



Community of Practice

September Meeting – Meal Service

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Agenda

- Housekeeping
- Introductions
- Jamboard
- Meal Service Topics
- 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 & Jamboard

Introductions

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

Jamboard:

<https://jamboard.google.com/d/1vtbeY4r3V3QYNzQ49FWWLb7q7WvoHSVWwCyBU5ucnkQ/edit?usp=sharing>

Ordering Challenges & Solutions

Pricing fluctuations

- Track items to identify long term costs.
- Identify price decreases for other items when possible.
- Ensure use of commodities to help offset costs.

Ordering Challenges & Solutions, cont'd

Product availability

- Cross utilization of product when possible.
- Replace with items that maintain compliance.
- Apply for waivers.
- Meet with vendors weekly to discuss challenges and possible substitutions.
- Create a 'manager's choice' day to utilize remnants.
- Emergency procurement, micro purchases in dire situations.

Ordering Challenges & Solutions, cont'd

Additional Things to consider

- Monitor expiration dates. Providers may have to get rid of product.
- Lead times are as long as 8-12 weeks
- Ask if the distributor to share inventory lists, and new items.
- Ask vendor for substitute guides that may exist.

Staffing Challenges & Solutions

- Create an on call/sub list.
- Re-evaluate pay rate. Can increase in reimbursement offset higher salaries?
- Know what other SFAs are paying to remain competitive.
- See if other SFAs have staff that have been laid off.
- Can staff be reassigned when school is closed? i.e. review paperwork, conduct PD session to meet requirements, deep cleaning.
- Are there any self-serve opportunities that creates a need for limited staff?
- Operate serve only model so that pre-plates can be made.
- What incentives can be offered?

Packaging Materials & Meal Delivery

Packaging Materials

- Procuring packaging materials.
- Packaging that makes serving meals easy.
- Are reusable options available?

Meal delivery

- Grab and go options.
- Taking meal counts prior to meal delivery so that adequate meals are getting to classes.

Eating Spaces & POS Challenges

Eating spaces

- Outdoor options.
- Eating in the classroom.
- Return to cafeteria service.

POS Challenges

- Operating SSO to alleviate administrative burdens.
- Teachers using rosters and taking POS correctly.

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.
- October meeting – October 27th at 1pm.
- 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!!