Serving School Meals in a COVID-19 World

MN Association of School Administrators | August 11-12, 2020
Deb Lukkonen, Supervisor
MDE School Nutrition Programs
Agenda

• USDA Waivers

• Three Learning Models and School Food Service
  o Meal Service and Distribution Methods
  o Staffing
  o Equipment Considerations
  o Safety and Sanitation
  o Financial Implications

✓ Scenario 1: On-site Learning
✓ Scenario 2: Hybrid Learning
✓ Scenario 3: Distance Learning
Waivers - Approved

- Non-congregate dining (Scenario 2 & 3)
- Parent pick-up (Scenario 2 & 3)
- Meal Time requirements (Scenario 2 & 3)
- Offer vs Serve (Grades 9-12) (Scenario 1, 2 & 3)

Waivers – Pending

- Afterschool Snack Program
  - Enrichment Requirement
- Meal Pattern Flexibility
- Potable Water
# Meal Service and Distribution Methods

### Scenarios 1, 2 and 3

- **Menu** – different menus for different scenarios

- **Method of distribution**
  - Service in cafeteria - Scenario 1 & 2
  - Delivered to classrooms - Scenario 1 & 2
  - Bagged/boxed - Scenario 2 & 3

- **Meal Service Locations**
  - Cafeteria - Scenario 1 & 2
  - Classroom - Scenario 1 & 2
  - Hallway/other location - Scenario 2 & 3
  - Curb-side pick-up - Scenario 2 & 3
  - Home Delivery - Scenario 2 & 3

### Meal Service and Distribution Considerations

- **On-site Learning**
  - Physical distancing
  - Staggered meal service
  - Traditional menu, limited choices
  - Additional staff for distribution and service
  - Reduced staff for limited service
  - Counting and Claiming at POS

- **Distance Learning**
  - “Grab and Go” menu system
  - Student meal “ordering” system
  - Method of Distribution: How and Who
  - Frequency of distribution
    - Dictates meal preparation and staffing needs
  - Food delivery and transportation
    - Counting and Claiming at POS
  - Maintaining food temperature

- **Hybrid Learning**
  - Multiple menu systems: Traditional and “Grab and Go”
  - Additional staffing
### Staffing Adjustments

- **On-site Learning**
  - Staff to serve and distribute meals
    - Multiple locations
  - No “self-serve”
  - Limited menu selection
  - Student Participation?
  - Staffing hours increase or decrease

- **Distance Learning**
  - Staff to prepare and package different menu
  - Staffing to distribute meals

- **Hybrid learning**
  - Meal distributed within school
  - Meals distributed for home consumption

- **Hybrid Learning**
  - Staff preparing two menus; Increased staffing?
  - Two different work stations for menu prep
  - Staff serving meal at school and distance learning
Equipment and Non-Food Supply Considerations

- **On-site Learning**
  - Meals consumed in cafeteria
  - Meals distributed to classroom

- **Distance Learning**
  - Meals distributed for home consumption

- **Hybrid Learning**
  - Meal distributed within school
  - Meals distributed for home consumption

**Equipment Considerations**

- **On-site Learning**
  - Minimal changes
  - Transport equipment for serving in school locations
  - Disposable trays/utensils for classrooms?
  - Clean-up for school locations

- **Distance Learning**
  - Food or meal packaging equipment and supplies
  - Food protection and temperature control

- **Hybrid Learning**
  - Transport equipment for serving in school locations
  - Disposable trays/utensils for classrooms?
  - Clean-up for school locations
  - Food or meal packaging equipment and supplies
  - Food protection and temperature control
Safety and Sanitation

• On-site Learning
  o Meals consumed in cafeteria
  o Meals distributed to classroom

• Distance learning
  o Meals distributed for home consumption

• Hybrid learning
  o Meal distributed within school
  o Meals distributed for home consumption

Additional Sanitation Considerations

• All Learning Models
  o Service methods that meet COVID-19
  o Cleaning supplies
  o POS sanitation
    ▪ Serving Line
    ▪ Counting and Claiming
  o Tray/Utensil collection site(s)
  o Staff safety precautions
    ▪ Quarantine
    ▪ Illness fill-behind

• Distance Learning
  o Food temperature control
  o Food protection

• Hybrid Learning
  o Food temperature control
  o Food protection
Financial Implications and Considerations

- **All Learning Models**
  - Cleaning supplies and additional sanitation measures
  - Staff safety precautions
    - PPE supplies
    - Quarantine
    - Illness fill-behind

- **On-site Learning**
  - Transport equipment for serving in school locations
  - Staff to transport to school locations
  - Lowered participation = Less revenue
  - Limited or no a la carte revenue
  - Additional POS systems?

- **Distance Learning**
  - Food or meal packaging equipment and supplies
  - Food inventory will be different
  - Food Distribution – staffing costs
  - Additional POS systems

- **Hybrid Learning**
  - Additional staff to prepare different menus
  - Transport equipment for serving in school locations
  - Food or meal packaging equipment and supplies
• High school
  Distance Learning

• Middle School
  Hybrid Learning
  Alternating Grades

• Elementary Schools
  On-site Learning
  
  Elementary A  Meals Delivered to Classroom
  Elementary B  Meals Eaten in Cafeteria with Social Distancing
  Elementary C  Students select meals in cafeteria
  Consume meals in Classroom
  - third grade student tested positive for COVID-19
  - distance learning for third grade
### For Example Continued...

<table>
<thead>
<tr>
<th>Level</th>
<th>Method</th>
<th>Location</th>
</tr>
</thead>
<tbody>
<tr>
<td>High school</td>
<td>Distance Learning</td>
<td>Main Production Facility</td>
</tr>
<tr>
<td>Middle School</td>
<td>Hybrid Learning, Alternating Grades</td>
<td>Self-Prep Facility</td>
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<tr>
<td>Elementary Schools</td>
<td>On-site Learning</td>
<td>Satellite Food Operations</td>
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<tr>
<td>Elementary A</td>
<td>Meals delivered to classroom</td>
<td></td>
</tr>
<tr>
<td>Elementary B</td>
<td>Meals eaten in cafeteria</td>
<td></td>
</tr>
<tr>
<td>Elementary C</td>
<td>Students select meals in cafeteria</td>
<td>Consume meals in classroom</td>
</tr>
</tbody>
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July Webinar Series – “Start the Conversation”

* Recording Available

- July 7 - Food Service Models
- July 14 - Menu Planning
- July 21 - Equipment Consideration
- July 28 - Staffing
- August 4 - Financial Implications

- ✔ Distance Learning
- ✔ On-site Learning
- ✔ Hybrid Learning
• Plan and communicate with FS staff

• Heightened sanitation expectations

• Download School Nutrition Association resource “Thought Starters on Reopening Schools”
  o 25 pages
  o Get you “thinking”
    ▪ **SchoolNutrition.org**
      • COVID-19 tab
      • SNA COVID-19 Webinar Series, SN Magazine and Other Resources
Email questions so we can provide consistent guidance.

- Debra.J.Lukkonen@state.mn.us
- Subject Line
- We will respond ASAP!
MDE Nutrition Health and Youth Development
From the School Nutrition Program Staff.....

Thank you!