

“We develop confident,
continual learners who are
caring community members.”



Food Service October 2020

Agenda

- Community Eligibility Provision
- Summer Food Service Program for COVID
 - March - June
 - July - August
- Current offerings



Community Eligibility Provision

CEP is a federal provision that allows high-poverty schools to provide free breakfast and lunch to all students. ... CEP is available to any school, group of schools or district that has 40% or more students **directly certified** for free school meals, by means other than a school meal application.

* Percent Claimed as Free: This is the percent that will be applied to total meals claimed, by meal that will receive the free reimbursement rate.

*Percent Claimed as Paid: This is the percent of total enrollment remaining after the free percent is subtracted, that will be applied to total meals claimed, by meal, that will receive the paid reimbursement rate.

All 3 building are CEP for 20/21



Summer Food Service Program during COVID

- Can feed anyone under 18 years of age
- Waivers
 - Meal pattern
 - Meal service time
 - Meal pick up
 - On site monitoring
 - Area eligibility
- Higher reimbursement rate
- Simplified meal pattern
- SFSP was run in buildings for Summer 2019
- SFSP extended 10/13/20 until end of 20-21 school year



Summer Food Service Program during COVID

March 18 - August 11, 2020

109,618 breakfast & lunches delivered = meals for 550 students

September 10 - October 14, 2020: 17,362 meals delivered

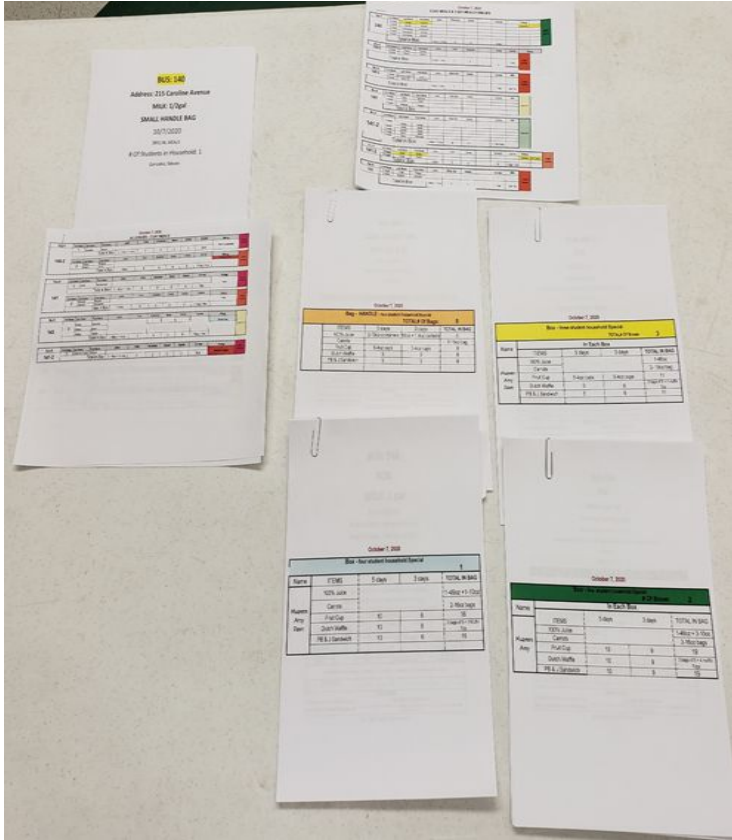
In school: 5,136 breakfasts over 20 days - average 256 per day

7,661 lunches over 20 days - average 383 per day

On average there are about 500 students in the buildings

Improving in building participation - Parentsquare, social media, signage, meetings
at PTO & booster meetings



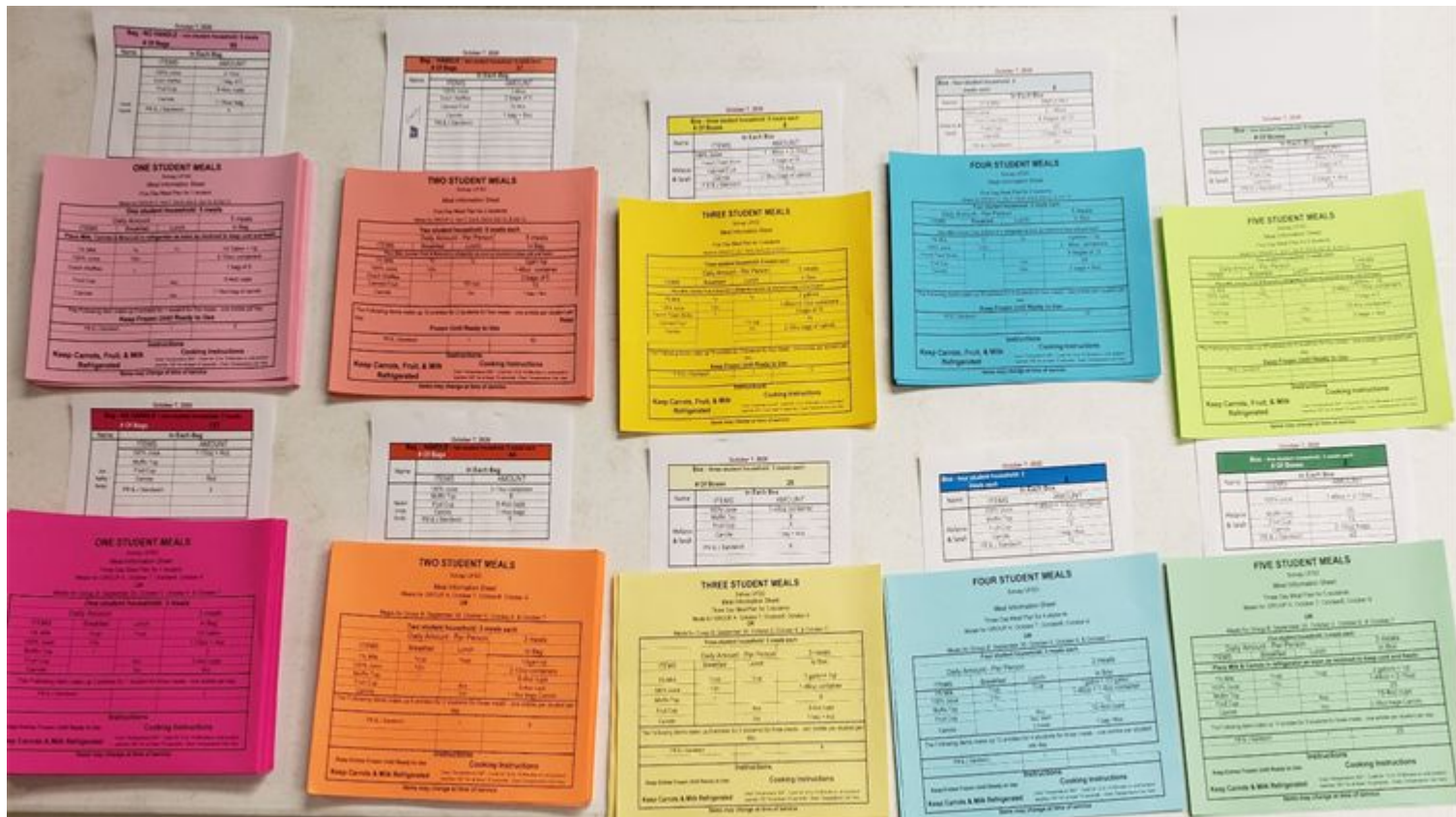


October 14, 2020

Bag - HANDLE -two student household:Special

TOTAL# Of Bags: 8

	ITEMS	5 days	3 days	TOTAL IN BAG
Maureen Amy	100% Juice	2-10oz containers	1-10oz + 1 4oz containers	3-10oz + 4oz
	Breakfast Bar	5	3	8
	Fresh Fruit	5	3	8
	Carrots	5	3	1-16oz bag
	Chicken Pattie	5	3	1 bg of 5 + 1 bg of 3
	Bun	5	3	1 bg of 5 + 1 bg of 3



ONE STUDENT MEALS

Solvay UFSD

Meal Information Sheet

Three Day Meal Plan for 1 student

Meals for GROUP A: October 14, October 15, & October 16

OR

Meals for Group B: October 14, October 19, & October 20

One student household: 3 meals

Daily Amount			3 meals
ITEMS	Breakfast	Lunch	In Bag:
1% Milk	1 cup	1 cup	1/2 Gallon
100% Juice	1/2c		1-10oz + 4oz
Breakfast Bar	1		3
Fresh Fruit		1	3
Carrots		2oz	6oz
The Following Item make up 3 entrées for 1 student for three meals - one entrée per day.			
Chicken Pattie		1	1 bag of 3
Bun		1	1 bag of 3

Instructions

Keep Entree Frozen Until Ready to Use

Cooking Instructions

Keep Carrots & Milk Refrigerated

Oven Temperature: 350° - Cook for 12 to 15 Minutes or until product reaches 165° for at least 15 seconds - Oven Temperature Can Vary

Items may change at time of service











Questions??