





# **School Year 2020-2021 Stories from the Field**

**Director Spotlight** 

Webinar Nutrition Initiative

Top 5 Tips

How'd They do That?

**Research Rundown** 

#### September 2020



Paul Stanley Director of Nutrition Services Dysart Unified School District

# **Dysart Unified School District**

Limiting Individually Wrapped Food in a Successful Curbside Service Model (<u>Recording</u>) (<u>Slides</u>)

1. Expand your recipe database 2.Know your community and student preferences

- 3. Work closely with
- your food vendors
- 4. Be flexible
- 5. Don't become <u>complacent</u>



Curbside Bone-In **Breaded Chicken** 

Alternative Breakfast Models: Milk Service Practices in School **Nutrition Programs** 





# **Osborn School District**





**Cory Alexander** Director of Child Nutrition Osborn School District

Procure Local, Clean Label, and **Scratch Made Foods** (Recording) (Slides)



1. Pick a Place to Start 2. Equipment 3. Start Small 4. Seek Partnerships **5.Gather Resources** 

> Whole Grain Buns with **Local White Sonoran** Wheat Flour (<u>Recipe</u>)

**A Nutrition Education** Intervention Using NOVA Is More Effective Than **MyPlate Alone: A Proof**of-Concept Randomized **Controlled Trial** 

#### November 2020



**Eva Chalabi** Food Service Director **Riverside School District** 

#### **Riverside School District**

**Preparing and Serving Scratch** and Semi-Scratch Recipes (Recording) (Slides)

1. Start with your <u>commodity products</u> 2. Pick simple recipes that are versatile 3. Engage your staff in the process 4. Sample your new items 5. Utilize existing resources



Scratch-made **Protein Bars** (<u>Recipe</u>)

**Food Safety in Home** Kitchens: A Synthesis of the Literature

#### December 2020



Jody Buckle Director of Food and Nutrition Humboldt Unified School District

#### Humboldt Unified School District

**Offering Nutritious Garden Bars** With a Variety of Fresh Fruits and Vegetables (Recording) (Slides)



1. Work with the principals at your schools 2. Train your students 3. Find partners 4. Utilize your USDA Foods Éntitlement 5. Keep it colorful!



**Garden Bar** 

Food insecurity and food preparation equipment in US households: exploratory results from a cross-sectional **questionnaire** 



January 2021



**Emma Kitzman** Director of Nutrition Services Tempe Elementary School District



#### February 2021



Lindsay Aguilar Director, Food Services Department Tucson Unified School District

# **Tucson Unified School District**

Access to Nutritious Meals



Nutrition Education and **Promotion during COVID-19** (<u>Recording</u>) (<u>Slides</u>)



1. Start small

**5.Be creative** 

3. Form partnerships

- 2. Plan to group items that are alike
- 3. Utilize technology for communication
- 4. Market and promote your programs
- 5. Collect feedback

4. Seek grants and addtional funding

2. Find support in administration

Weekly Meal Pick-up



Food Insecurity and Pediatric Obesity: A **Double Whammy in the Era of COVID-19** 

The New School Food **Standards and Nutrition** of School Children: **Direct and Indirect Analysis** 

#### March 2021

# April 2021



**Terra Masias** Child Nutrition Manager St. Mary's Food Bank

### St. Mary's Food Bank

**Maximizing Meals and Snacks** Served (Recording) (Slides)



1. Fill the gaps 2. Find partners 3. Overcome obstacles/barriers 4. Create tools to use Adapt internally



**Hot Supper Meals** 

Marginal, Low, and Very-Low Food Security among Children Are Associated with Intake of Select Dietary Factors during Summer

#### May 2021



# **Chandler Unified School District**

"Family Style" Bulk Meal Packs (<u>Recording</u>) (<u>Slides</u>)

1. Use fresh, recognizable



The addition of spices and herbs to vegetables

Jenny Bracamonte Director of Food and Nutrition

Chandler Unified School District



