



Serving Meals Inside (and Outside!) of Schools

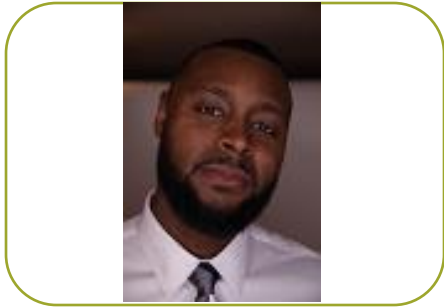
Child Nutrition Programs

Tuesday, August 3, 2021

Agenda

- Introductions
- Purpose
- Updates and guidance
- Deep dive: Eating meals outside the cafeteria
- Peer sharing
- Q&A
- Recap and next steps

Introductions



Nigel Henley
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Specialist, OSSE



Alex Dobbs
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Beth Hanna
Program Specialist, OSSE



Jacqueline Anderson
Interim Principal, Eaton
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Purpose

Provide up to date information and review any new guidance available

Provide different options for serving meals to students

Provide a platform for peer-to-peer sharing of effective practices

Space for additional questions and answers

Updates and Guidance

Students

- Majority of students will be in person
- Small subset of students distance learning

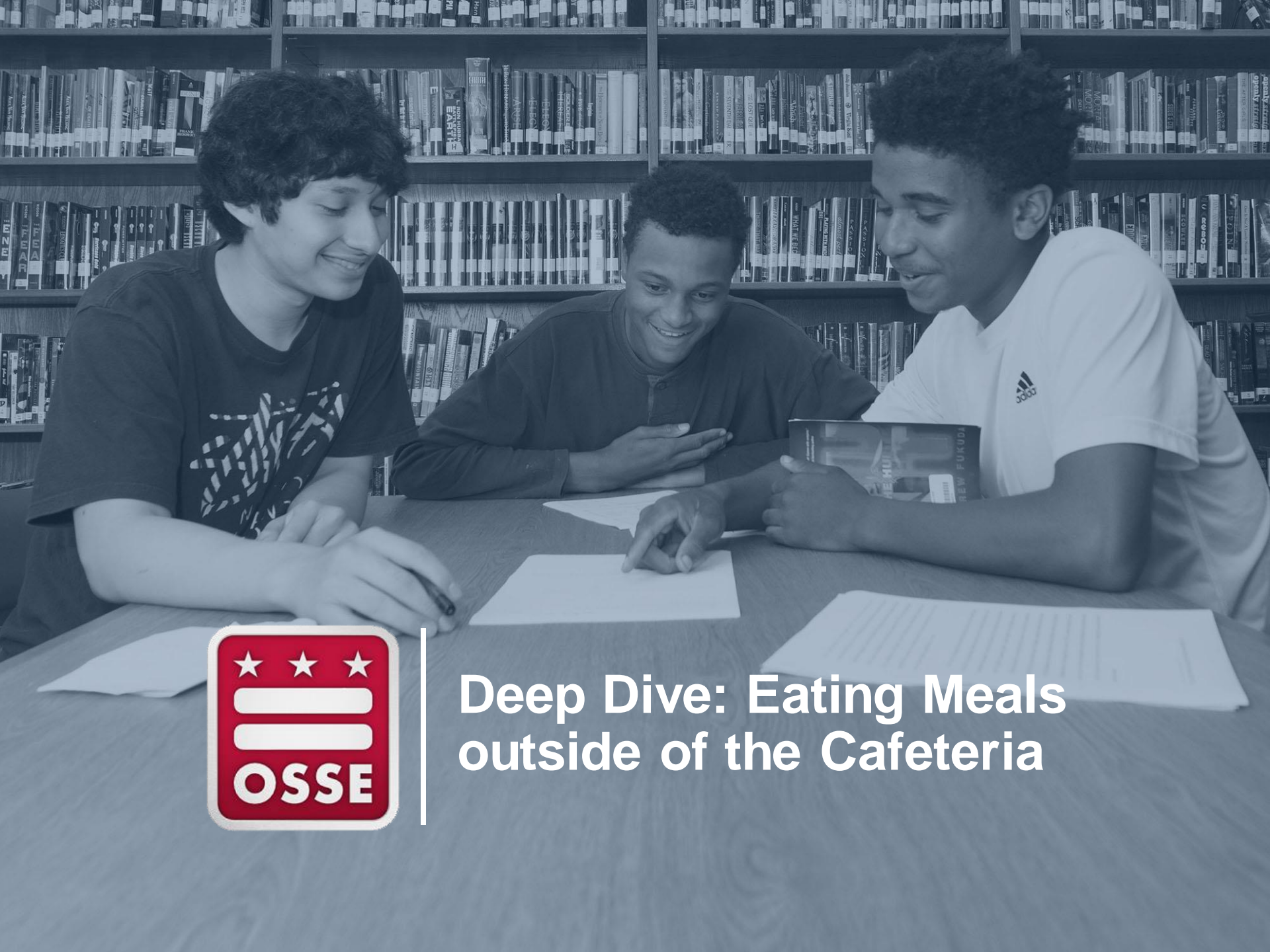
Meals

- Waivers available as needed
- Meals in classrooms, cafeterias, outside, alternate serving location.
- Feeding both students present and distance learning

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Updates and Guidance

- [OSSE's Health & Safety guidance](#) requires all LEAs to implement the requirements in DC Health's Guidance for Schools.
- [OSSE's Meal Service Guidance](#) highlights include:
 - Waivers available in the 2021-22 school year
 - Operating SSO in the 2021-22 school year
 - Food Safety Guidance



Deep Dive: Eating Meals outside of the Cafeteria

Eating Meals Outside of the Cafeteria

- Meals can be provided in two ways:
 - Meals delivered directly to the classroom or designated eating area
 - Meals served “Grab and Go” style

Eating Meals in the Classroom: How Does it Work?

- Same as alternative breakfast serving models, but used for lunch as well
- Meals are prepped in kitchen or serving area
- Meals are delivered/picked up
- Point of Sale (POS) is taken
- Meals are eaten in the classroom (or designated eating area)
- Clean up

Prepping Meals

Delivered to Classrooms or Designated Eating Area	Grab and Go
Meals are prepped in kitchen or serving area following food safety guidelines	Meals are prepped in kitchen or serving area following food safety guidelines
Meals are packed out (ideally into bags)	Meals are packed out (ideally into bags)
Hot food with hot food, cold food with cold food	Hot food with hot food, cold food with cold food
Ensure each classroom has all meal components: Grain, Meat/Meat Alternate, Fruit, Vegetable, Milk (Two Types)	Ensure each cart has all meal components: Grain, Meat/Meat Alternate, Fruit, Vegetable, Milk (Two Types)

Delivering Meals

Delivered to Classrooms

- Bags are delivered to each classroom or designated eating area

Grab and Go

- Grab and go does not have to be done from a cart: gym, auditorium, cafeteria, empty classroom
- Carts are placed in predetermined locations

Serving Meals

Delivered to Classrooms	Grab and Go
Teacher or designated staff member knows the components of a reimbursable meal	Teacher or designated staff member knows the components of a reimbursable meal
Table and chairs must be cleaned and sanitized before the meal.	Table and chairs must be cleaned and sanitized before the meal.
Teacher or designated staff member serve the meals	Teacher or designated staff member serve the meals
<i>Students are served at their desk or pick up from bags in the classroom</i>	<i>Students pick up their meal from the grab and go cart</i>

Taking Point of Sale (POS)

Delivered to Classrooms	Grab and Go
POS is taken at time of service	POS is taken at time of service
POS can be taken by CEP check sheet, roster, electronically	POS can be taken by CEP check sheet, roster, electronically
Each classroom needs a POS sheet	Each servicing location needs a POS sheet
POS documents get returned to food service staff	POS documents get returned to food service staff
Can operate Offer vs Serve (OVS) or Serve	Can operate Offer vs Serve (OVS) or Serve

Clean Up



Resources

- [OSSE's Policy Guidance for School Food Authorities \(SFAs\) to Serve Meals in the 2021-22 School Year](#)
- [Breakfast Resource Guide](#)
 - Located in the [Breakfast Resource Folder](#)
 - Tool Kits and best practices for alternative breakfast serving models

Planning and Communication

- School nutrition staff, administrators, teachers, and custodians should collaborate and use breakfast after the bell best practices to evaluate models and develop a revised plan to serve school breakfast and lunch in a way that supports access.
- Think about what is best for you school
- Remember it does not have to be a one size fits all model



Serving Meals Outside

Benefits of Serving Meals Outdoors

- Promotes health
- Creates adaptable spaces
- Increases visibility of meal program

Planning Considerations

- Meal distribution
- Student seating
- Waste management

Meal Distribution



Student Seating



Waste Management



Tips for Success

- Get feedback
- Communicate expectations

Guest Speaker



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Q&A

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Thank you