



Stories from the Field: Dysart USD

September 15, 2020

1:30 PM – 2:00 PM

PROFESSIONAL STANDARDS LEARNING CODES: 1120, 2230, 3440, 4130, 4150



Welcome!

ADE's upLIFT Webinar Series was created for YOU, the school nutrition professional, to learn and get inspired in how and what you feed your students!



This year, we hope to continue to inspire you by shining a spotlight on stories from directors across the state who are staying upLIFTed during times of adversity.

Each month we will feature an Arizona school nutrition program that is maintaining quality while serving meals to their students despite unconventional operations.

September Spotlight

Dysart USD



Paul Stanley
Director of Nutrition Services
Dysart Unified School District

District Profile



Enrollment: 22,946

Free/Reduced Percentage: 46%

25 sites (1 site Provision 2)

Breakfast, Lunch, Snack

District Profile



Before COVID-19

of meals served per day:

Lunch ADP: 14,500

Since COVID-19

of meals served per day:

Lunch ADP: 6,000+

District Profile



Current Learning & Feeding Model



Virtual/Distance Learning
In-Person Full Time

Dysart offers traditional breakfast, grab-and-go breakfast carts, BIC, traditional lunch, grab-and-go lunch carts, lunch in the classroom and high school food truck service.

Nutrition Initiative

*Topic: Limited Individually Wrapped Food in a
Successful Curbside Service Model*

Why we focus on...

Limiting Individually Wrapped Food

- Provides a variety of lunch options to keep stakeholders interested, driving participation
- Allowed us to utilize inventory on-hand after the school closures
- Did not limit our program to individually wrapped items that were difficult to procure or had very limited availability
- Provided fresh produce for students that may not have that option at home during the closure



Nutrition Initiative











How we put it into practice!

- Checked vendor inventory daily and adjusted menus as needed
- Worked closely with DoD Fresh to menu anticipated stocked produce
- Ensured we had the recipes in our database to serve stocked products



Nutrition Initiative



		11821	Fresh, Vegetable, Bell Pepper, Red	Refrigerator	✓
		R574	Fresh, Vegetable, Broccoli & Cauliflower, Raw		✓
		R575	Fresh, Vegetable, Broccoli Salad w/ Walnuts		✓
		R580	Fresh, Vegetable, Broccoli Salad, No Nuts		✓
		R605	Fresh, Vegetable, Broccoli, Au Gratin		✓
		R608	Fresh, Vegetable, Broccoli, Florets, Raw, Steamed		✓
		R638	Fresh, Vegetable, Broccoli, Florets, Roasted Teriyaki		✓
		11090	Fresh, Vegetable, Broccoli, Raw, Florets	Refrigerator	✓
		R472	Fresh, Vegetable, Carrots & Celery, Raw		✓

page 1 of 6



Top 5 Tips for...

Serving Limited Individually Wrapped Food in a Successful Curbside Service Model

- 1 Expand your recipe database. The USDA Food Buying Guide is a great resource for crediting components.
- 2 Know your community and student preferences. Survey students, sample the food.
- 3 Work closely with your food vendors to forecast product needed at least 3 weeks in advance.
- 4 Be flexible! Many products are available that will help SFAs meet the meal pattern.
- 5 Don't become complacent. Always keep your program moving forward.

Customer Service

Topic: Over the Top Customer Service

Why we focus on...

Over the top customer service

- Keeps staff engaged and positive
- Maintains standards in a different service model
- Provides a positive experience for our community in a time of uncertainty

Thank you for all your hard work, great smiles and positive attitudes in supporting our children

Thank you! We pick up at Kingswood. The people are so nice. Breakfast and lunch is perfect and we love getting out of the house for a bit.

I love the smiling faces and friendly attitude from the Kingswood Grab-N-Go line!

My son adores Mr. Alex from Ashton Ranch! Thank you Mr. Alex for everything and making my son feel special! He is going to miss you! Dysart is lucky to have

Some days they were the only positive faces I came across in such a hard time. So thankful for that ❤️❤️

Shout out to the wonderful friendly ladies at Dysart High School!

Customer Service

How we put it into practice!

- Clearly communicate expectations (training)
- Model the behavior you expect from your staff; lead by example
- Stay positive, even when things are difficult



Communication and PR

Topic: Sharing the Program with your Community

Why we focus on...

Sharing the program with our community



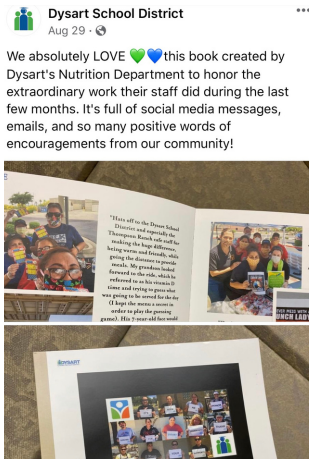
Celebrates and communicates all the great things we are doing for our students and community



Provides clear communication and important information when sudden changes occur



A picture is worth 1,000 words!



Communication and PR

How we put it into practice!

- Create a calendar of events or timeline for your PR department or those who manage social media
- Take high quality pictures when you are on-site and maintain a library of photos
- Post across multiple platforms

#DysartExtraordinary

Communication and PR



<https://www.facebook.com/watch/?v=658220768384895&extid=l1ood3HZeYCp8Lsv>

Employee Morale

Topic: Celebrating Staff

Why we focus on...

Celebrating Staff

- It all starts with our amazing staff on site
- Reduces turnover
- Happy staff = better food, better customer service and a more positive work environment
- If an organization is going through a crisis, happy employees will work harder to help it survive and achieve its goals

Employee Morale

How we put it into practice!

- Celebrate wins as a team
- Shout-outs and recognition
- Annual events and awards
- Fun contests for staff



Employee Morale



Thank You!

Paul Stanley

Director of Nutrition Services

Dysart Unified School District

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 Paul Stanley, Dysart USD



Resources

Top Five Tips for...

Serving Limited Individually Wrapped Food in a Successful Curbside Service Model

from...



Paul Stanley
Director of Nutrition Services
Dysart Unified School District

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School Meals in Arizona How'd they do that?

Dysart Unified School District

Curbside Bone-in Breaded Chicken Meal

Served April 2020

Food Cost: \$0.95/meal



Bone-in Breaded Chicken Procurement

- USDA Foods Entitlement; available through DoD Fresh
- Available from Shamrock Foods

Granny Smith Apple Procurement

- USDA Foods Entitlement; available through DoD Fresh

Baby Carrots Procurement

- USDA Foods Entitlement; available through DoD Fresh

Ranch Dressing Procurement

- Available from Shamrock Foods

Choice of Milk Procurement

- Available from Shamrock Foods

Equipment

- Oven
- Refrigerator
- Warmer (for curbside service)

Packaging

- Clamshells (pictured) or foil bags
- Silverware packet

Labor

- Requires only one employee to cook the chicken depending on volume
- Requires employees to pre-package the apple, carrots, and condiments in clamshell prior to service
- Curbside service requires three employees to assemble meals since this was a hot entree

Food Safety

- Heat chicken in oven for about 25-30 mins until internal temperature reaches 165 degrees
- Hold perishable items at 40 degrees or below
- Hold chicken at 140 degrees or more in warmer; added to clamshells as orders are received

Looking Ahead

Join us next month!

Stories from the Field: Osborn School District

October 20, 2020

1:30pm - 2:00pm

Next month, Stay upLIFTed will highlight Osborn School District. Osborn School District has continued to prioritize nutrition initiatives during their current operations, including serving a variety of fresh fruits and vegetables while offering curbside grab and go meals. Join us to learn more about their operation and how you can implement similar techniques!




Thank you!

Any questions?
Please type them into the chat bar now.

If you are attending the live webinar, you will receive a link to complete the survey in EMS.
After you complete the survey you can print a certificate of completion.

If you are watching the recorded webinar, you can access the survey link and certificate of completion at the end of the webinar slides.



 Jessica Krug, ADE

Comprehension Check

Question #1


Which of the following resources did the speaker cite as a useful tool for expanding your recipe database and crediting components?

- a. Whole Grain Resource
- b. USDA Food Buying Guide
- c. DoD Fresh Catalog
- d. USDA Menu Planner for School Meals

Comprehension Check

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- a. Whole Grain Resource
-  b. USDA Food Buying Guide
- c. DoD Fresh Catalog
- d. USDA Menu Planner for School Meals

Comprehension Check

Question #2


According to the speaker, which of the following actions was not taken to implement a successful curbside menu?

- a. Checked vendor inventory daily and adjusted menus accordingly
- b. Closely monitored DoD Fresh product availability
- c. Menued recipes that included products the vendor had available
- d. Submitted a meal pattern waiver

Comprehension Check

Question #2

According to the speaker, which of the following actions was not taken to implement a successful curbside menu?

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Comprehension Check

Question #3


According to the speaker, which of the following is a benefit of limiting individually wrapped food items?

- a. Items cost more
- b. Drives participation
- c. Takes less labor to prepare
- d. Takes up less storage space

Comprehension Check

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To request a certificate, please go to the next slide.

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Information to include when documenting this training for Professional Standards:

- Training Title: [Recorded Webinar: upLIFT Stories from the Field: Dysart USD](#)
- Key Area: 1000-Nutrition, 2000-Operations, 3000-Administration, 4000-Communications & Marketing
- Learning Codes: 1120, 2230, 3440, 4130, 4150
- Length: 0.5 hour

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- Attendees must document the amount of training hours indicated regardless of the amount of time it takes to complete it.

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<https://www.surveymonkey.com/r/upliftrecordedwebinar>

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- Training Title: [Recorded Webinar: upLIFT Stories from the Field: Dysart USD](#)
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