

Child Nutrition Report June 2021 Activities

We continue to serve meals to students under the Summer Food Guidelines. Meal pick up sites include: Denfeld, Homecroft, Lester Park, Myers, Piedmont, Laura Mac, and Stowe. Hot Breakfast and Hot lunch are also being served to Keyzone students at Laura Mac, Ordean, Lowell and Lester Park.

Due to the continued pandemic, USDA has provided guidance that student meals (breakfast and lunch) during the 21-22 school year will be once again free to all students. The Seamless Summer Guidelines will be in place during the 21-22 school year. These menu guidelines are similar to the National School Lunch Guidelines and require vegetable sub groups, milk choices and a whole- grain component. The USDA will have on going additional guidance on menu planning and training for the Child Nutrition Staff during the summer months.

The Fall Labor Bid has been completed and employees have been sent their award letters. The Child Nutrition Department has 19 openings through out the district for helpers. The labor shortage will impact meal offerings and service. This shortage is critical for our department.

Training continues, for the Cafeteria Managers, on the new Healthy E menu software. The Healthy E menu software is USDA approved for Meal Programs. The program includes a menu planning tool, production record module, and nutrient menu analysis. This program helps ensure that all USDA, MDE meal regulations are met through menu planning and record keeping. Our Cafeteria Managers are excited to utilize this computer program, which makes the daily required documentation of food records, more efficient.

With the additional summer sites of Lester, Ordean and Homecroft, the staff available to serve summer meals is very tight. As needed, reallocation of Child Nutrition staff, continues in buildings, to cover vacancies. Contingency plans for a Covid outbreak coverage and Covid quarantine in the kitchens are also being discussed. MDH & CDC guidelines continue to be followed in our Cafeterias to keep our students and staff safe.

Grocery & produce availability are at a premium as the supply chain to vendors continues to have disruptions in shipping and completing orders. Menu substitutions are utilized when groceries ordered for the menu are not delivered.