



Food Services

During & After a Pandemic



COVID Timeline

SUMMER 2020

Emergency meal service continues.

MARCH 2020

Schools close due to COVID-19. Drive-thru meal pick-up starts 5 days a week, 1 x day, 7 breakfasts and lunches.

AUGUST 2020

Students start the year learning remotely. Meal pick-up continues.

MARCH 2021

Schools reopen on a hybrid model. Students take home breakfast and lunch daily. Remote students pick up meals.

SUMMER 2021

Summer meals continue. 3,600 farm boxes distributed.

AUGUST 2021

Students return to school. Meal service on site resumes with restrictions & modifications.



1,044,880

Meals served from March 2020-Fall 2021

Challenges of Feeding During COVID

- Work from home? Nope, not food service.
- Menu changes
- Packaging
- Loss of staff
- Supply chain disruptions
- Planning for the unknown





THIS YEAR

- Salad bars have reopened
- We've cut back on packaging to reduce waste
- Breakfast is served as a snack during recess
- Lunch is served in all MPRs (no delivery service or outdoor service)

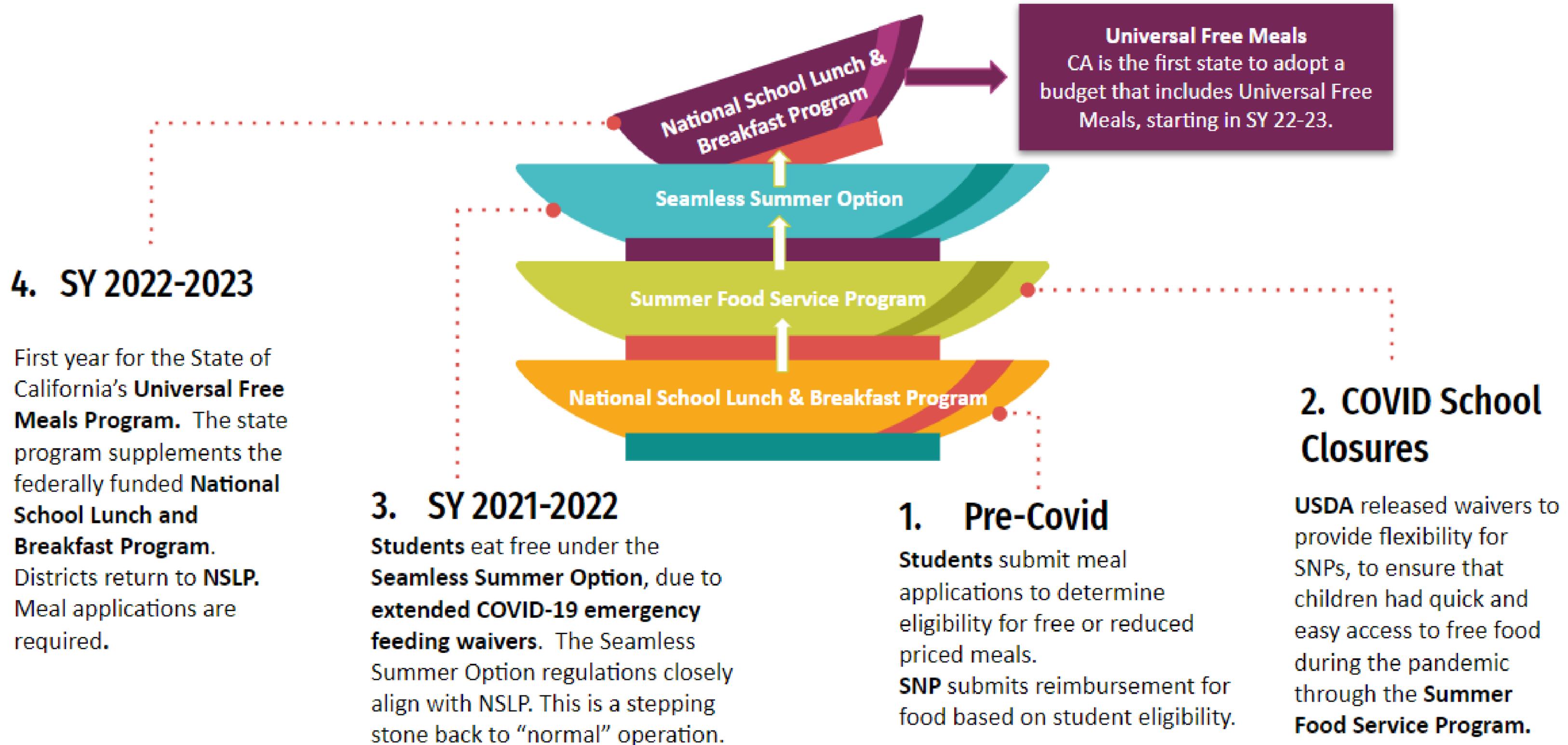
NEXT YEAR

- Both breakfast and lunch will be served in the MPR
- Meals will be assembled from a hot bar by our team- made to order so students can omit parts of the entrée
- Breakfast will be available in the morning before school and will return to more hot, semi scratch items

Past, Present & Future of School Nutrition Programs



Past, Present & Future of School Nutrition Programs



Impact of Free Meals for All Students

48% of students ate lunch in SY 2018-2019

67% of student are currently eating.

Studies show that free meals for all increases not only reduced/paid participation, but also participation of students who qualify for free meals.



Benefits of Free Meals for All

1. Kids who participate in school meals are more likely to eat fruits, vegetables and milk
2. Eliminates stigmas
3. Reduces health inequalities and food insecurity
4. For some, school meals are the healthiest meals they get all day
5. Eases stress of parents and guardians
6. More time to eat
7. More attentive and well behaved classes
8. No unpaid meal balances



FAQS

*Let us hear
you out!*



1. Doesn't cereal have a lot of sugar?
2. What can we do to reduce food waste at school?
3. How do I plan for my vegetarian student to eat at school?



Cereal

- All of the foods we buy must meet strict USDA regulations
- The cereals we buy aren't the same ones you see at the grocery store. Ours are:
 - Portion controlled
 - Reduced sugar
 - Made with whole grains
 - Coloring derived from natural plant sources



Waste

- Decreasing packaging that has increased due to COVID
- Food Waste Program (SB 1383)
- Educate: students do not need to take everything offered
- Educate: We encourage parents to have conversations with their kids about gratitude for food
- "Take what you will eat, eat what you will take"



Vegetarian Diets

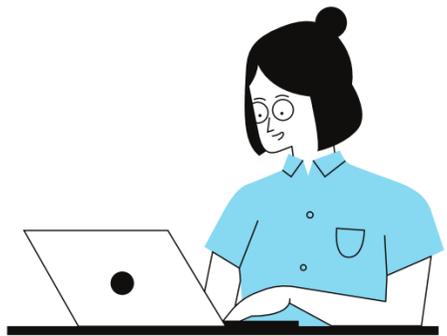
- Next year's menu will include notes on which items are vegetarian.
- Example: Orange Chicken Bowl can omit the chicken. Students may ask for the brown rice and sesame kale only.
- We welcome students to take as many fruit and vegetables as they want.



P L A N T
B A S E D

What does a day in food services look like?





Plan menu for next year during the Spring. Submit food and pricing requests to vendors.



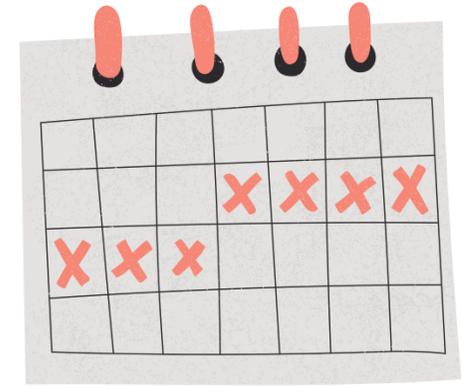
Determine how many kids will eat and convert recipes based on servings needed.



Order food- hope it arrives!



Central Kitchen receives food and maintains inventory.



When it is time to make a recipe, sometimes we need to plan days in advanced. Not all recipes take only 1 day!





Each morning, the Central Kitchen staff start at 6:00 AM. They prepare all of the hot food that will need to be sent out for the day. (2,200 servings)



Our delivery driver first delivers milk to all 9 schools, starting at 6:45 AM.

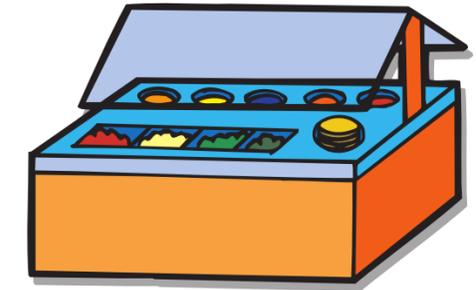


Our school staff arrive at their sites and start getting breakfast ready. Since breakfast is late this year, they have to immediately start working on lunch, once breakfast is over.



Before sending the hot food to the schools, we check our numbers to make sure we have enough food. We add extra for tardy students. Our drivers then deliver the food.

Food temps are taken before leaving the kitchen and upon arrival at the school.



Lunch service happens QUICKLY. Schools serve hundreds of students with only minutes in between classes. Between service, they replenish and clean their lines.



After lunch, our drivers make another run to all schools to pick up the carts that transported the food.



During this time, Central Kitchen is preparing for upcoming days. They unload the carts that come back from the schools.



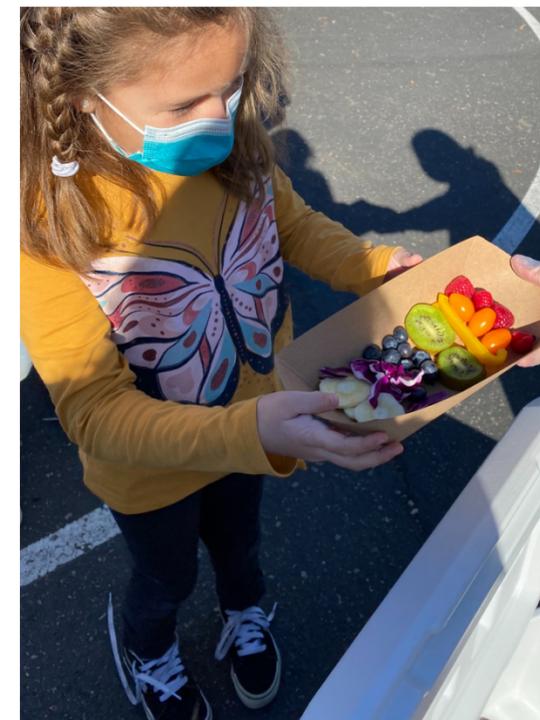
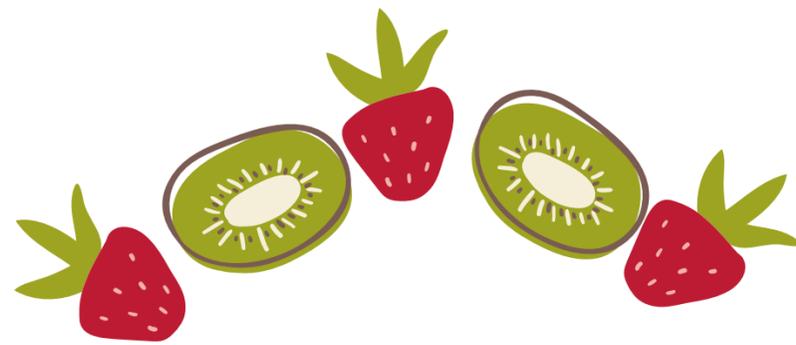
School sites clean up the salad bar and all of their dishes. They do their paperwork for the meals served for the day and place their food orders for the next day.



Why?

THE KIDS





WINTER/SPRING 2019 | ISSUE NO. 1
GOLETA UNION SCHOOL DISTRICT
FOOD SERVICES MAGAZINE

dish.



ALL ABOUT GOLETA SCHOOL FOOD AND TIPS ON HEALTHY HABITS

SPRING 2022 | ISSUE NO. 5
GOLETA UNION SCHOOL DISTRICT
FOOD SERVICES MAGAZINE

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ALL ABOUT GOLETA SCHOOL FOOD AND TIPS ON HEALTHY LIVING FOR YOUR FAMILY

A young child with light skin and dark hair, wearing a white t-shirt and green gardening gloves, is looking down at a small potted plant. The plant is in a silver-colored pot filled with dark soil. The background is a blurred green field, suggesting an outdoor garden setting.

**TO US, FOOD IS
MORE THAN JUST FOOD...**

It is fresh ingredients and recipes made with *love*.

It is *balancing* good nutrition with foods that
our students *enjoy*.

It is *supporting* our neighbors and farms.

It is providing *equal* opportunity for all
children to have *access* to the fuel that they
need to succeed.

It is sharing our passion and appreciation for
good food for all kids.