



# Meal Quality and COVID-19: Adaptability, Creativity, and Innovation

March 9, 2021



# AGENDA

- Housekeeping
- Introductions: Moderator and Speakers
- No Kid Hungry
- Speakers
- Questions



# INTRODUCTIONS

Moderator: **Summer Kriegshauser**, Senior Program Manager,  
No Kid Hungry

Speakers:

- **Maria D. (Rosy) Woodrum**, SNS, Child Nutrition Program Director, Mission Consolidated Independent School District, Mission, TX
- **Joe Urban**, Director of Food and Nutrition, Greenville County Schools, Greenville, SC
- **Dawn Pully**, Food Service Director, Bendle Public Schools, Burton, MI





# No Kid Hungry



## FEEDING KIDS

by working with schools and communities to make food programs available for every kid in need.



## TEACHING FAMILIES

how to make the most of their food budgets by purchasing and preparing nutritious food for their kids.



## MOBILIZING THE PUBLIC AND OUR LEADERS

so that ending childhood hunger is a top priority in this nation.



# NO KID HUNGRY RESPONDS: CORONAVIRUS

- As the coronavirus began closing schools in March 2020, No Kid Hungry reacted quickly to ensure children continued to have access to critical food resources.
- Our approach has been multi-pronged and has included:



Emergency Grants



Technical Assistance



Advocacy



Awareness

# No Kid Hungry COVID-19 Resources



Center for Best Practices website: <http://bestpractices.nokidhungry.org/>



# No Kid Hungry COVID-19 Resources

- Center for Best Practices – [COVID Response](#)
  - [Meal Service Options for School Year 2020-2021](#)
  - [Summary of Current COVID-19 Child Nutrition Program Response Nationwide Waivers](#)
  - [Back-to-School Meal Service Toolkit](#)
  - [Equipment List for Meal Service SY20-21](#)
  - [Equipment Tips for Serving Meals in the Classroom](#)



# Mission CISD

Child Nutrition Program







# Cook Chill System and Scratch Cooking

- 300 gallon kettles
- Bag by servings and chill
- Eliminate cross contamination
- Preserves flavor
- Tastes fresh upon rethermalizing



# Scratch Cooking in Kettles

- Chili Meat
- Spaghetti Sauce
- Taco Meat
- Carne Guisada
- Gravies





# Scratch Cooking with USDA Foods

- Sanwichito Cubano – USDA Pork
- Fresh Omelets and Quiche– USDA Frozen Eggs and Ham
- Oriental Bowls – USDA Rice and Edamame
- Pollo Guisado – USDA Chicken strips
- Chicken Fajitas – USDA Chicken Strips and Onion, Green Pepper Blend
- Meat Loaf Minis – USDA Ground Beef



# Oriental Bowls Elementary and Secondary







# Carne Guisada and Enchilada Plate







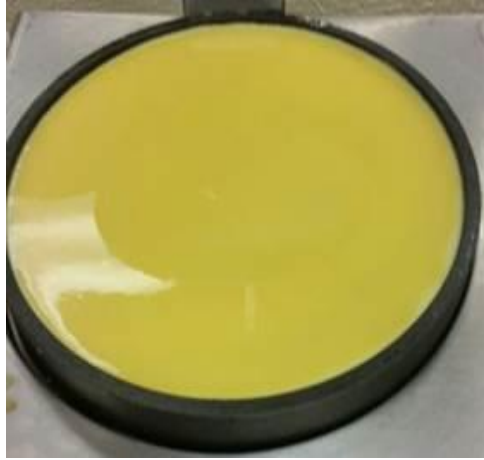
# Chicken and Grape Salad on Croissant / Salads







# Homemade Omelets





# Leg Quarters and Mini Corn Dogs



# Home made Fresh Rolls



- Fresh Roll prior to the PPE requirement



# Menu Planning

- Be Creative think outside the box
- Use as much USDA foods as possible
- What are the fast food places offering? Spicy chicken breast marinated in hot sauce, salads with shredded cabbage
- Serve Oriental Bowls in the Chinese boxes
- Use cheese pizzas and make them supreme add pineapple or USDA ham, USDA frozen vegetable blend, Roma tomatoes, etc.





## Menu Planning cont.

- Chicken salad
- Homemade Omelets
- Pulled Pork Sandwiches
- Salads with fresh strawberries and mandarin oranges
- Spicy Oriental Bowls with spicy chicken tenders
- Spasagna
- Crazy Doritos
- Peanut Butter Yummy



## Curbside Meals - SSO

- Saturday Distribution 11am – 1pm
- 14 meals- 7 breakfast and 7 lunches
- Half gallon milk
- Menu, reheating and storage instructions
- Recipe suggestions
- Eligibility documentation required
- Waivers

# Recipes and Parent Instructions

**Very Berry Smoothie Recipe**  
 Ingredients: ½ cup of frozen strawberry, ½ cup of frozen blueberries, 1 cups of milk, 1 cup of ice. **Directions:** Put ingredients into a blender. Blend on high until smooth. Pour into cups and enjoy.

**Receta de Licuado de Frutas**  
 Ingredientes: ½ taza de fresa congelada, ½ taza de arándanos congelados, 1 taza de leche, 1 taza de hielo. **Instrucciones:** Pon los ingredientes en una licuadora. Licue hasta que quede suave. Sirva en tazas y disfrute.

**Storing & Cooking Instructions for Curbside Menu**

Monday Cinnamon Swirl Lunch Burrito Roasted Potatoes Green Beans	Tuesday Cereal/Treat Pizza Green Beans Baby Carrots	Wednesday Breakfast on a Stick Steak Burger Ranch Style Beans Tater Tots & Apple Crisp	Thursday Chocolate Muffin/Treat Lunch Burrito Roasted Potatoes Green Beans	Friday Tamales Corn Dog Puppiess Baby Carrots Broccoli	Saturday Cereal/Treat Pizza Golden Corn Baby Carrots	Sunday Morriscos Corn Dog Diced Carrots Green Beans
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**Breakfast**  
 Milk, Assorted Fruit Juice & Fruit provided with every breakfast.  
 Refrigerate: Milk Keep Frozen: Cinnamon Swirl, Breakfast on a Stick, Chocolate Muffin, Tamales, Marranito. No refrigeration needed: Cereal/Treat, Fruit, & Fruit Juice Breakfast Entrée - Microwave: DO NOT PUT FOIL IN THE MICROWAVE. 1.) Keep frozen until ready to use. 2.) Remove packaging before heating. 3.) Thaw & serve, or microwave for 15 - 30 seconds on high.

**Lunch**  
 Refrigerate: Milk, Baby Carrots Keep Frozen: Pizza, Green Beans, Beef Patty, Ranch Style Beans, Tater Tots, Apple Crisp, Burrito, Roasted Potatoes, Corn Dog, Puppiess, Corn Dog, Broccoli, Golden Corn, & Diced Carrots. No refrigeration needed: Burger Buns & Fruit.  
 Lunch Vegetables - Microwave: DO NOT PUT FOIL IN THE MIROWAVE. 1.) Keep frozen until ready to use. 2.) Remove packaging before heating 3.) Thaw & serve, or microwave for 30 - 60 seconds on high - Stove Top: 1.) Heat at medium high with water. 2.) Bring to boil, strain, & serve.  
 Lunch Entrée - Microwave: DO NOT PUT FOIL IN THE MICROWAVE. 1.) Keep frozen until ready to use. 2.) Remove packaging before heating 3.) Thaw & serve, or microwave for 30 seconds-2 minutes on high or until heated thoroughly. -Oven: 1.) Heat at 350 °F for 6 - 15 minutes.

Wash hands before eating meals. Menu subject to change. Thank you.



# What is in the bag for Saturday Distribution?







# Curbside Bags







# Curbside Meal Packing





Curbside Service





# Curbside Meals - Make the experience fun!







# Curbside Meal Packing

- Packing Menu
- Container, bag, prepacked
- Wrapping or bagging per case then stored
- Frozen, shelf stable, fresh fruit
- School Teams - Frozen/Dry
- Ice Bags
- BIC Carts for easy storage and transport to Curb
- District wide effort, assistance from custodial, transportation, fixed Assets, Security and Central Office
- Security essential



# Curbside Meal Packing





## Curbside Meals

- September - February  
2,085,776 meals served
- After the freeze 107,464  
meals served on Feb. 20
- 43,666 more than week  
before
- 9 sites open
- Most a site has served is 1,125 in a  
single Saturday



# **Greenville County Schools Food and Nutrition Services**

**Joe Urban, Director**



# Greenville County Schools

- 43<sup>rd</sup> largest school district in the nation
- 106 schools and special centers
- 78,000 students
- 51% Free and Reduced Population

# Food and Nutrition Services

- 750 staff members
  - Manager and Assistant Managers in all locations
- 21 Central Office staff
  - Assistant Directors
  - Area Managers
  - Accounting staff
  - IT Specialist
  - Procurement Specialist
  - Trainers
  - Catering team
  - Free and Reduced Specialist
  - Quality Assurance Specialist
  - Other support staff





# Food and Nutrition Services

- Over 14 million meals served annually
- On-site prep and service at 94 locations
- Satellite service at 8 locations
- Universal Free Breakfast
- 8 BIC programs
- 36 After School Snack programs



# Food and Nutrition Services

## Department Goals

1. Serve high quality, safe, USDA compliant meals
2. Operate financially successful units with focus on food, labor & supply costs
3. Develop strong, capable, cohesive teams with a focus on effective leadership & staff development
4. Maintain positive relationships with school administration, providing value added services, as appropriate



# Food and Nutrition Services

## Menu

- Chef Inspired
- Blend of Scratch, Speed Scratch, & High Quality Prepared Items
- Fresh Produce
- Local Ingredients
- Premium Proteins
- Customizable stations





# Food and Nutrition Services

## Scratch Made Meatloaf



# Food and Nutrition Services

## Baked Potato Bar



# Food and Nutrition Services

## Baked Penne Pasta





# Food and Nutrition Services

## St. Louis Style BBQ Ribs



# Food and Nutrition Services

## Build Your Own Taco Bar



# Food and Nutrition Services

## Chicken Wing Bar





# Food and Nutrition Services

## Brunch Bar



# Food and Nutrition Services

## Fish & Grits





# Food and Nutrition Services

Fresh Fruit at Every Meal





# Food and Nutrition Services

## Perfectly Steamed Veggie Options



# Food and Nutrition Services

## Perfectly Cooked Vegetables



# Food and Nutrition Services

## Monitoring, Support & Training

- Training is constant and repetitive to maintain our standards
- Area Supervisors visit each school 3 times per month
- Director, Culinary Specialist, QA Specialist, and Coordinator of Operations visits
- Central Office Training Managers used to support training and staff shortages
- 6 weeks managers training program
- Summer Culinary Boot Camps
- Weekly Virtual Manager meetings





# Food and Nutrition Services

## COVID RESPONSE

- During normal times (non-COVID) FANS serves over 80,000 nutritious meals daily to students
- Over 50% of the students enrolled in GCS qualify for Free or Reduced Priced Meals
- Tens of thousands of GCS students rely on the meals they receive at school as their primary source for quality nutrition
- When the country closed due to COVID concerns in March, food insecurity became an issue with families that had never experienced it before



# Food and Nutrition Services

## COVID RESPONSE

- On March 15, 2020 GCS announced that all schools would be closed beginning on Monday, March 16, 2020
- On March 16, 2020 FANS implemented emergency feeding plans by providing meals to children at 15 district locations
- On March 23, 2020 the GCS Transportation Department partnered with the GCS Food Service Department to distribute meals to children in the community through the use of 71 school buses, increasing the number of locations providing meals to children to 86 and providing more than 25,000 meals to children each day



# Food and Nutrition Services

## COVID RESPONSE

- Over 300 FANS & Transportation staff came to work each day to prepare, assemble, and distribute free meals to children in our community





# Food and Nutrition Services

## COVID RESPONSE

- The meals providing during the COVID related school closure, and throughout the summer, proved critical for families



# Food and Nutrition Services

## COVID RESPONSE

- From March 16, 2020 through June 5, 2020 GCS served over **2,000,000** meals to children in our community



# Food and Nutrition Services

## Navigating Post-COVID

- Returning to normal service procedures and menus as able at each school
- District wide COVID protocols in place, each principal modifies slightly to meet the needs of their facility





# Bendle Public Schools

## Burton, MI

Enrollment 1107

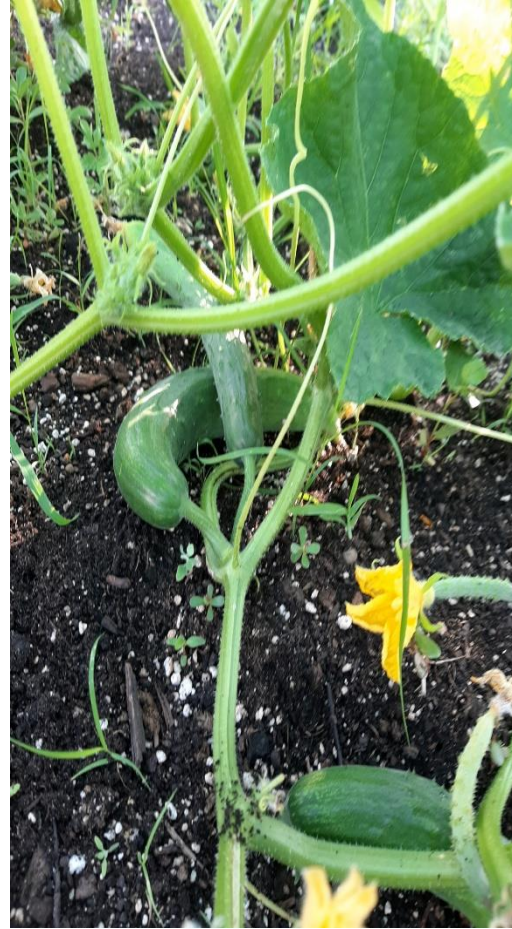
CEP School







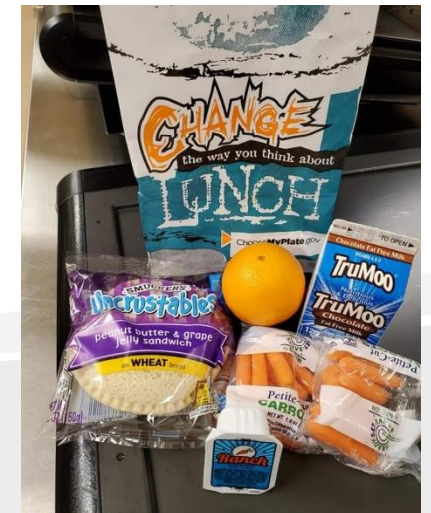
# Summer Feeding and Meal Quality





# Where We Started


- Started serving March 16<sup>th</sup> daily Monday through Friday (3-day meal bags given on Fridays)
- Added a second vendor to secure more individually wrapped products
- Consolidated stock to one main building- utilized what the district had until orders arrived
- 14 out of 30 Staff volunteered to work
- 7 SFSP sites (4 out of a mobile van)





# How We Evolved

- Daily pictures taken and posted to my personal Facebook page.
- Also posted to our local City page on Facebook
- All meals were sent cold with heating instructions
- The shortage of products also forced us to use what we had



**Food SAFETY**

Food Safety Tips for Fresh for Home Meals

*To keep you and your family safe while enjoying these delicious meals, follow these food safety tips.*

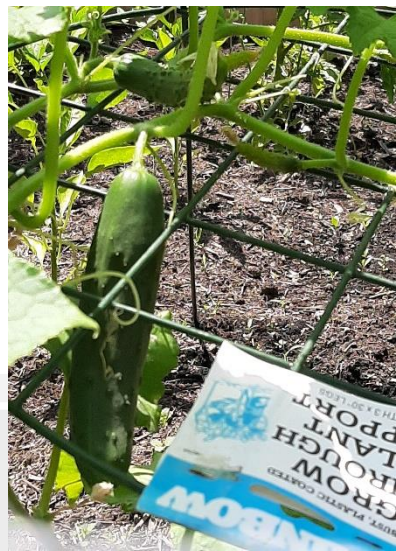
- If you do not enjoy the meal right away then it should be refrigerated
  - Keep foods out of the danger zone 41-135 degrees
- Keep cooked hot food at an internal temperature of 140 °F or above.
- Reheat all meals to at least 165 degrees within 2 hour. Be sure to use a food thermometer.
  - Bring soups or gravies to a rolling boil
- After reheating, allow for meals to sit 2-3 minutes to prevent the risk of burns.
- Remember the 2-hour rule: Discard all perishable foods that have been left out of the refrigerator longer than 2 hours; 1 hour if the air temperature is above 90 °F.
- Discard any food as indicated by the date on the label.

**Gordon** | Nutrition Resource Center  
FOOD SERVICE





# Bendle's School Garden







# Moving to freshly prepared

- Product shortage was a huge factor to moving to freshly prepared items
- We still needed to ensure food safety. We only sent home meals that were cold or frozen with cooking instructions
- Salads became the busiest day of the week
- We incorporated the schools garden veggies into the menued meals. Mostly cucumbers and cherry tomatoes
- We made homemade zucchini muffins (from the garden), banana muffins and cupcakes and pudding cups for holidays









## Keeping them coming back

- My district is small, only 4 square miles
- I am very involved- graduated from here, run a youth wrestling program, have a 9<sup>th</sup> grader and work sporting events for the district. I used these connections to engage my parents
- I asked for feedback from parents and also let them know of the fun things we did- hand out color pages and homemade treats
- I used Facebook groups and Twitter for new menu ideas to keep things fun

## Keep them coming back cont.

- Staff worked daily to bag and prepare breakfast and lunch items for handout
- Things like Chef Salad, Pasta Salad, Walking Taco Salad were very popular during the summer months
- At one point we had to buy heads of romaine and cabbage to chop ourselves



# Transitioning to School Year

- My district came back 50% Face to Face, 50% Virtual
- We were already Breakfast In Classroom K-8, Had to make a few changes to move towards Lunch in Classroom K-8
- Thankfully we used Cafeteria for High School with 4 pick up locations based on classroom placement for both Breakfast and Lunch





# School Year continued

- K-8-Changed our menus to include 1 hot entrée, cold entrée and PB&J prebagged daily
- High School- 5 choices all individually bagged and labeled. 1 hot entrée, Salad Choice, cold entrée, or Pizza and PB&J daily





# Virtual Handout

- 2 Days a week- We use Gordons premade 3-day boxes for Wednesday(500) and prep 4 days of food for Fridays(680)
- Handout at 1 location
- Have worked every week since March including Holiday breaks





# Recap

- Children are visual eaters
- Flood social media, school and local newspapers and use school all-calls to your advantage
- Keep Staff having fun
- March 2020 through January 2021- 452127 meals served





# QUESTIONS

