

Are You Ready for the New Normal? Answers for Smart Meal Strategies

with Jennifer McNeil and Maureen Pisanick

We'll get started in a couple minutes

Agenda



- Housekeeping: Webinar will be recorded
- Introductions
- Data from last week's webinar
- Jen and Maureen Discussion: Planning for Fall 2020
- Audience Q&A
- Wrap Up

Jen McNeil, RDN, SNS, Founder of LunchAssist

- Former Child Nutrition Director
- Inspiration, Support & Guidance for School Nutrition Professionals
 - Menu Planning
 - Administrative Reviews
 - e-Learning & Professional Standards
 - and more!

Free Covid-19 Resources available at lunchassist.org/covid-19



Maureen Pisanick, RDN, LDN, CEO/Founder Pisanick Partners

“Wholesome Meals Fueling Healthy Lives”

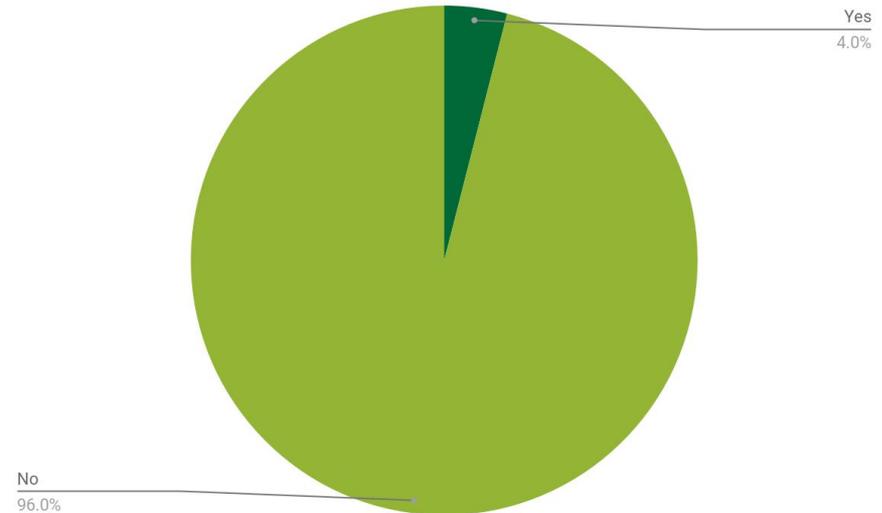
- Former Child Nutrition Director
- Early Childhood/K12 Consultant
- Proud Creator/Sponsor of NutriSmart Culinary Training Programs



Free Covid-19 Resources available at nutrismartnetwork.com/covid-19

Have you been informed about your feeding for next year?

Yes: 4% No: 96%



How are you likely to serve to start next year?

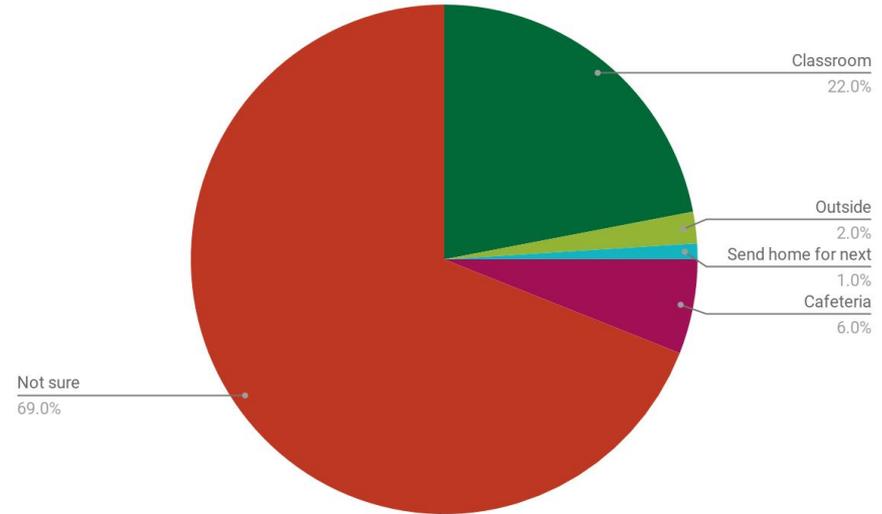
Classroom: 22%

Outside: 2%

Send home for next day: 1%

Cafeteria: 6%

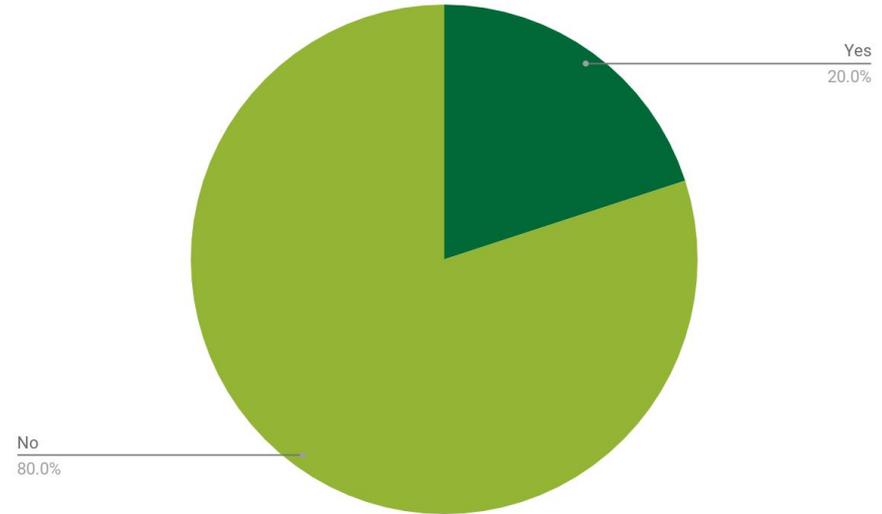
Not sure: 69%



Have you planned your menu for the Fall?

Yes: 20%

No: 80%



Which service type do you want to learn about?

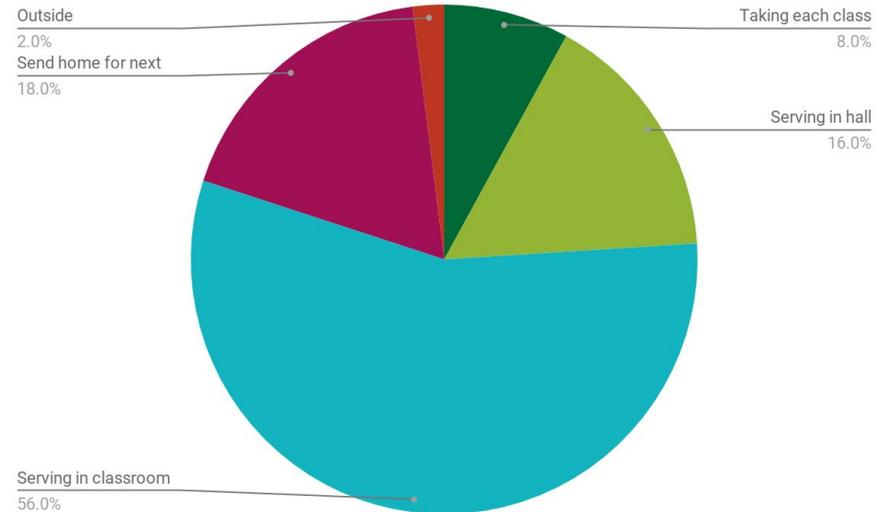
Each class outside: 8%

Serving in the hall: 16%

Send home for next day: 18%

Serving in classroom: 56%

Outside: 2%

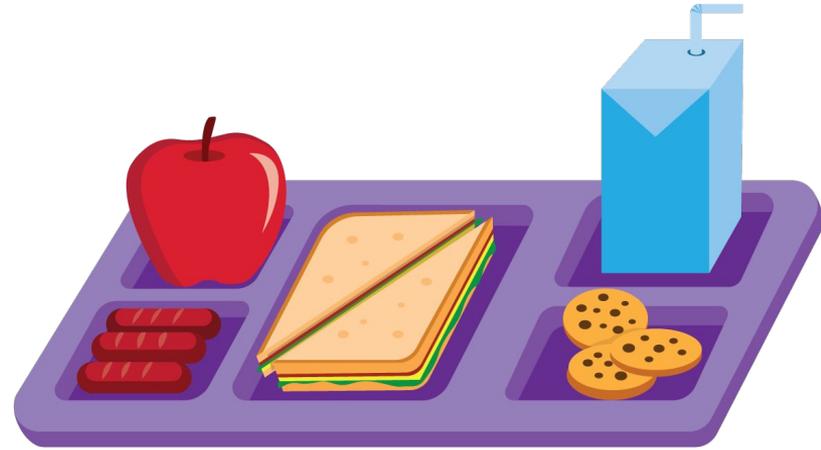


What is today's goal?



Last webinar was about asking the right questions.
Today offers some answers.

- Waivers and Regulations
- Distributors
- Service Location
- Menu Planning
- Service Considerations



Question: What's the latest regarding regulation and waivers?

- Best Practices vs. Wild Wild West
- Community Feeding
- Waivers ([LunchAssist Waiver Packet](#))
- Action Items
- Recordkeeping
- Planning Ahead



Poll Question #1



How have the USDA waivers impacted your program?

Step 2 - Distributors

Supply Chain Considerations

- Packaging
- Cost
- Forecasting
- Local Foods



Step 3 - Feeding Locations

Meals in the Classroom

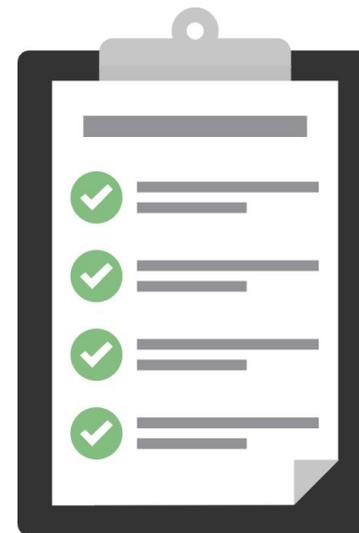
- Wayfinding
- Strategies
- Food Safety
- Compliance



Step 3 - Feeding Locations

Meals in the classroom - To-do list

- Communicate
- Eligibility/Provisions
- Equipment
- Menu
- Training



Step 3 - Feeding Locations

Classroom

Outdoors

Every Other Day

Other



Step 4 - Plan Menu

Menu planning considerations

- Cycle Length
- Meal Pattern
- Speed-Scratch vs. Packaged
- Food Cost
- MPLH



Has your staff expressed concern over coming back in the Fall?

Step 5 - Service

Labor considerations

- Staffing
 - Advocate
 - Split: Staff A/Staff B
- BOH: workflow economy
- MPLH

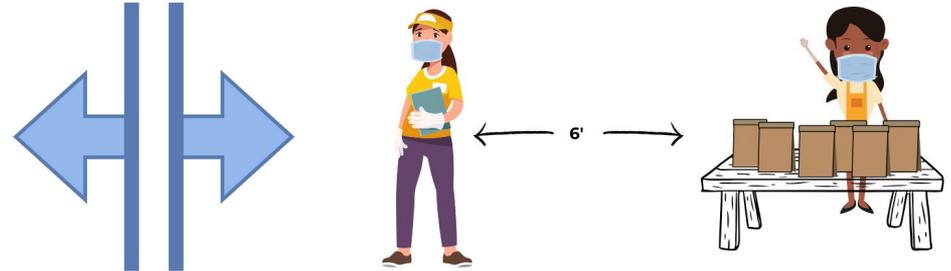


Step 5 - Isolate Production Team

Team A (Production)



Team B (Front of House)



Questions & Discussion



Jennifer McNeil, RDN, SNS

Founder, LunchAssist

Join us on Thursday's for our biweekly webinar
or visit us online to join our free COVID-19 membership

Go to lunchassist.org/covid-19 for details!



Maureen Pisanick, RDN,LDN

CEO at Pisanick Partners

Go to nutrismartnetwork.com for free covid resources and training opportunities.

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www.pisanickpartners.com

Follow us on social



Health-e Pro Covid-19 Resources



Health-e Pro Grab-and-Go Menu

Health-e Pro put together a menu of grab-and-go items found in our database so you can quickly and easily feed your kids during this time

[Learn More](#)

<https://www.healthepro.com/project/covid-19/>

Thank you for joining us!

