



Community of Practice

October Meeting – Menu Ideas

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Agenda

- Housekeeping
- Introductions
- Follow Up – Supply Chain Issues
- Topic – Menu Ideas
- 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

Feel free to come off of mute or introduce yourself in the chat.

Follow Up – Supply Chain Issues

- [Strategies to Address Supply Chain Issues](#)
- [Making Last Minute Substituions to Your School Meal Menu](#)
- [USDA Memo - Emergency Procurement Due to Supply Chain Disruptions](#)
- **May an SFA use noncompetitive procurements when experiencing certain supply chain disruptions?**
 - Yes, the noncompetitive procurement method in 2 CFR 200.320(c) may be used when a “public exigency or emergency” prevents an SFA from undertaking a competitive procurement. SFAs do not need to request a waiver or receive State agency approval to utilize the emergency noncompetitive procurement method and may use this procurement method as long as the supply chain disruption occurs.

Follow Up – Supply Chain Issues (cont'd)

- **When does the emergency noncompetitive procurement method apply and for how long?**
 - Use of the emergency noncompetitive procurement method is only allowable during the actual public exigency or emergency circumstance. Because noncompetitive procurement is available only while the public exigent or emergency circumstances exist, SFAs should, upon awarding a noncompetitive contract, begin the process of competitively procuring goods and services to transition to the competitively procured contracts as the exigency or emergency circumstances cease to exist.
- **Do micro-threshold purchase thresholds apply when an SFA uses the emergency noncompetitive procurement method?**
 - No, micro-purchase thresholds outlined in 2 CFR 200(a)(1) do not apply to the emergency noncompetitive procurement method, and there is no limit to the number of times an SFA may use this procurement method for the duration of the supply chain disruption.

Follow Up – Supply Chain Issues (cont'd)

- **Can SFAs piggyback onto existing contracts in exigent or emergency circumstances?**
 - Yes, SFAs may piggyback onto existing contracts during an exigency or emergency. SFAs should determine whether the existing contract has a provision allowing “piggybacking” to avoid a material change. For more information on contract piggybacking please see ***SP05-2017; CACFP03-2017; SFSP02-2017***.
- **Can SFAs use emergency noncompetitive procurement if they operate CACFP at-risk supper Program?**
 - Yes, SFAs may use emergency procurement when making purchases for any Child Nutrition Program including, the CACFP at-risk supper Program

Best Practices Around the Region

- Purchased a trailer freezer to store more items.
- Installing more cold storage for ordering ahead.
- When the normal vendor does not have the products needed, SFA purchases items from small business vendors and local grocery stores.
- Communicate frequently with vendor to assess status of items and if shortages will occur in deliveries.
- On menus, website, and at Back to School Community Events mention the possibility of vendor shortages and menu changes.
- Replace items that are hard to get with USDA Foods items and recipes.
- Expanding delivery days, including holidays and weekends.
- Transitioning back to using dishwashers when enough staff are available to operate them.
- Using Styrofoam 5 compartment trays and to-go trays, and aluminum foil bowls with lids, and to-go chicken dinner boxes.
- Used different suppliers, including retail such as Walmart, Sam's Club, and Restaurant Depot to purchase needed food and supplies.
- SFA is tearing covered containers in half and using both parts as the main tray.
- Sending frequent communication to families, finance director, and superintendent about food, supply, and labor shortages.
- Developed new recipes, expanded scratch cooking, diversified menu, developed combination entrees.
- Developed standardized language for staff to use to answer common questions or concerns.

Menu Ideas

- Under Represented Products
 - Lentils –
 - could be great in muffins.
 - Seafood
 - Must be mindful of allergies
 - Could be served as an alternate option
- Plant Based Options
 - Tofu
 - Cauliflower
 - Tots
 - Smashed like potatoes
 - Pizza Crust
 - Chickpeas



Menu Ideas

- **Smoothies**
 - [Offering Smoothies as Part of Reimbursable School Meals](#)
 - [Offering Smoothies Overview](#)
- **Savory Breakfast Items**
 - Muffins w/creditable vegetables.
 - Vegetable omelet w/creditable options.
- **Items that travel well for Grab N Go**
 - Breakfast Burrito
 - Breakfast quesadilla.
- **Items that travel well for sending home**
 - Consider groceries with accompanying recipes.



Menu Ideas – Cultural & Demographic Ideas

Cultural Items

- Get student input.
- Celebrate cultures within the student body.
- “Travel” around the world each month.



Demographic Ideas

- DMV favorites.
 - Buy Local!
- Travel around the US – use state favorites



Recipe Resources

- [USDA My Plate](#)
- [Food Buying Guide for Child Nutrition Programs](#)
- [The Child Nutrition Recipe Box](#)
- [Child Nutrition Sharing Site](#)
- [Live Eat Learn](#)

Cuisine

- ☐ American (116)
- ☐ Asian (28)
- ☐ Latin American/Hispanic (125)
- ☐ Mediterranean (19)
- ☐ Middle Eastern (10)
- ☐ Native American (19)
- ☐ Southern (73)
- ☐ Vegetarian (629)

Open Discussion

- What topic area resonated with you?
- What are some challenges you've experienced?
- What solutions have worked for you?

Next Steps

- [Meeting Survey](#) for participants.
- Recording will be saved on the Google Drive.
- Next meeting – November 17th at 1pm – Preparing for an Annual Review
- 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!!