



Community of Practice

Organizational Needs and Priorities

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Agenda

- Housekeeping and Introductions
- Organizational Needs and Priorities
- Culturally Appropriate Foods
- Open Discussion
- Next Steps

Housekeeping


- Recording announcement.
- This is your meeting. Discussions are encouraged.
- Questions along the way – feel free to come off mute or drop in the chat.
- Introductions – please feel free to drop your school and role in the chat.
- Reminder: Time can count towards professional standards requirements.

Organizational Needs and Priorities

- Stakeholder Communication
- Alignment Opportunities:
 - Safety
 - Health
 - Operational Integrity
 - Diversity, Equity, and Inclusion

Stakeholder Communication


- Platforms:
 - Backpack Brochures
 - Calendars
 - Presentations
 - Menus
 - Social Media
 - Tabling at site events
 - Website
- Content:
 - Changes in Operations
 - New Menu Items
 - Staff Shout-Outs
 - Upcoming Events (National School Breakfast Week, CACFP Week)

... DCPS Food & Nutrition Services @DCPSEats 


Everyday at #DCPSEats, we puts an important emphasis on nutrition and health, but March is National Nutrition Month. Celebrate with us as we launch our #YourTrayYourWay campaign.

Celebrate National Nutrition Month with DCPS!


Show us how you Personalize #YourTrayYourWay



Scan the QR Code with your phone's camera to learn more about MyPlate, Hear the Crunch, and National School Breakfast Week!



dcps.dc.gov/page/dcps-eats-marketing



Organizational Needs and Priorities: Safety

- Themes:
 - Safe, reliable access to food
 - Health guidance for reopening safely
 - Staffing shortages
 - Supply chain issues
- Tools:
 - Emergency funding opportunities
 - Annual reports

'It's really tough on the whole country' | DC-area child care providers seeing staffing, supply shortages

Providers say some staff found other jobs, while others are still afraid to return because of COVID-19.



Organizational Needs and Priorities: Health

- Themes:
 - Whole child supports
 - Development and growth
 - Experiential learning
 - Readiness to learn
 - Attendance
- Tools:
 - Local wellness policies
 - Strategic plans
 - Health standards
 - Quality, Rating, and Improvement Systems

Whole School, Whole Community, Whole Child (WSCC) Model



Nutrition Environment & Services

School nutrition services provide students with opportunities to learn about and practice healthy eating.

Organizational Needs and Priorities: Operational Integrity

- Themes:
 - Financial management
- Tools:
 - Organization budget
 - Participation records
 - Free and Reduced Price Meal applications

October 24, 2021

Mundo Verde Approach to Food

School Comms

Food comes in different shapes and sizes at Calle Ocho and includes breakfast, snacks, and lunch. Unlike the J.F. Cook campus, we don't (yet!) have our own scratch kitchen at Calle Ocho. We work with a meal vendor, [Genuine Foods](#), to provide breakfast and lunch every day for all families who need it – and at no charge to them. We plan and prepare a morning snack for all students in-house, as well as an afternoon snack for students who participate in the after school program.

Although we don't charge families, lunch is not free. Since the meals are paid for through both the school's general fund and the government's National School Breakfast and National School Lunch Programs, we must meet the meal pattern requirements set by the US Department of Agriculture. Because we care deeply about the food that we serve, and we know parents and caregivers do as well, here's how it works:

- Kinder-5th grade Breakfast*: 1-2 oz whole grains, 1 cup fruit, 8 oz milk
- Kinder-5th grade Lunch*: 1-2 oz protein, 1-2 oz whole grains, 1/2 cup fruit, 3/4 cup vegetables, 8 oz milk

For lunch, there is also a requirement to serve a [variety of vegetables](#) throughout the week, including starchy vegetables, greens, red/orange vegetables, and legumes. Starchy vegetables include items such as corn, potatoes, peas, and plantains. *PreK requirements include the same components but slightly smaller serving sizes. You can learn more about the meal pattern requirements at these links: [breakfast](#) or [lunch](#).

Organizational Needs and Priorities: Diversity, Equity, and Inclusion

- Themes:
 - Allergies and dietary preferences
 - Family traditions, favorite meals, and celebrations
 - Meals as windows (Gain appreciation for others' cultures) and mirrors (See own culture)
- Tools:
 - Menus
 - Professional development



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Amoreno Food & Wellness, Healthy Recipes, Programs and Services 0 Comment

On May 23, 2019, CentroNia hosted its second annual Cooking Competition. We brought together children, families, and staff to enjoy a series of delicious dishes prepared by four volunteer parents and staff who showcased their culinary skills to the CentroNia community. Families and staff members in attendance sampled the diverse array of dishes and voted for their favorite. Also, each family was given a raffle ticket for a chance to win nutrition-focused children books.

Participants were able to start at 2:30 for preparation, 3:30- 4:45 for cooking and 4:45 onward to give out samples to families and staff and present dish to the judges. Each participant had choose their ingredients – locally grown vegetables from [Community FoodWorks Farmer's Market](#) in Park Rd and rest of food items were provided by [NiaCentral catering](#).

Here's what each competitor created:

- Haimanot Asres : Ethiopian Shiro and Veggies with Injera
- Anai Carrera: Una Completa- rice with black beans and cuban picadillo
- Warren: Lemon Pepper Chicken Stir Fry
- Steve Dourney: Lemon Pasta with Chicken



Culturally Appropriate Foods

Next Steps

- [Meeting Survey](#) for participants.
- Recording will be saved on the Google Drive.
- Next meeting – April 27 at 1 p.m.
- Continue to build a library of resources for self preps as part of the NSLP Google drive.
- Continue to share out webinars, resources via email.

Thank You!!