

Child Nutrition Report April 2021 Activities

We continue to serve hot breakfast and lunch meals in the elementary, middle and high schools and Rockridge Academy. Bagged breakfast and bagged lunch are available for pick up at Ordean-East Middle School, Denfeld High School for distance learners. Meals in-school and for pickup continue to be available at no charge.

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 Child Nutrition Department is working with the Human Resources Department on the Fall Labor Bid to get the upcoming positions filled.

USDA also extended the blanket Area Eligibility waiver so that the Child Nutrition Department can continue the Summer Meals Program throughout the city at school sites. The Child Nutrition Department is working with the Human Resources Department on the Summer Labor Bid to fill the summer openings.

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.

As needed, reallocation of Child Nutrition staff, continues in buildings, to cover vacancies. Positions continue to go unfilled and is reaching the critical stage as all schools are open for in-person learning and we are still supporting distance learning meals.

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.