

School Food Innovator Series: Strategies for Freshly-Prepared

September 27, 2023

Crystal Whitelaw, MPH

Program Manager

Center for Ecoliteracy

Liz Carlton

Program Coordinator

Center for Ecoliteracy



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California Food for California Kids is an initiative of the Center for Ecoliteracy



October: National Farm to School Month



Welcome Our New
California Food for California Kids
Network Members!

Saratoga Union School District

Richard Andrews
Director of Nutrition Services

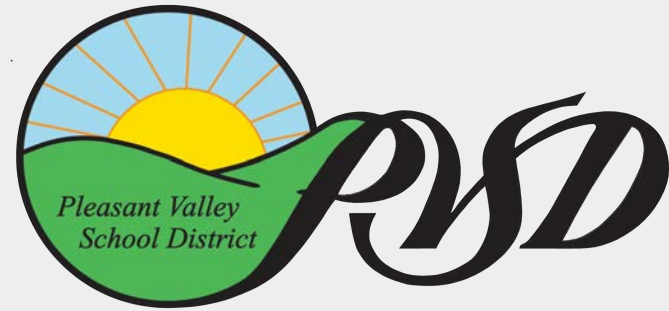


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Pleasant Valley School District

Katrina Caputo
Director of Child Nutrition
Services

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Lompoc Unified School District

Michelle MacKinnon
Director of Child Nutrition
Services

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School Food Innovator Series: Strategies for Freshly-Prepared

September 27, 2023

Jen McNeil, RDN, SNS

Founder & CEO

LunchAssist

Jacob Weiss

General Manager

Spork Food Hub

Josh Goddard, SNS

Director of Nutrition Services

Santa Ana Unified School District



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Agenda

- Resilient School Food Systems
- Policy Updates
- Guest Speakers
- Fruits & Vegetables Poll
- Resources
- Presenter Q+A, Group Discussion
- Closing



Resilient School Food Systems

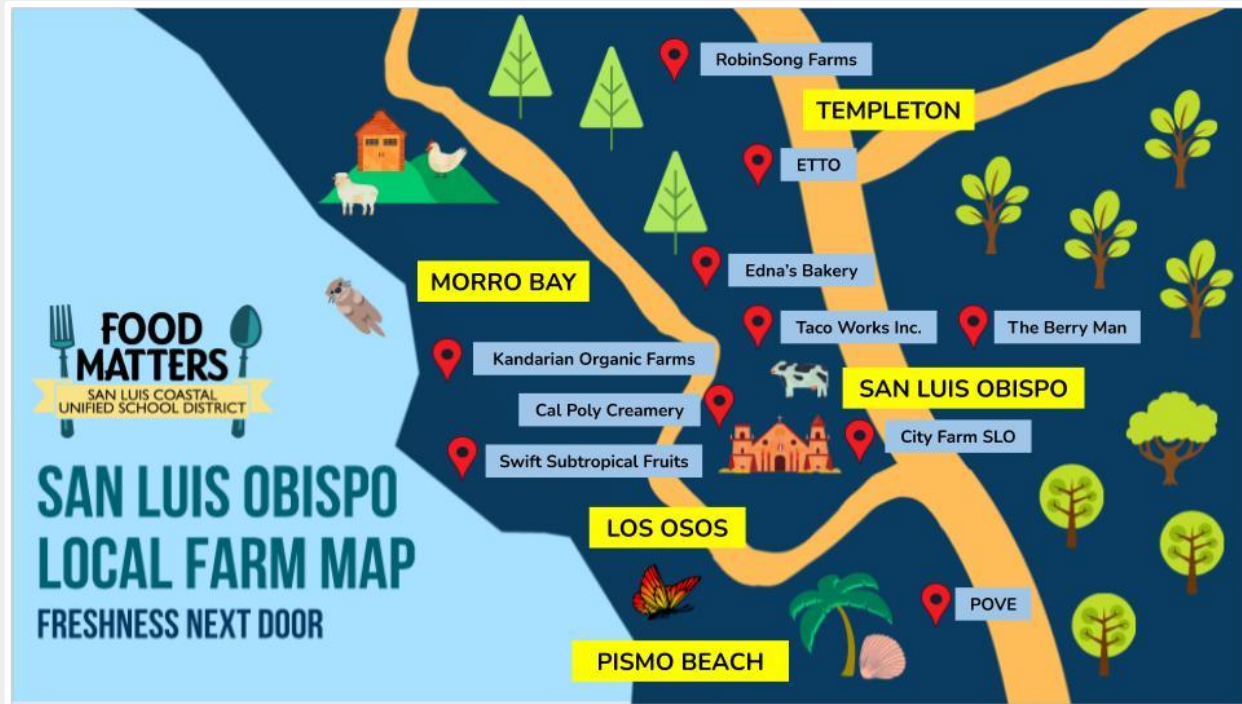
Building Regional and Local Connections

CA FARM TO SCHOOL NETWORK REGIONAL MAP

-  SUPERIOR REGION
-  NORTH COAST REGION
-  BAY AREA REGION
-  CENTRAL REGION
-  SAN JOAQUIN REGION
-  SOUTH COAST REGION
-  GREATER LOS ANGELES REGION
-  SOUTHERN REGION



San Luis Coastal Unified School District



Erin Primer, Director of Nutrition Services

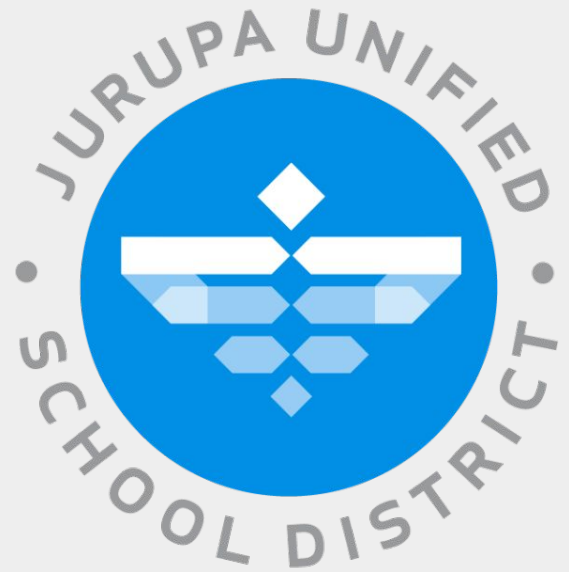
Recipes

Featuring Local Ingredients

Jurupa Unified School District

Michelle Poirier
Director of Nutrition Services

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Jurupa Unified School District



FROM THE KITCHEN OF

Jurupa USD

SERVES _____

PREP TIME _____

TOTAL TIME _____

OVEN TEMP _____

Credits For: 3 MMA & 2 Grain

Ingredients

6 Roma tomatoes _____

1 onion _____

1 jalapeno _____


juice of 1 lime _____

1/2 bunch chopped cilantro _____

salt and pepper to taste _____

Directions

place tomatoes, onion and jalapeno on a baking sheet and roast. Chop cilantro and hold. Once the veggies are roasted, allow to cool for 10 minutes. Remove the seeds and skin from the jalapeno. Place all the veggies in the Robot Coupe along with the cilantro, salt and pepper. Pulse until well blended. taste and season as needed. Cool down before you serve.



Michelle Poirier, Director of Nutrition Services

Morgan Hill Unified School District

Michael Jochner
Director of Student Nutrition &
Records Retention

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Morgan Hill Unified School District



Michael Jochner, Director of Student Nutrition & Records Retention

Policy Updates

Jen McNeil, RDN, SNS
Founder & CEO of LunchAssist

Meet LunchAssist!



Jen McNeil
RDN, SNS



Jackie Roller
RDN



Joselyn Caceres
RDN, CDCES



Camille Biazzo
MPA, RDN



Amanda Mercer
MS, RDN



Ally Mrachek
MS, RDN, IBCLC



Emily Dunklee



Dennis Mwaura



Kammy Benson



Mike Munna



Janel Wojcik



Mickinzie Lopez
MS, RDN, SNS

Community Eligibility Provision (CEP)

Effective Oct. 26, 2023,
**CEP ISP has dropped
 to 25%**

Provision (current regulatory citation)	Previous Minimum ISP	New Minimum ISP (effective 10/26/2023)
Minimum ISP (7 CFR 245.9(f)(3)(i))	LEAs, schools, and groups of schools were required to have ISPs of 40 percent or higher to elect CEP.	LEAs, schools, and groups of schools are required to have ISPs of 25 percent or higher to elect CEP.
Grace Year Eligibility (7 CFR 245.9(f)(4)(ix))	LEAs, schools, and groups of schools participating in CEP were required to have ISPs of less than 40 percent but equal to or greater than 30 percent in year 4 of the CEP cycle to elect CEP for a fifth year, or grace year. (30 ≤ ISP < 40)	LEAs, schools, and groups of schools participating in CEP are required to have ISPs of less than 25 percent but equal to or greater than 15 percent in year 4 of the CEP cycle to elect CEP for a fifth year, or grace year. (15 ≤ ISP < 25)
Identification, Notification, and Publication of Eligible LEAs and Schools (7 CFR 245.9(f)(5), (6), (7))	Eligible LEAs or schools had ISPs of 40 percent or higher.	Eligible LEAs or schools have ISPs of 25 percent or higher.
Identification, Notification and Publication of Nearly Eligible LEAs and Schools (7 CFR 245.9(f)(5), (6), (7))	Nearly eligible LEAs and schools had ISPs of less than 40 percent but equal to or greater than 30 percent. (30 ≤ ISP < 40)	Nearly eligible LEAs and schools have ISPs of less than 25 percent but equal to or greater than 15 percent. (15 ≤ ISP < 25)

CEP x California Universal Meals

Impact of Changes to ISP

- More schools will qualify for CEP during SY 24-25
- CEP multiplier has not changed
 - Schools will still get federal reimbursement for meals at the rate of:

ISP x 1.6 = federal free reimbursement, remaining at paid rate

Ex: 25% ISP x 1.6 = 40% of meals reimbursed at free rate, remaining at paid rate

Ex: 62.5% ISP x 1.6 = 100% of meals reimbursed at free rate

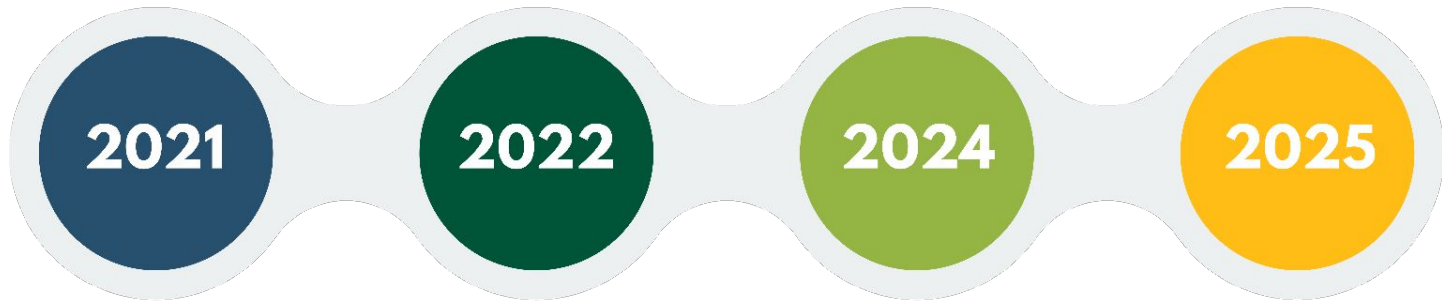
- CA Universal Meals funding will need to cover the “gap” in federal reimbursement so all meals are reimbursed at free rate

CEP x California Universal Meals

Impact of Changes to ISP

- More schools may be required to opt into a Provision
 - CA state regulations may require schools that qualify for a Provision to opt into CEP or P2
- CEP schools do not collect meal applications
- CEP schools do not conduct the Verification process
- CEP schools do not count or claim meals by eligibility category
- CEP schools will collect Alternative Income Forms for LCFF
- Messaging to families at CEP sites makes more sense under Universal Meals
 - No “paid” eligibility category or notification letters for “denied” applications

California KIT Funding



First Round of
“2021” KIT Funds
Announced

Second Round of
“2022” KIT Funds
Announced

2021 KIT Funds
must be spent by
Jun. 30, 2024

2022 KIT Funds
must be spent by
Jun. 30, 2025

2021 KIT Funding

Equipment & Infrastructure



Training



Guidelines

- Separate “buckets” of funding for Infrastructure & Equipment vs. Training
- Excess Training Funds **can** be put towards Equipment & Infrastructure
- Excess Equipment & Infrastructure money **can not** be spent on Training
- Spend by **Jun. 30, 2024**

2022 KIT Funding

Base Allocation



Guidelines

- Base Allocation of \$100,000 + additional amount based on participation data
- All funds can be spent on Equipment & Infrastructure + Training
- More flexibility to spend on Universal Meals & Building Capacity for Scratch Cooking
- Spend by **Jun. 30, 2025**

2022 KIT Funding

Freshly Prepared Meals



SB 114 Guidelines

(5) (A) After allocations are made pursuant to paragraphs (1) to (3), inclusive, the remaining funds may be allocated to local educational agencies for planning and implementation of facility improvements and equipment upgrades to increase capacity for freshly prepared onsite meal preparation. Allowable uses for this funding shall include the allowable uses described in paragraph (3), as well as costs for planning and costs associated with implementing freshly prepared onsite preparation of reimbursable school meals, serving fresh and nutritious reimbursable school meals using California-grown food, or expanding reimbursable meal options for pupils with restricted diets.

Paragraph (3) includes all of the following allowable costs which include staff salaries and training:

(3) Allowable uses of funds allocated pursuant to paragraphs (1) and (2) to increase a school's capacity to prepare meals and improve the nutritional quality of food served through a federal school meal program and to reduce waste include all of the following:

(A) Cooking equipment, including, but not limited to, electrical support and facility upgrade requirements, combination ovens, dishwashers, steamers, or tilting skillets.

(B) Service equipment, including, but not limited to, service lines, point-of-sale systems, liquid beverage dispensers, reusable utensils, food trays, and cups, or mobile carts.

(C) Refrigeration and storage, including, but not limited to, system upgrades, walk-in refrigerators, freezers, or blast chillers.

(D) Transportation of ingredients, meals, and equipment between sites, including, but not limited to, vehicles and equipment to prevent spoilage of food in transit.

(E) Supporting infrastructure system needs for items described in subparagraphs (A) to (D), inclusive.

(F) Training and professional development for local educational agency food service staff on expanding meal offerings, including, but not limited to, breakfast and supper, and promoting nutritious foods, which may include training on minimally processed, freshly prepared onsite meals, locally and sustainably grown foods, plant-based foods, restricted diet foods, food preparation, healthy food marketing, reducing food waste, and changing the school lunchroom environment.

(G) To provide additional compensation for additional work relating to serving universal school meals that may include minimally processed, locally and sustainably grown foods, a plant-based or restricted diet food option, or a plant-based milk option.

2022 KIT Funding

Freshly Prepared Meals



Guidelines

- *“I just found out that we are revisiting this guidance. I wanted to give you a heads up. I will follow up with you as soon as I hear back regarding this.”*
 - CDE KIT Funds Team, Sep. 26, 2023
- Spend by **Jun. 30, 2025**

Freshly Prepared Onsite Meals

- To serve fresh and nutritious school meals using minimally processed, locally grown, and sustainable food, or for expanding meal options for pupils with restricted diets.

Freshly Prepared Onsite Meals

- To be eligible for funding under this paragraph, a local educational agency shall attest that no less than 40 percent of reimbursable federal National School Lunch Program and federal School Breakfast Program meals, including the entree, prepared each week, **beginning in the 2023–24 school year**, shall be freshly prepared onsite meals.

Freshly Prepared Onsite Meals

- **Update:** “Freshly prepared onsite meal means food service in which the preparation of meals takes place on a daily basis at the site of consumption or in the LEAs central kitchen, using whole ingredients in their most basic, minimally processed form, or cooking **or preparing** both fresh, raw, whole ingredients and ready-made products.”

Senate Bill 114 Education Finance: Omnibus Budget Trailer Bill 23-24

Freshly Prepared Onsite Meals

- **Update:** “The State Department of Education, in the reasonable exercise of its discretion, may interpret this definition and provide guidance to LEAs to support the implementation of this section, consistent with the intent of this section”

Senate Bill 114 Education Finance: Omnibus Budget Trailer Bill 23-24

How to Calculate 40%

Number of meals offered per week
(Breakfast & Lunch)



40%



Number of total meals that must be
"freshly prepared" each week

25 total meals offered per week
2 Breakfasts + 3 Lunches = 5 meals per day x 5 days



40%



10 meals per week must be freshly prepared
25 meals x 0.40 = 10 meals per week

Two Ways to Qualify

1. All items in the meal are minimally processed

OR

2. Meal is cooked or prepared using both fresh, raw, whole ingredients and ready-made products

Minimally Processed Foods

- Fruits & Vegetables (including canned/juice)
- Pastas, Rice, Oatmeal, Bread, Rolls
- Meats (cooked from raw)
- Meat Alternates like Tofu, Beans, Legumes, etc.
- Fluid Milk, Cheese, Yogurt

Outstanding Questions

- Bread
- Tortillas
- Cheese
- Allowable Costs

Tracking & Reporting

KIT Funds, Budget Tracking Spreadsheet, Template - LunchAssist (2023) .xlsx

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2022 KIT Funds Tracking Tool

2022 KIT Funds Tracking Tool
Courtesy of LunchAssist

Instructions: Utilize this tracking tool as a jumping-off point for managing how kitchen infrastructure and training (KIT) funds. Save copies of all invoices in accordance with typical accounting procedures. Save copies of training agendas and sign-sheets in accordance with professional standards rules. 2022 KIT Funds are divided between the Base Funding and Freshly Prepared Funds. For the 2022 KIT Funds, training funds do not have to be tracked separately.

2022 KIT Funds		2022 Accounting Reminders:		
Total Base Funding:		Spent by June 30, 2025		
Total Freshly Prepared Funds (if applicable):		Deposit in General Fund (not Cafe Fund) for maximum flexibility		
Total 2022 KIT Funds	\$0.00	SACS Resource Code: 7032		
		Revenue Object Code: 8520		
		Learn more from CDE: https://www.cde.ca.gov/ls/nu/kifunds2022.asp		
		Separate tracking of Training and Infrastructure/Equipment is not required for 2022		
Date(s) of Expense	Description of Expense	Amount	Staff Trained	For Trainings Only: Topics Covered & Justification
(insert actual date of invoice)	(insert actual items here)	(insert amount spent)	(enter # of nutrition staff trained if applicable)	(list the training topics)
Example: July 9, 2023	Example: Reach-in Refrigerator	\$3,500.00	N/A	N/A
Example: July 16, 2023	Example: LunchAssist PRO Training	\$495.00		1 Wellness Policy, Culinary Skills.
Example: May 1, 2023	Example: 1:1 Consulting and Training with RD Consultant	\$10,000.00		Example: USDA school nutrition program policy updates, Me 2 Compliance, Recipe Development.

Mandatory Expenditure Report for 2021 KIT Funds

- How were funds used
- Staff training topics
- Number of trainings
- Name of attendees
- Equipment purchased
- Infrastructure upgraded

First report will be submitted as online survey in **May 2024**

Tracking & Reporting

Reporting for 2022 KIT Funds

- How were funds used
- Staff training topics
- Number of trainings
- Name of attendees
- Equipment purchased
- Infrastructure upgraded
- Freshly Prepared Onsite Meals menu documentation & timeline

Report will be due by **Jun. 2025**



Training

Join LunchAssist PRO!

Find Us, Friend Us, Join Us!

 @LunchAssist

 sales@lunchassist.org

 @LunchAssist

 www.lunchassist.org



SCAN ME



Josh Goddard

Director of Nutrition Services
Santa Ana Unified School District

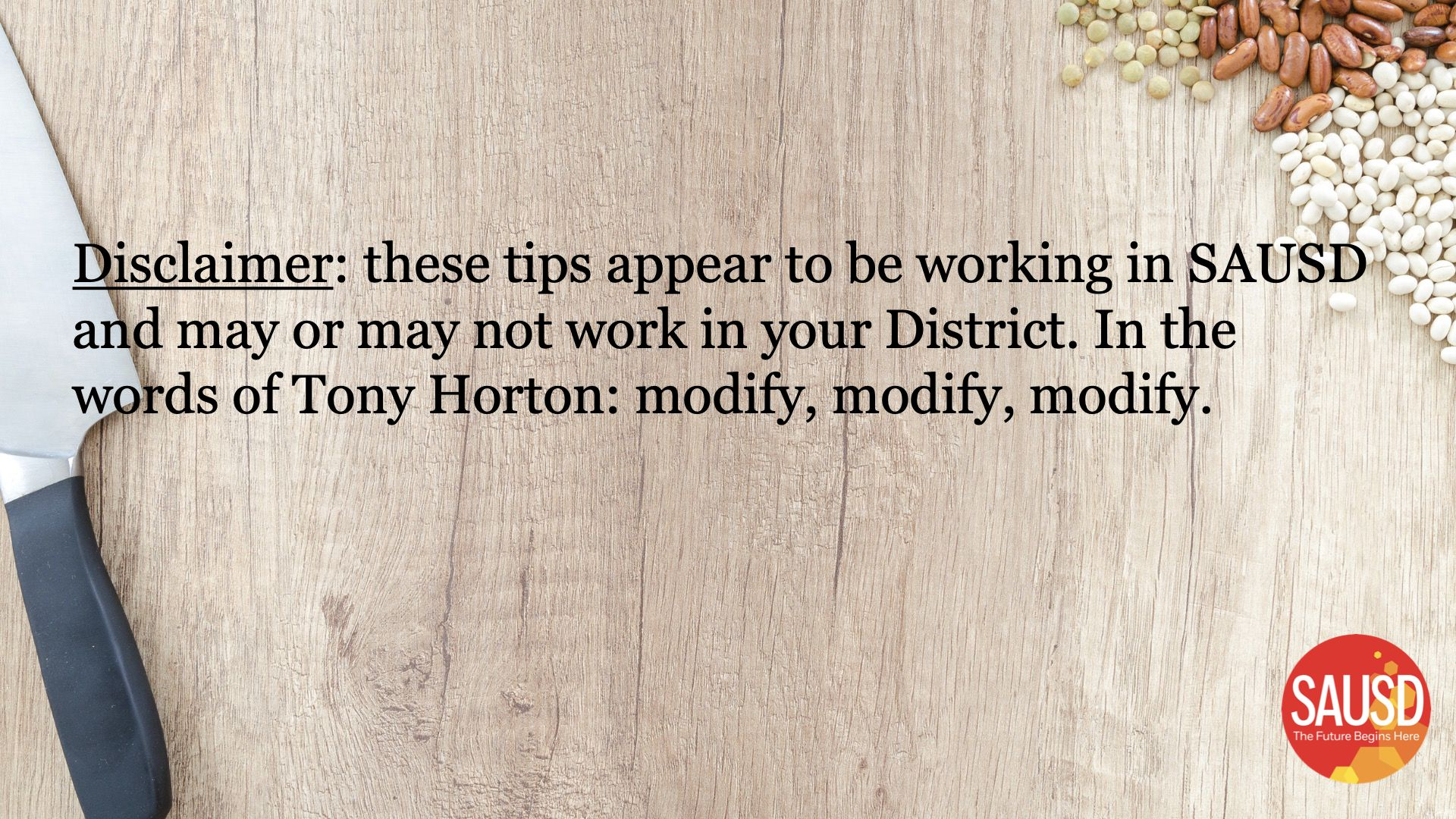


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7 Tips for Making Scratch Cooking Work



Disclaimer: these tips appear to be working in SAUSD and may or may not work in your District. In the words of Tony Horton: modify, modify, modify.



A wooden cutting board with a knife on the left and various beans on the right.

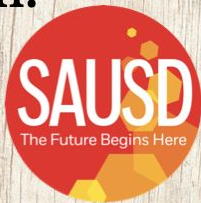
Acknowledgment of inspiration
Brendan Shields, Magnolia School District



Congrats!

Breakfast		Lunch	
Federal Rate	\$2.67	Federal Rate	\$4.43
State Rate	\$0.895	State Rate	\$0.895
USDA Foods Entitlement	\$0	USDA Foods Entitlement	\$0.43
Total Rate Per Bfast	\$3.57	Total Rate Per Lunch	\$5.76

In California, consumers pay between \$11 and \$17 for a lunch.



1. Start with one
- One school
 - One recipe
 - One day



Birria/Barbacoa w/ Rice & Beans



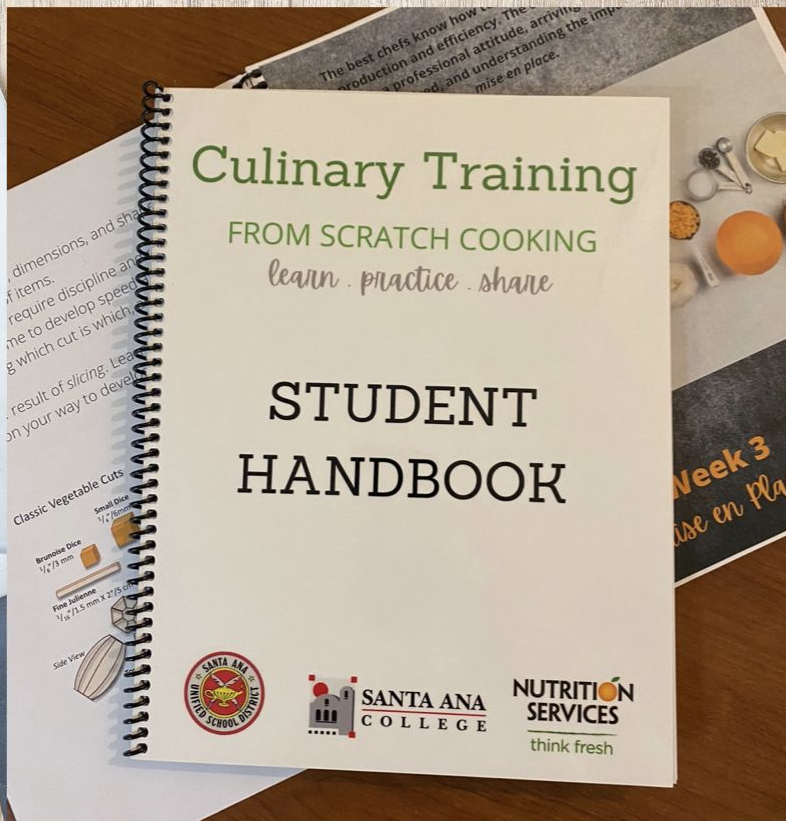
Saddleback High School Kitchen – Opened Summer 2021



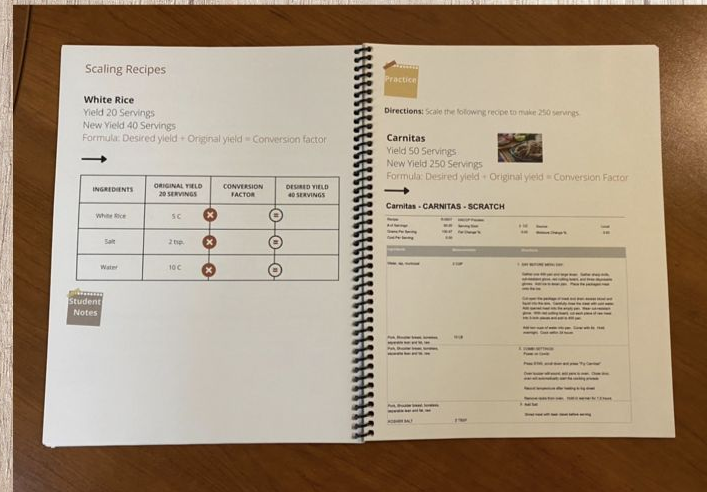


2. Be inclusive

- Invite input
 - Team
 - Students
 - Parents
 - CSEA leadership



3. Develop and Implement a Culinary Training Program





**Fish Tacos w/ Cabbage Slaw
& Black Beans**



**Pork Carnitas
w/ Avocado Salsa**

4. Look inward

- Demographics of Students, Staff, and Community
- Resources; who can you partner with?



Carnitas Nachos



**Buffalo Cauliflower and Hummus Wrap
(Plant-based)**



Cinnamon Rolls



Oat Muffins (plant-based)



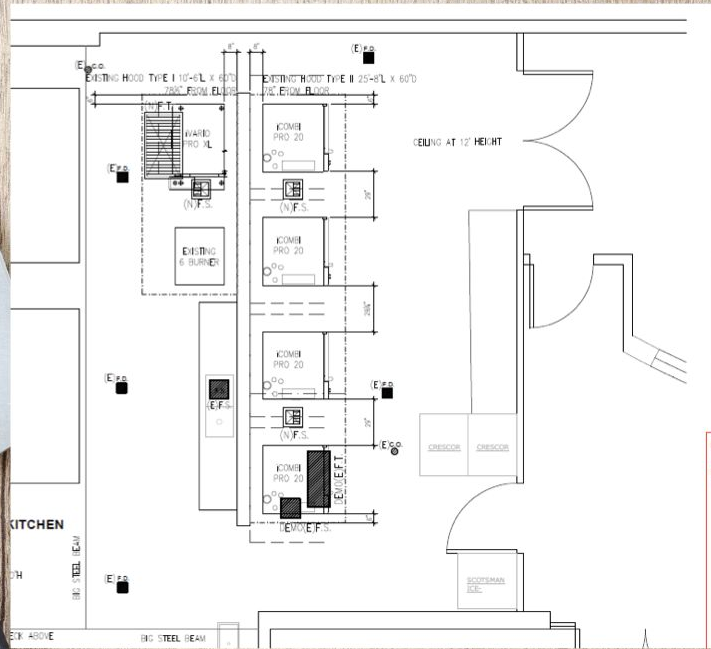
**Tofu Chorizo & Potato Empanada
(plant-based)**



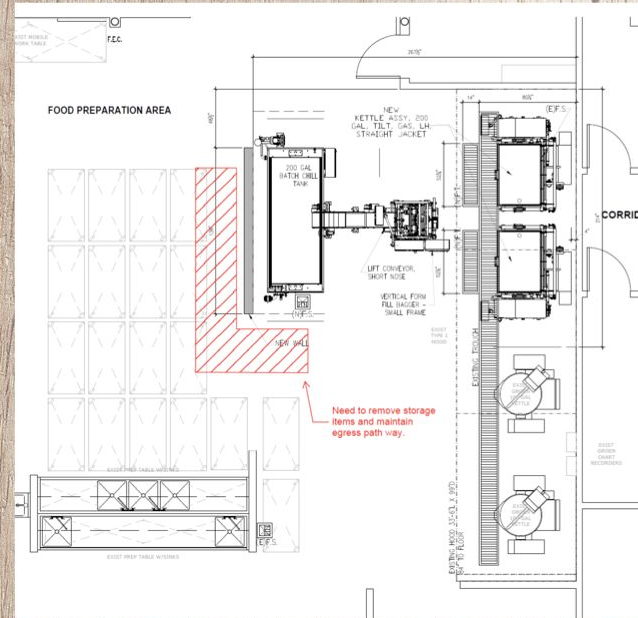


5. Emphasize safety

- Food safety
 - Respect the transition to scratch
 - Food safety audits
- Employee safety and wellness
 - Signage, cut gloves, etc.
 - Practice and promote good ergonomics
 - Empathize



6. Create a standard equipment package



7. Empower and trust your team



7. Empower and trust your menu planners



Tracey Roussel, RDN



Chef Jonathan Park



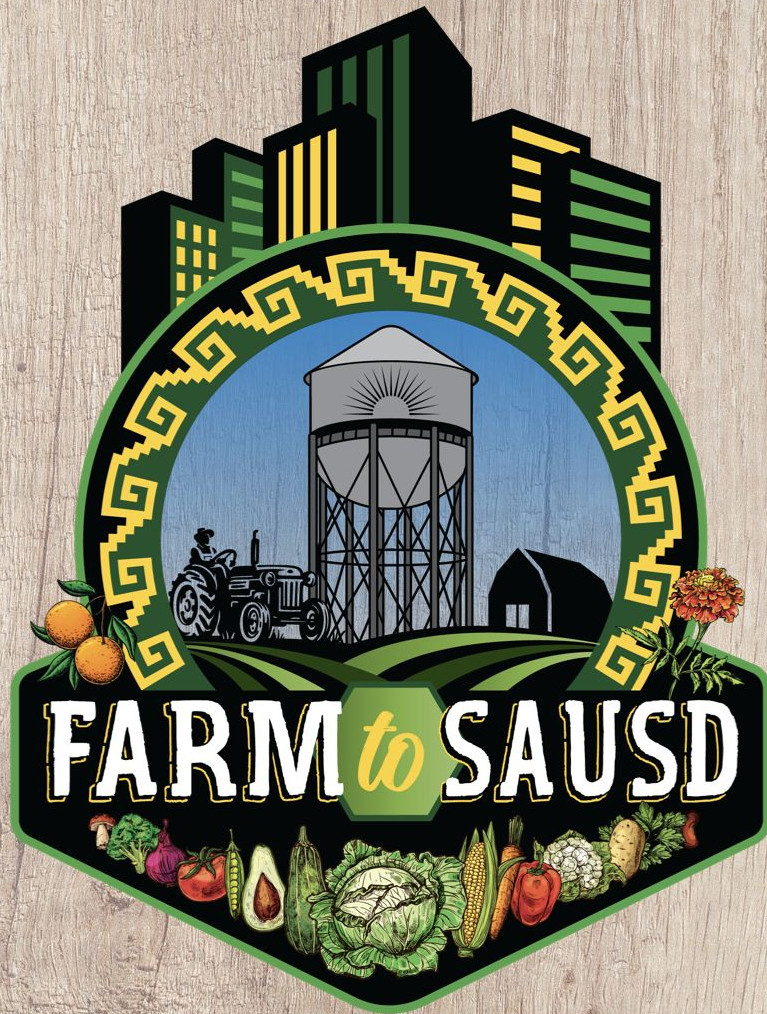
Emily Machuca, RDN





Bonus

- Establish success metrics
- Participation isn't the full story
- The critic's paradox





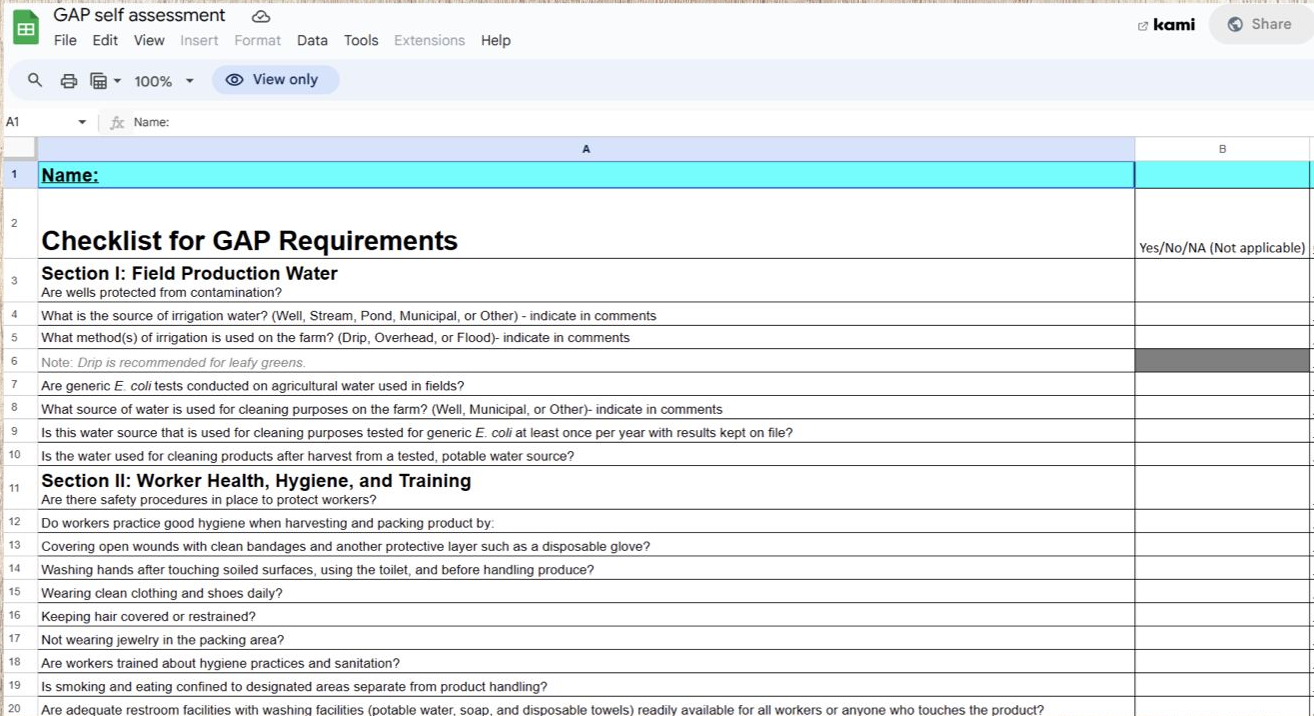
Actively buying directly from five local family farms

- Jacy Farms
- Raul Family Farms
- Dickinson Family Farms
- JR Organics
- Jay and Sons Farms

Indirect purchases through produce distributor

Six additional farms are in the vendor/GAPs process

GAPs



GAP self assessment

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100% View only

Name:

	A	B
1	Name:	
2	Checklist for GAP Requirements	Yes/No/NA (Not applicable)
3	Section I: Field Production Water Are wells protected from contamination?	
4	What is the source of irrigation water? (Well, Stream, Pond, Municipal, or Other) - indicate in comments	
5	What method(s) of irrigation is used on the farm? (Drip, Overhead, or Flood)- indicate in comments	
6	Note: Drip is recommended for leafy greens.	
7	Are generic <i>E. coli</i> tests conducted on agricultural water used in fields?	
8	What source of water is used for cleaning purposes on the farm? (Well, Municipal, or Other)- indicate in comments	
9	Is this water source that is used for cleaning purposes tested for generic <i>E. coli</i> at least once per year with results kept on file?	
10	Is the water used for cleaning products after harvest from a tested, potable water source?	
11	Section II: Worker Health, Hygiene, and Training Are there safety procedures in place to protect workers?	
12	Do workers practice good hygiene when harvesting and packing product by:	
13	Covering open wounds with clean bandages and another protective layer such as a disposable glove?	
14	Washing hands after touching soiled surfaces, using the toilet, and before handling produce?	
15	Wearing clean clothing and shoes daily?	
16	Keeping hair covered or restrained?	
17	Not wearing jewelry in the packing area?	
18	Are workers trained about hygiene practices and sanitation?	
19	Is smoking and eating confined to designated areas separate from product handling?	
20	Are adequate restroom facilities with washing facilities (potable water, soap, and disposable towels) readily available for all workers or anyone who touches the product?	





Raul Family Farms
Riverside





Jacy Farms Anza





JR Organics Escondido



Jay and Sons Farms Riverside





**Moises Plascencia,
Farm-to-SAUSD
Coordinator**





Josh's Cell Number

(714) 586-7573





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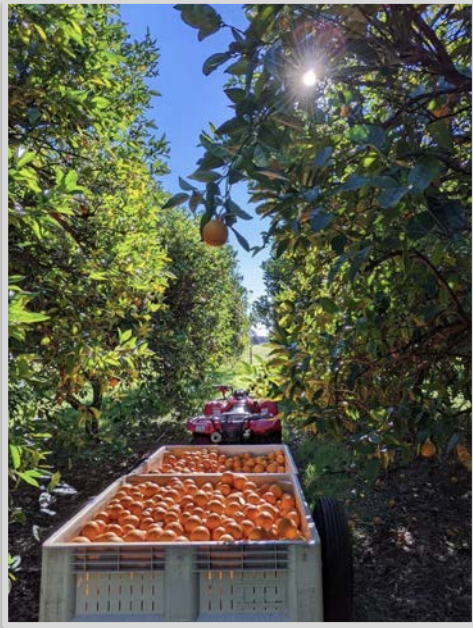
Thank you



Jacob Weiss

General Manager
Spork Food Hub

Spork Food Hub



Davis, CA

Spork Food Hub



Davis, CA

Spork Food Hub



Davis, CA

Spork Food Hub



Davis, CA

Fruits & Vegetables Poll

Center for Ecoliteracy Resources

- [Seven Proven Strategies to Increase Students' Time to Eat](#)
- [How to Plan a Student-Centered Farmer Visit to Your School](#)
- [School Food Innovator Series: Staff Training & Development](#)
Wednesday December 6, 2023 @ 1:30 p.m. PT

Join the California Food for California Kids® Network

California Food for California Kids is an initiative of the Center for Ecoliteracy that builds the capacity and commitment of public school districts to provide all students with fresh, locally-grown school meals and develop connections between the cafeteria, classroom, and garden.



Partner Organization Resources

CDFA Office of Farm to Fork:

- [2023 California Farm to School Conference](#)
October 24-25, 2023
Aziz Farms, Palm Springs, CA

National Farm to School Network:

- [2023 National Farm to School Month Resources](#)
October 2023

Partner Organization Resources

LunchAssist:

- [Weekly Update Newsletter](#)

CAFF:

- [Bid Generator](#)
- [California School Produce Procurement Guide](#)

USDA:

- [Menu Planner for School Meals](#)

Partner Organization Resources

USDA:

- [MyPlate Kitchen Hispanic/Latin American Cuisine Recipes](#)
- [SNAP-Ed Spanish Language Materials](#)
- [Celebrating National Hispanic Heritage Month 2023](#)

School Nutrition Association:

- [National School Lunch Week](#)
October 9-13

California Crunch



CAFF

Presenter Q+A
Group Discussion

Thank you!



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