

COVID SOLUTIONS FOR RESPONSIVE SCHOOLS

PRESENTERS

TIFFANY McCleese, DTR, SNS

Child Nutrition Coordinator
West Clermont Local School District,
Wasserman & CECN programs

NANCY Lane

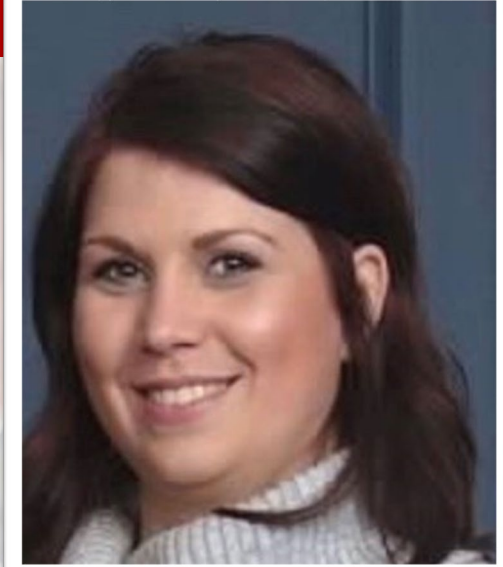
Visual Merchandising &
Product Concepts
Multiteria

AGENDA

You'll learn

- How to implement a remote serving program
- Considerations for classroom meal service
- How to open safely with protections for staff and students in mind
- Product solutions to help meet local, state and federal guidelines

Tiffany McCleese, DTR, SNS, Child Nutrition Coordinator



Tiffany has served as the Child Nutrition Coordinator for the West Clermont Local School District for over 4 years. She has an additional 5 years of experience in School Nutrition and spent some time working as a Supervisor in the food service department at a VA CLC and Domiciliary. She is a Registered Dietetic Technician and holds the SNS credential in school nutrition.

Tiffany has also been named one of the 2020 'Young Lion' award winners by FER Magazine and serves on the Unified Purchasing Cooperative of the Ohio River Valley Executive Board as the Regional At-Large Representative for districts over 5,000.

Tiffany is a firm believer that everything she has accomplished is in large part, the result of working with and for such an amazing team.

SCENARIO 1: 5 DAY (ONLINE ACADEMY OPTION)

- 80% to 85% of students plan to return
- All elementary buildings to engage in Breakfast in the Classroom (BIC) program
- HS/MS participate in grab/go breakfast program utilizing mobile kiosks
- 50% capacity in all communal spaces
- Remaining 50% will receive meals in alternative eating spaces

SCENARIO 2: 50% CAPACITY PLAN (HYBRID)

Students grades Pre-K through 5th:

- Cohort 1 will come to school M-T with remote learning W-F
- Cohort 2 will come to school H-F with remote learning M-W
 - No drinking fountains
 - BIC
 - 50% capacity

SCENARIO 2: 50% CAPACITY PLAN (HYBRID), CONTINUED

Students in grades 6 thru 12:

- Option 1: Remote learning on campus with opportunities for personal support
 - No drinking fountains
 - Grab/Go Breakfast Options (eat in the classroom)
 - 50% capacity in Café during lunch

SCENARIO 3: FULL REMOTE LEARNING



- All students will learn at home 5 days per week.
 - Emergency Meal Service - drive thru pick up, etc.

FEDERAL, STATE, LOCAL GUIDANCE

- Center for Disease Control (CDC)
 - www.cdc.gov/coronavirus/2019-ncov
- Dine Safe Ohio Order
 - <https://coronavirus.ohio.gov>
- County Board of Health
 - Contact your local sanitarian or county Director of Environmental Health with questions and additional clarification

WHERE DO I START?

- Determine needs for each scenario
 - What do we know?
 - Create a workable document
 - Identify potential partners
 - Ask questions
 - Clear, concise and consistent communication is key



CLASSROOM DELIVERY

- Establish delivery routes
 - Building maps to assist with route planning
 - Estimated class size
 - How many classes per grade?
 - How many grades per floor?
 - Are their multiple floors?
- Cart/Kiosk meal capacity
 - How many meals/milk can one cart/kiosk hold?
 - How many trips will it take you to refill once empty?
 - Are multiple trips necessary?
 - How many employees would need to 'man' the cart/kiosk?
 - Distance from kitchen to classroom?



OPERATIONAL CONSIDERATIONS

- Staff
 - How do the new program implementations affect your staff?
 - Increase staff hours? Additional staff needed?
 - Are you able to modify and stagger existing staff schedules to meet social distancing requirements?
 - Additional training needed?
 - Are you working with a modified school calendar?
- Decrease in serving days due to remote student days?
 - How does this impact your budget? Are you able to modify staff calendars?
- Are you providing meals for remote student days?
 - How does this impact your budget?

OPERATIONAL CONSIDERATIONS CONT.

- Equipment needs
 - What are they?
 - In Classroom dining equipment
 - Mobile carts, kiosks, insulated bags, scanners (POS), printers (mobile order tickets), etc.
 - Funding - Is it available? Where is it coming from?
 - Food service funds, general funds, grant funds, donations, etc.
 - Potential grant sources - No Kid Hungry, Children's Hunger Alliance, GenYouth, USDA (equipment grant, breakfast grant, etc.)

MENU PLANNING - PURCHASING

- Update all procurement documentation - new RFPs, RFQs or any contract renewals or terminations
- Provide vendors with the tools they need to help you succeed
 - Forecasting reports
 - These do not need to be precise - a rough estimate is acceptable and will help to ensure you have your product when you need it
 - Ask vendors for velocity reports from previous school year - you can use this data to establish your forecasting numbers for this year
 - Constant communication... need to make a change? Notify your vendors, brokers, etc.
- Provide school calendar
 - Update communications as necessary
 - Has the student start date been pushed back?
 - Will this affect when you plan to place your first order?
 - Have you communicated when you expect to place your first order?

MENU CREATION

- Menu considerations
 - Limit entree options for students
 - 2 week cycle menu (combination hot and cold)
 - Build in some celebration days to keep it fun (visit www.foodimentary.com for some great food holidays to get your creativity flowing)
 - Identify what items you currently use work for your needs
 - Consider using one item for multiple entrees
 - Provide assembly instructions to increase efficiency in production lines
 - Use your entitlement
 - USDA Foods (State Commodities aka Brown Box)
 - NOI (Net Off Invoice)
 - DOD (Department of Defense)

SAMPLE K-5 WEEK 1 CYCLE MENU

	1	2	3	4	5
WEEK 1	Entree Chicken Nuggets, WG	Entree Taqitos, Chicken & Cheese	Entree Cheese Filled Twisted Breadstick	Entree Scrambled Eggs w/ Butter Flavor	Entree Cheese Pizza (Slice)
	Grain WG Dinner Roll	Vegetable Corn, sweet, yellow, frozen, kernels (Elementary)	Vegetable Tomato Soup (Elementary) Green Beans, Canned (MS/HS)	Grain Whole Grain Biscuit (MS/HS)	Vegetable Peas, Canned Carrots, frozen, cooked, boiled, drained, without salt
	Vegetable Broccoli (Elementary) Carrots, Baby, Snack Pack (1.6 oz)	Fruit Pineapple Tidbits in Juice	Fruit Orange Slices, Fresh (MS/HS)	Vegetable Deli Roasters Carrots, frozen, cooked, boiled, drained, without salt	Fruit Mandarin Oranges (MS/HS)
	Fruit Apples, Gala, raw, with skin [100521]	Milk 1% Dutch Chocolate Milk 1% Lowfat Milk, White	Milk 1% Dutch Chocolate Milk 1% Lowfat Milk, White	Fruit Apples, Gala, raw, with skin [100521]	Milk 1% Dutch Chocolate Milk 1% Lowfat Milk, White
	Milk 1% Dutch Chocolate Milk 1% Lowfat Milk, White			Milk 1% Dutch Chocolate Milk 1% Lowfat Milk, White	
	Dark Green Veg. 0.500 Red/Orange Veg. 0.250 Calories 628.504 Saturated Fat 4.430 Sodium 866.502	Beans/Peas 0.250 Starchy Veg. 0.500 Calories 669.324 Saturated Fat 4.959 Sodium 1253.324	Red/Orange Veg. 0.250 Other Veg. 0.500 Calories 589.800 Saturated Fat 8.889 Sodium 1127.500	Red/Orange Veg. 0.250 Starchy Veg. 0.750 Calories 749.809 Saturated Fat 8.454 Sodium 1209.637	Red/Orange Veg. 0.500 Beans/Peas 0.250 Calories 574.510 Saturated Fat 6.963 Sodium 895.570

STUDENT ORDERS

- Students and/or parents to place orders and review order history
- Allows for ordering up to a 1 month period
- Cafeteria receives reports for any orders placed once order deadline has been met
 - Assigned cafe staff designates order cut off time/date
 - Assigned cafe staff may approve late orders upon request
- Teachers may review orders to assist students/cafe as needed

STUDENT ORDERS CONT.

- HS will have a specific designated location to pick up mobile meals. This is in an effort to assist with social distancing requirements and the 50% capacity ruling.
 - All WCOA (West Clermont Online Academy – Scenario 1) students are able to place orders remotely for pick up at a later date.
 - Elementary will be utilizing mobile order to assist with our BIC program. Building meals based on orders received a day in advance.
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ADDITIONAL SERVICE CONSIDERATIONS

- Increase ala carte availability
 - Student POS integrated vending machines
 - Allows students to purchase a la carte items without traveling through the cafeteria
 - Students can utilize account funds - no cash in hand needed
 - Sanitizer stations will be posted for customers in each vending locations.
 - Student pre-order a la carte options
 - Create a google share document to take student a la carte orders.
 - Allow for delivery with meal for in classroom dining, etc.

Nancy Lane, Visual Merchandising and Product Concepts

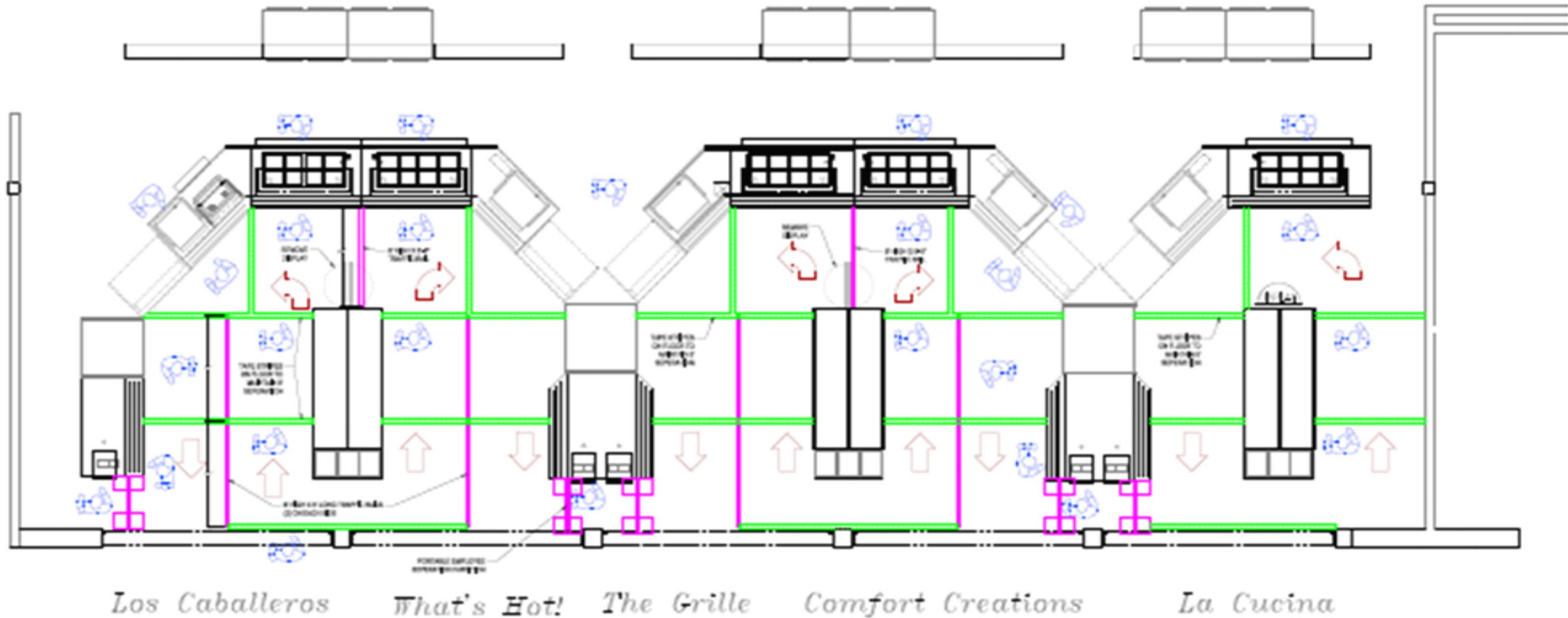


Nancy is a designer specializing in Visual Merchandising and Product Concepts, and has experience working with operators in all foodservice markets.

She spent many years as a dealer consulting with clients to enhance their presentations and drive sales through merchandising and menu planning. She is currently serving on the Industry Advisory Council for the School Nutrition Association (SNA).

Nancy is currently working with foodservice operators on re-opening plans that support a functional and safe post-COVID-19 atmosphere.

SERVING LINES



BREAKFAST ALL-DAY & ON THE GO



MICRO TRENDS

- Snackification
- Handheld
- Grab-n-go

OPERATOR SOLUTIONS

- Invest in efficient equipment to sell food outside of dining areas
- Make offerings handheld
- Display, and merchandise in one piece of equipment
- Make food highly accessible



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GRAB & GO



Cleveland Schools

GRAB & GO



INVEST IN MULTI-FUNCTIONAL EQUIPMENT



OPERATOR SOLUTIONS

- Invest in “multi” functional equipment to use in food program
- Pre wrapped

CLASSROOM MEAL DELIVERY CARTS



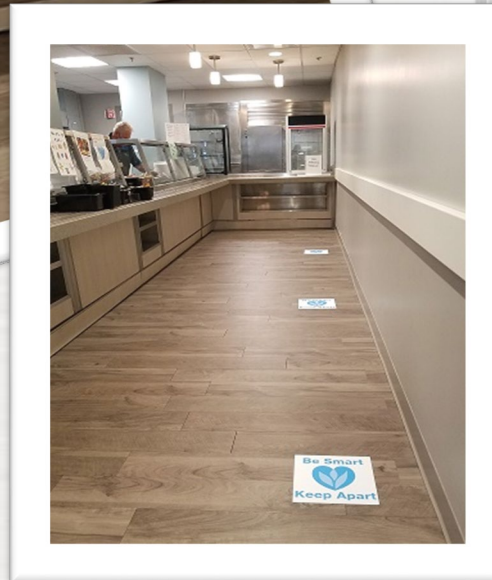
- Designed specifically for one full classroom of meals per cart
- Contactless delivery in the hallways
- Each shelf holds two bus tubs & shelf clearance allows for milk crate carts as well



CLASSROOM DINING EQUIPMENT



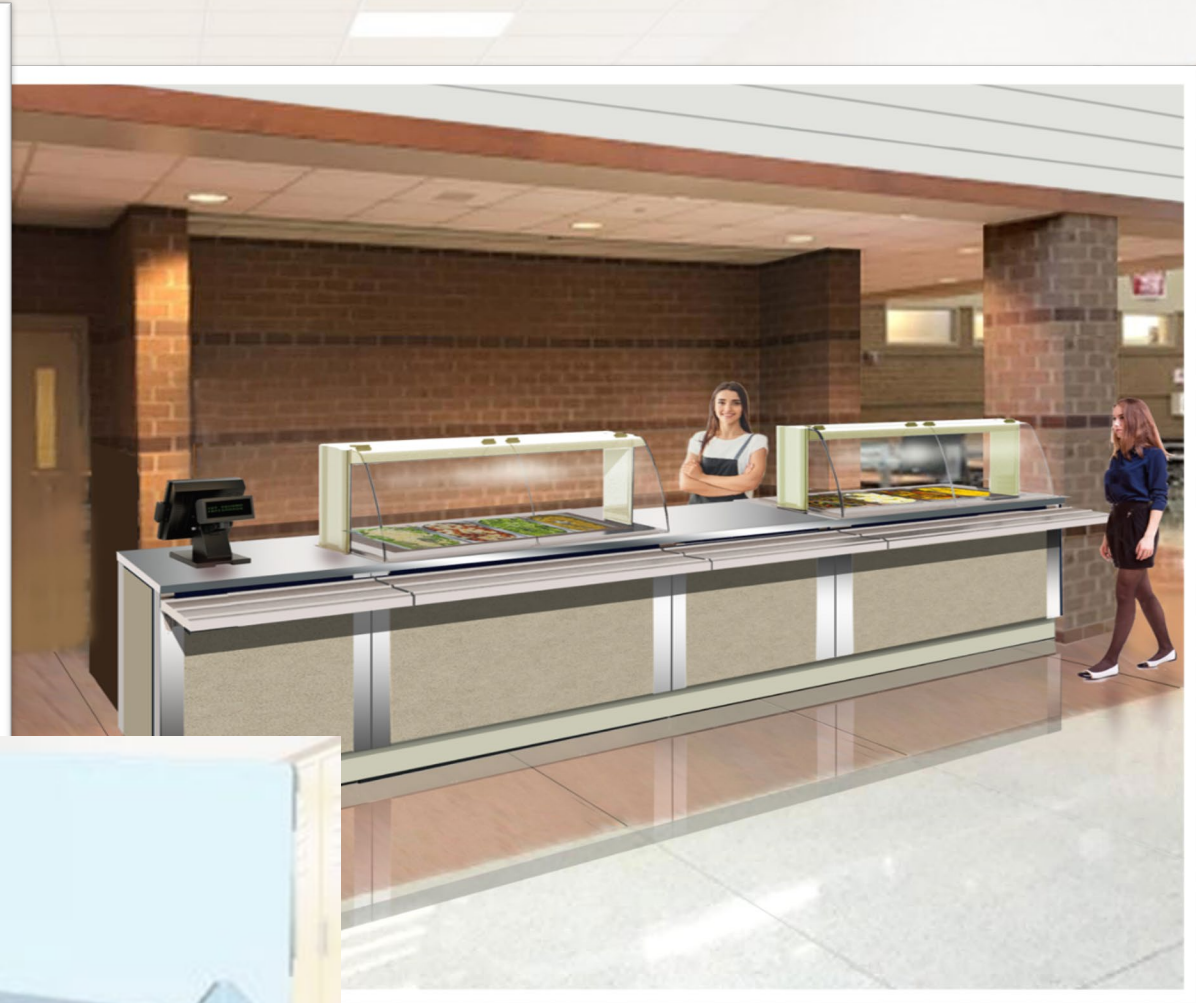
SOCIAL DISTANCING



SATELLITE FEEDING



- Protect students, protect workers
- Spacing and breath barrier solutions
- Scalable, versatile for menu



MOBILE SANITIZATION



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HOT WATER / SELF-CONTAINED SINKS



- Standard 120v electric
- Available with 5 or 10 gal fresh water capacity
- Soap dispenser on board
- Water heater and pump included
- NEW! Available with touchless faucet option

POP-UP EXAMPLES

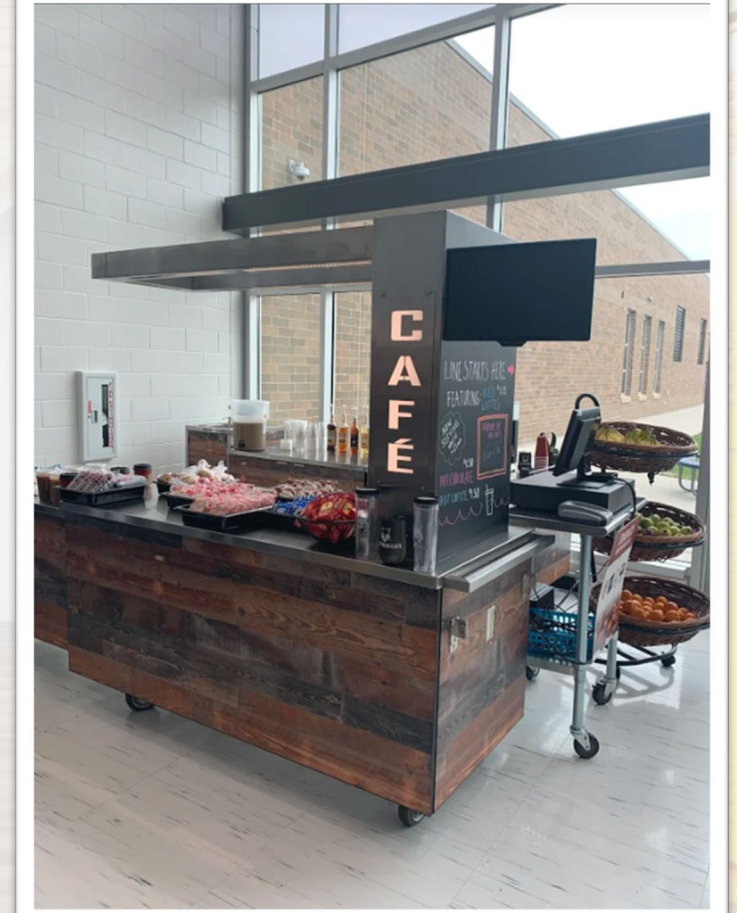


- Additional lunch line
- Today's Offering
- Outside Pop-Up
- Branded Pop-Up

POP-UP EXAMPLES: COFFEE CAFE



- Specialty coffee
- Decaf, sugar-free flavors
- Low-fat milk
- Breakfast-All-Day for lunch
- Grab n' Go healthy snacks
- Staff appreciation
- Concessions
- Retail at after school events



POP-UP EXAMPLE



SHARING CARTS



- Take Home Meals
- Curb Side Pick Up
- Sharing and Showing Support
- Recipes and tips with meals

MOBILE CART / MOBILE KIOSK



- Breakfast, lunch, Grab & Go, specialty items, concessions, pre-game meals, after school snacks
- Can be wheeled anywhere in the building or even outside
- Refrigerated containers/reusable ice
- Hot cabinet/hot tiles/insulated bag

THANK YOU!

“

Show passion and pride in what you do & always remember to have fun and smile!

”

THANK YOU!



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