



Serving School Meals in a COVID-19 World

MN Association of School Administrators | August 11-12, 2020

Deb Lukkonen, Supervisor
MDE School Nutrition Programs

- **USDA Waivers**
- **Three Learning Models and School Food Service**
 - **Meal Service and Distribution Methods**
 - **Staffing**
 - **Equipment Considerations**
 - **Safety and Sanitation**
 - **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

- **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

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**
 - 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**
 - 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

Additional Sanitation Considerations

- **All Learning Models**
 - Service methods that meet COVID-19
 - Cleaning supplies
 - POS sanitation
 - Serving Line
 - Counting and Claiming
 - Tray/Utensil collection site(s)
 - Staff safety precautions
 - Quarantine
 - Illness fill-behind
- **Distance Learning**
 - Food temperature control
 - Food protection
- **Hybrid Learning**
 - Food temperature control
 - Food protection

Financial Implications

- **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

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

For Example...

- **High school**
 - Distance Learning**
- **Middle School**
 - Hybrid Learning**
 - Alternating Grades
- **Elementary Schools**
 - 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...

- **High school**
 - Distance Learning**
 - Main Production Facility**
- **Middle School**
 - Hybrid Learning**
 - Alternating Grades
 - Self-Prep Facility**
- **Elementary Schools**
 - On-site Learning**
 - Meals delivered to classroom**
 - Elementary A
 - Meals eaten in cafeteria
 - Elementary B
 - Students select meals in cafeteria
 - Elementary C
 - Consume meals in classroom

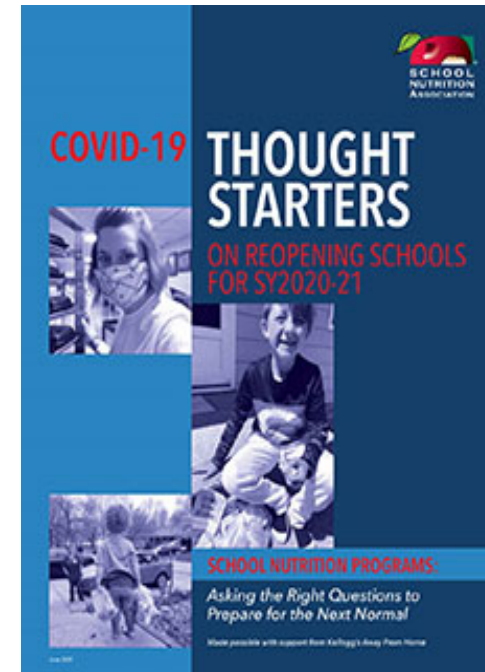
July Webinar Series – “Start the Conversation”

** 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”](#)
 - 25 pages
 - Get you “thinking”
 - **SchoolNutrition.org**
 - COVID-19 tab
 - SNA COVID-19 Webinar Series, SN Magazine and Other Resources



Child Nutrition Questions

- 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!*