

The school district consists of five cities: Brandon, Valley Springs, Corson, Rowena and Sioux Falls. The high school is the "Home of the Lynx" and enjoys award winning music and athletic programs. The school district represents parents and patrons who demand excellence and support all programs

Quick Links

[Skyward-Family Access Updates](#)

[Skyward Employee Access](#)

[New Student Online Enrollment](#)

[Activities Calendar](#)

[BV Facilities Review](#)

[BV Strategic Plan](#)

[School Board Minutes](#)

[Supe's On](#)

[Employment](#)

[2020-21 Hiring Schedule and Benefits](#)

[Family Access Help](#)

[Classified Personnel Handbook](#)

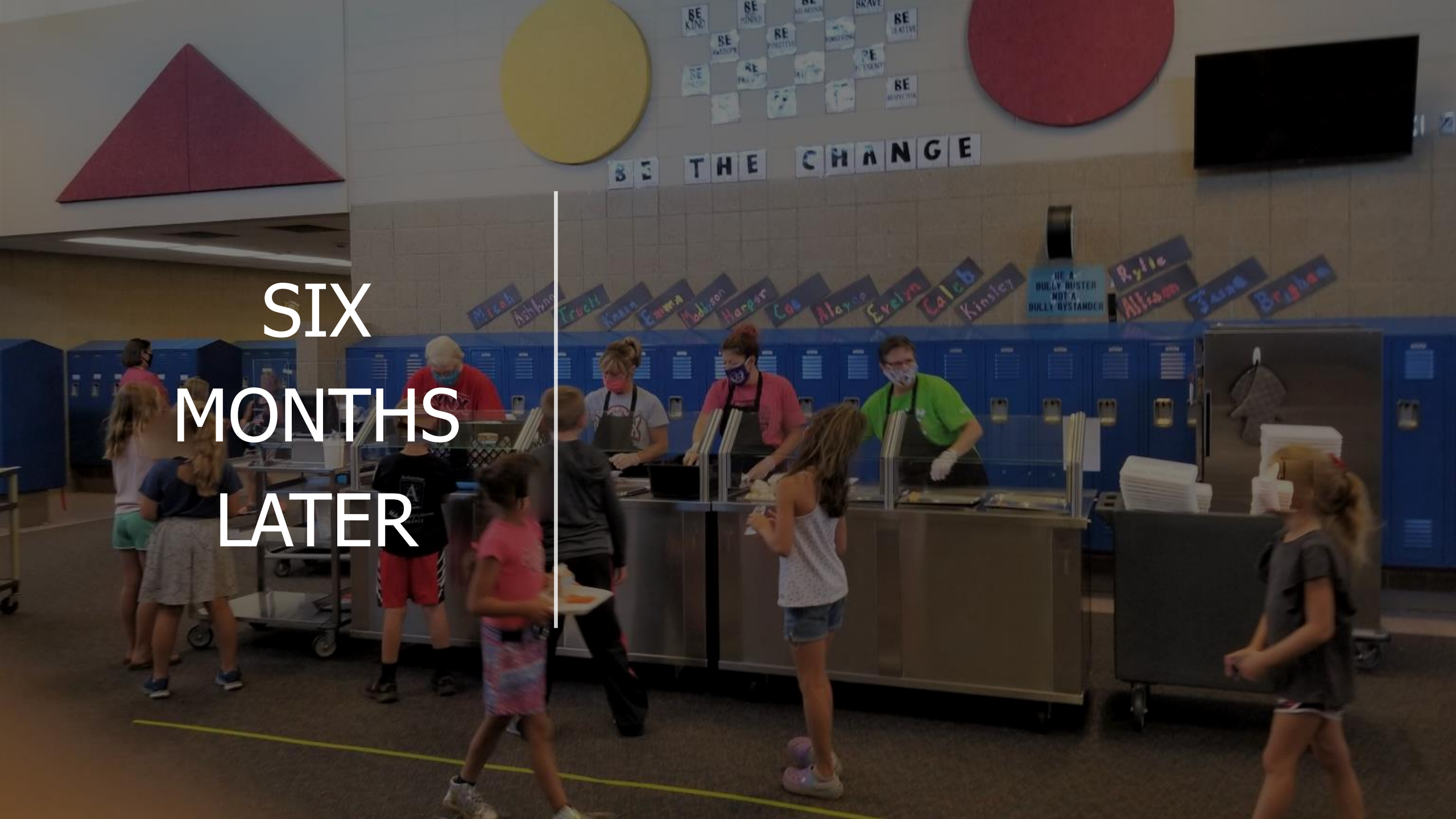
[Open Enrollment Information](#)

[Student Handbook](#)

REMEMBER WHAT IT WAS LIKE BEFORE COVID-19?

- Meals were served to students that included multiple choices and salad or food bars.
- Students were able to touch and serve some things themselves.
- We did not use the term social distancing in our daily vocabulary.
- What is PPE? It was unknown.

SIX
MONTHS
LATER



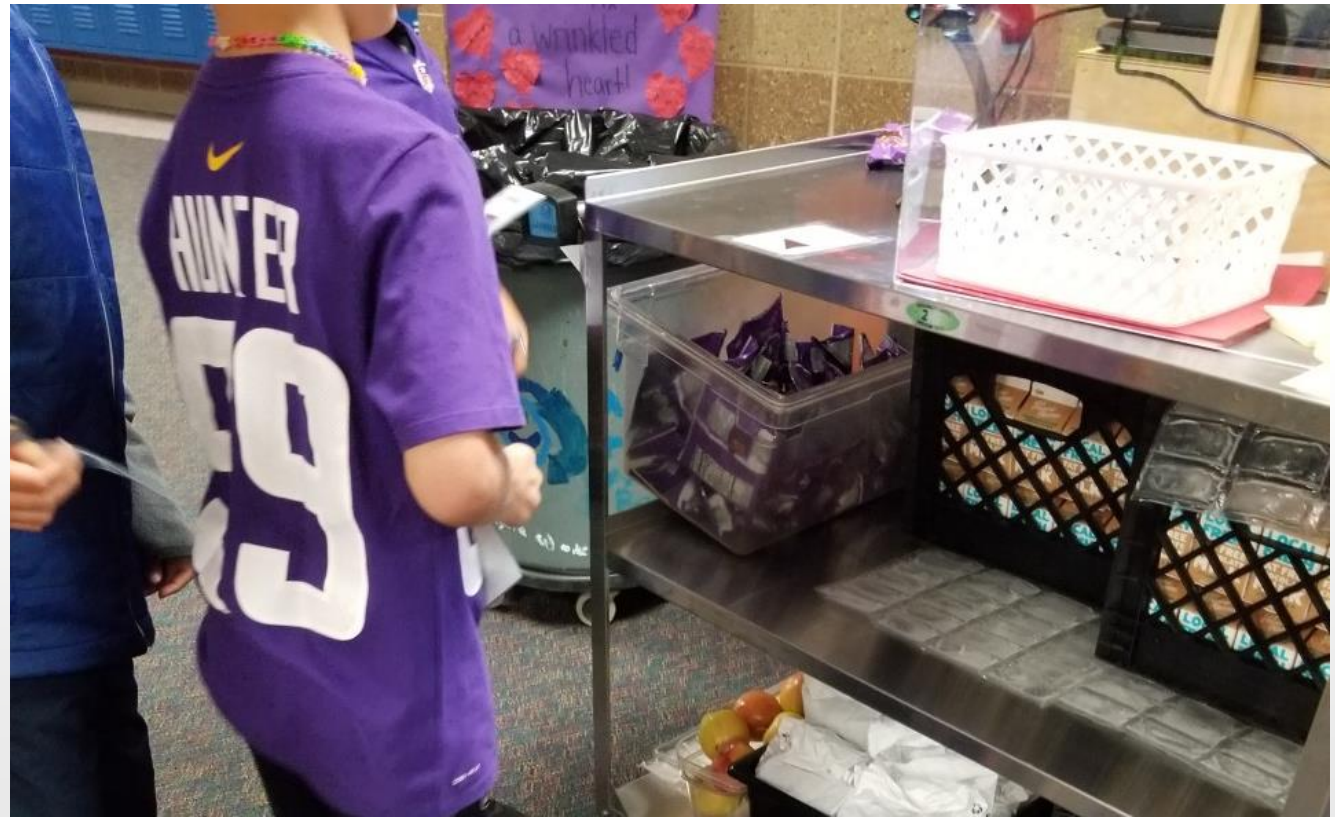
WE ARE STILL
SERVING OUR
STUDENTS ONE
HEALTHY MEAL AT A
TIME





**WE HAVE LEARNED
TO IMPROVISE AND
STILL PROVIDE**

BREAKFAST



STAFFING

- All staff were provided a Personal Care Package containing a mask, face shield and individual hand sanitizer
- POS systems protected



MENUS CHANGED DRAMATICALLY

- Limited choices
- All items served to students
- Issues with receiving products requiring menu changes throughout the week

WE ARE ALL IN THIS TOGETHER AND WE ARE ALL LEARNING FROM EACH OTHER

- Remember we will make mistakes
- Flexibility and adaptability need to be key words in our vocabulary
- We will find things we will continue to do going forward as best practices so look for the silver lining. We will survive!

**Back-to-School Meal Service:
Feeding Kids During the 2020-2021
School Year
Vaughn Food Service Plan**

September 9, 2020

Vaughn Next Century Learning Center Food Service Department
















History of Vaughn Food Service Department

- First Charter conversion in the US since 1993.
- We have been a Provision 2 School since 1994.
- Five Schools with four serving schools.
- Breakfast- Two options and Two different fruit options.
- Lunch- Two entree options, Three Fruit and Three Vegetable options.
- Snack- All afterschool programs.
- SY 2020-21 First Year CEP!

Vaughn Fruit & Vegetable menu 2019

Vegetable Fruit ½ cup serving

Monday Vegetable	Tuesday Vegetable	Wednesday Vegetable	Thursday Vegetable	Friday Vegetable
Cucumbers 	Radishes 	Black Beans 	Garbanzo Beans 	Pinto Beans 
Canned Carrots 	Jicama 	Spinach 	Corn 	Potato Wedges 
Broccoli 	Spinach 	Carrots 	Wedge Salad 	Apple & Eve Golden Rush Juice 

Fruit	Fruit	Fruit	Fruit	Fruit
Bananas 	Oranges 	Watermelon 	Grapes 	Oranges 
Fruit Cup Sidakida 	Pineapple 	Apple Red Variety 	Honeydew 	Strawberries 
Canned Peaches 	Canned Pears 	Canned Applesauce 	Can Mixed Fruit 	Canned Applesauce 

- Wedge Salad w/diced tomatoes & ranch
- Diced Melons & Pineapple
- Pico de Gallo
 - Cauliflower Ceviche
 - Nopal (cactus) Salad
 - Black Bean soup
 - Lentils
- Lemon wedge w/Tajin
 - Radishes
 - Cucumbers
 - Jicama

Vaughn Food Service Involvement-Open House & B2S Night



Cont. National School Lunch Week



Cont. Parent Workshops

Thanks to our Family & Community Center Coordinator Alma Nava we have been able to participate in parent workshops throughout the year. Teaching the parents how to pickle vegetables, make jam and hummus!



Food Service during Covid-19

March 13th- We all had a call to serve the community. On March 16th we were ready.

Mobilize



Prepare



Be ready to feed the families



Food Service Plan March-June

Ordering

- 4 campuses with full freezers.
- Use what we had on hand
- Offer student favorites

Distribution

- Curb side + Walk up
- Daily Service
- 6ft Distance

Staff

- You are Essential!
- Important to the community
- Seniors
- Anxiety

Safety

- Cleaning
- 6ft Distance
- Communication

Staff Safety Covid-19

Keeping staff safe during the Pandemic

- Sanitation
- Training
- Schedule
- Teams

Staff testing positive-our biggest fear

- What we did?
- How did staff react?
- Outcome

Community Response

- Lines around the corner
- Very busy
- Gratitude from community/students/staff
- Volunteer support
- Served ~75% ADP

We are all in this together!

Summer School June-July (SSO)

What has changed?

- Half the staff
- Changed the time of distribution
- Started serving once a week
- Numbers declined over time
- Maintained serving at 70%

Communication

- Marketing
- Signage
- Phone Blasts
- Flyers
- Social Media
- Sign holders on busy street corners

Back to School SY 2020-2021 Distancing Learning

Back-to-School: Aug 5th-31st.

- Many different plans & lots of questions
 - POS vs tally sheets/clicker?
 - Who is returning?
 - Employees w/ pre-existing conditions/age?
 - Participation?
 - Reduction in staff?
 - Community feeding?
- NSLP/SBP: Aug 5-30
- SSO (again): Aug 31-present

Reaching out for help

Consultant/Resource

- Lunch Assist

- Jen and team have been our #1 resource during COVID-19

- Waiver guidance

- Templates, signage, & sample policies

- One-on-one coaching & support

- Menu planning & audit support

- Training in English & Spanish

- Community Calls with Center for Ecoliteracy:

- Food Service Directors: connect and get updated information!

- Register for the *free* Community Call: www.lunchassist.org/covid-19



Outreach

Thinking about the importance of participation and reaching out to stakeholders

Who:

- CEO (Superintendent)
- Site Directors (Principles)
- Directors of Instruction
- Teachers
- Nutrition Staff
- Parents

Topics:

- Planning
- Ideas
- Participation
- Support

Outreach

Parent Survey

- 5 questions in regards to best time and day.
- 2 weeks to complete
- Short and simple

VAUGHN
NEXT CENTURY LEARNING CENTER

Meal Service

Thank you for participating in the Vaughn Next Century Learning Center Meal Service Survey. Your participation is voluntary, and we value your feedback.

Gracias por participar en la Encuesta de servicio de comidas del Vaughn Next Century Learning Center. Su participación es voluntaria y valoramos sus comentarios.

** Required*

Choose a language to view this form: Elija un idioma para ver este formulario: *

English
 Spanish

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Parent Survey

What is the purpose of the Meal Service Survey?
The Meal Service Survey collects your feedback so that our Food Service Department can understand and respond to your needs during our Distance Learning model. As we start the new school year, for August, we will provide five days' worth of school meals that will be available to pick up on one day each week.

Who will see my responses?
Your responses are anonymous. The information will be used to help us determine the best day and time for meal distribution.

1. Meals will be provided one day per week. What is the best day for you to pick up meals? (Select one) *

Monday
 Tuesday
 Wednesday
 Thursday
 Friday
 Unavailable

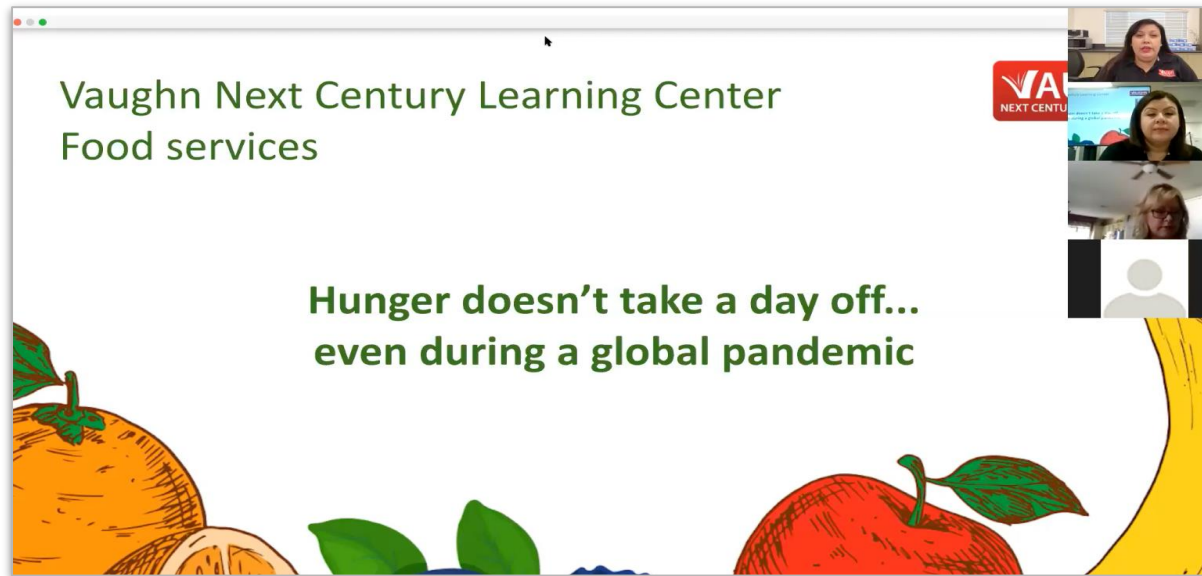
2. Are there any days that you are not available to pick up meals? (select all that apply) *

Monday
 Tuesday
 Wednesday
 Thursday
 Friday

Outreach

Parent Forums

- Information
- Participation building
- Community building
- Connect with the food



Accounting for every student

Identifying each student

- If we identify each student we can let the schools know who is participating and who is not.
- School leaders are more than willing to have teachers encourage parents and students to pick up meals.
- We were using a tally clicker to count meals. SSO/CEP

POS

- We do not have a POS but we had back office software.
- We activated the POS option through our current software.
- We purchased two tablets and barcode scanners.
- We worked with our software company PrimeroEdge to create lists of students by address.
- Creating a student list by family helps to get everyone at one time. We don't miss anyone.

Rosters

- Starting School with enrollment rosters.
- Not ideal. But kept us accountable.



Meal Distribution

Based on parent survey:

Mondays

11 a.m. - 1 p.m.

&

3 - 5 p.m.

2 Campuses



Marketing

- Social Media

- Facebook 

- Instagram 

- Phone Blasts

- Call

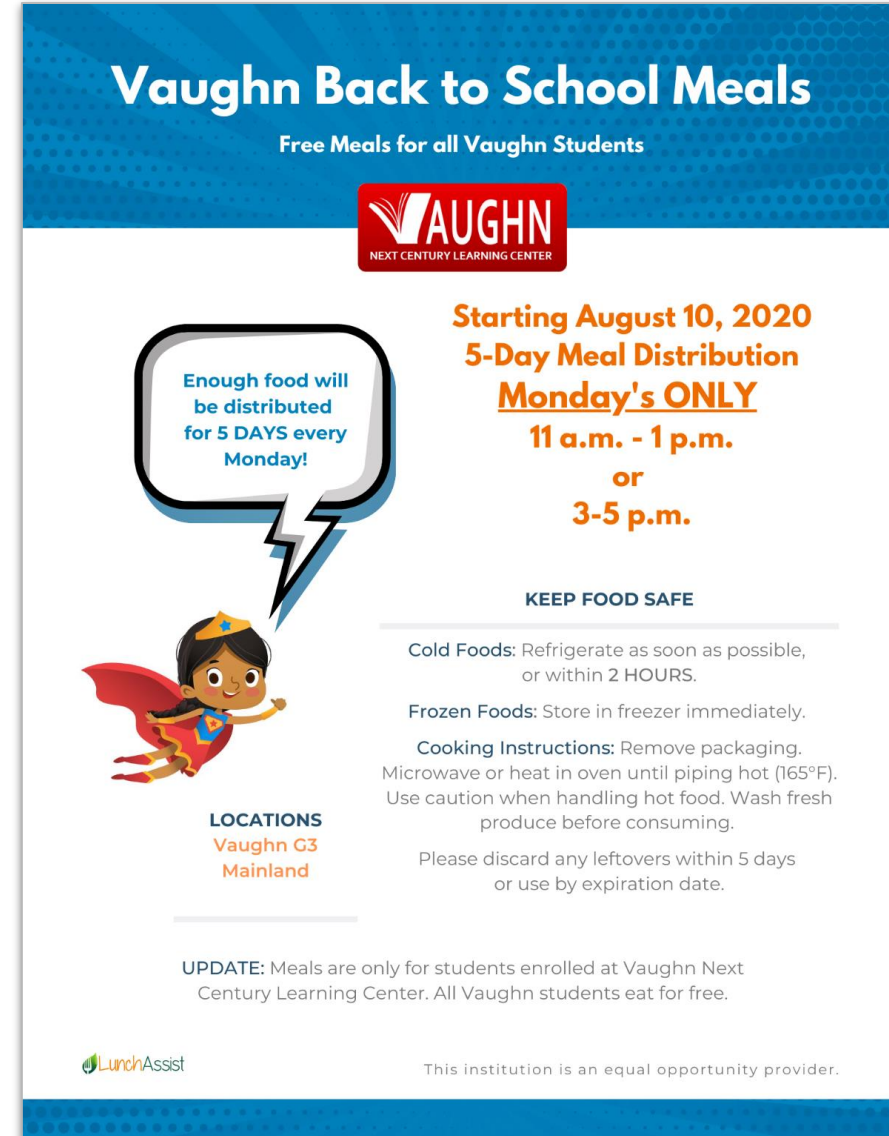
- Email

- Text

- Banners in the neighborhood

Menus: Summer

- 5 days of frozen lunch.
- 5 days of fresh and dry Breakfast
- 5 days of fresh Fruit
- 5 days of pre-packed Vegetable



Vaughn Back to School Meals
Free Meals for all Vaughn Students

VAUGHN
NEXT CENTURY LEARNING CENTER

Enough food will be distributed for 5 DAYS every Monday!

Starting August 10, 2020
5-Day Meal Distribution
Monday's ONLY
11 a.m. - 1 p.m.
or
3-5 p.m.

KEEP FOOD SAFE

Cold Foods: Refrigerate as soon as possible, or within 2 HOURS.

Frozen Foods: Store in freezer immediately.

Cooking Instructions: Remove packaging. Microwave or heat in oven until piping hot (165°F). Use caution when handling hot food. Wash fresh produce before consuming.

Please discard any leftovers within 5 days or use by expiration date.

LOCATIONS
Vaughn G3
Mainland

UPDATE: Meals are only for students enrolled at Vaughn Next Century Learning Center. All Vaughn students eat for free.

LunchAssist

This institution is an equal opportunity provider.

Menus: Fall

Combo style service with mix-n-match choices:

● Lunch

- Combo 1: 1 hot entree, 1 fresh entree, 3 frozen entrees
- Combo 2: Frozen lunch entrees

● Breakfast

- Combo 1: Variety of fresh or frozen entrees
- Combo 2: Dry cereal

● Fruits and Vegetables

- Combo 1: Freshly cut produce
- Combo 2: Bulk/whole produce

G3 GLOBAL GREEN GENERATION
A VAUGHN NEXT CENTURY LEARNING CENTER CHARTER SCHOOL

Menu - Week of 9/8
Breakfast

Combo #1
Muffin, Fruit & Milk
Cinnamon Roll, Fruit & Milk
Bagel w/Cream Cheese, Fruit & Milk
Concha, Fruit & Milk

Combo #2
Assorted Cereal, Crackers,
Fruit & Milk (4 days)

Lunch

hot **Combo #1**
(Hot Meal) Chicken Tenders
(Fresh) Turkey Ham and Cheese
Sandwich
(Frozen) Tamale
(Frozen) American Cheeseburger

Combo #2 All Frozen
Pepperoni Pizza
Turkey Ham and Cheese Sub Sandwich
Pupusa
Corn Dog

Fruit Options
Cantaloupe
Apples

Vegetable Options
Iceberg Lettuce
Baby Carrots
Celery

This institution is an equal opportunity provider

Incentives

Creative ways to get our students to participate!

- BBQs
- Theme days
- Raffle/Incentives
 - School swag (lanyards t-shirts etc.), donations from the community

Updates

Great News!

- Waiver Extensions
- SSO - December 31st.
- Feed the community
- Participation increase
- Security

What about the plan?

- POS
- Parent encouragement
- Staff involvement



Thank you!



QUESTIONS?
Please type any questions
into the Q&A box.