upLIFT

LEARN. INSPIRE. FEED. TEACH.

Webinar Series

upLIFT Your Summer Menu with DoD Fresh!

WITH SPECIAL GUEST, TUCSON UNIFIED SCHOOL DISTRICT

May 16, 2023

1:30 PM - 2:00 PM

ARIZONA DEPARTMENT OF EDUCATION

Meet Your Host

Ashley Kennedy, SNS

Health and Nutrition Services Specialist

Welcome!

upLIFT

LEARN. INSPIRE. FEED. TEACH.

upLIFT was created for you, the child nutrition professional, to provide you with materials to help you LEARN about nutrition, INSPIRE you on what to feed your participants, FEED your participants healthy meals, and TEACH others in your community about your programs!

This year, the monthly webinar series will focus on sharing relevant nutrition knowledge as well as standout stories from the field on successful service models, inspiring menu ideas, and tips and tricks to implement nutrition initiatives in schools! These webinars are intended to provide you with real, applicable, and helpful information that you can use to operate the best school food service program possible at your sites this year!

Special Guest

Tucson Unified School District (TUSD)

Tucson Unified

Lindsay Aguilar, RD, SNS
Director, Food Services Department
Tucson Unified School District
Tucson, Arizona

- Policy Chair of the School Nutrition Programs Advisory Council
- SNA Board of Directors

School Profile

Free/Reduced Percentage: 71.5%

Current Enrollment: 41,568

Grades: Pre-K-12th

Number of Sites: 87

School Profile

Current Learning Model

- In person
- Online options available

Current Feeding Model

- Meal choices packaged for service
- Elementary/K-8: Self service model
- Middle & High Schools: Themed stations
- Breakfast & Lunch carts at various sites

School Profile

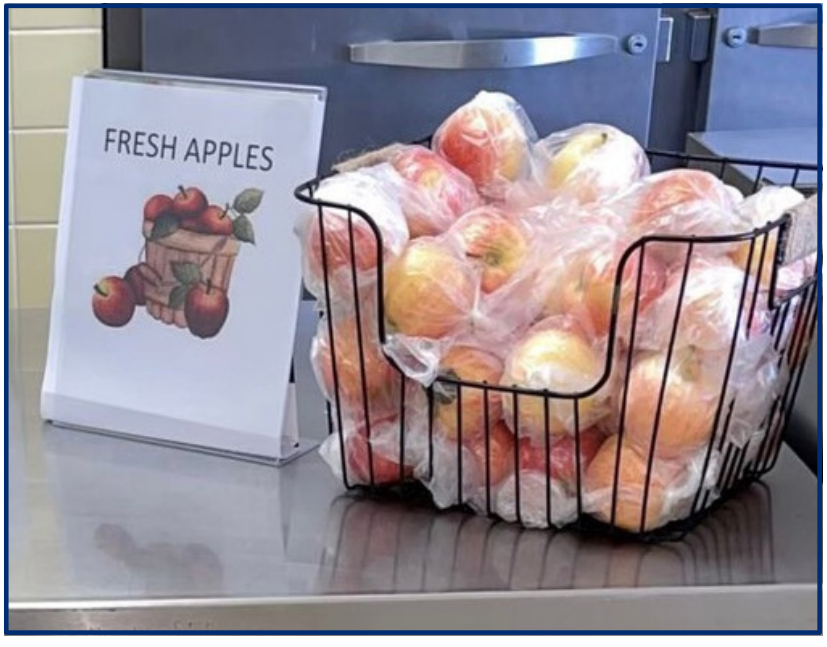
Nutrition Initiative

Topic: Summer Meals with DoD Fresh at School Sites!

DoD Fresh District Goals

Summer Menus

- Incorporate fresh produce
- Maximize cost savings
- Include variety in the menu
- Strategize menu and ordering with summer meal participation variables
- ADE Summer Farm Fresh Challenge

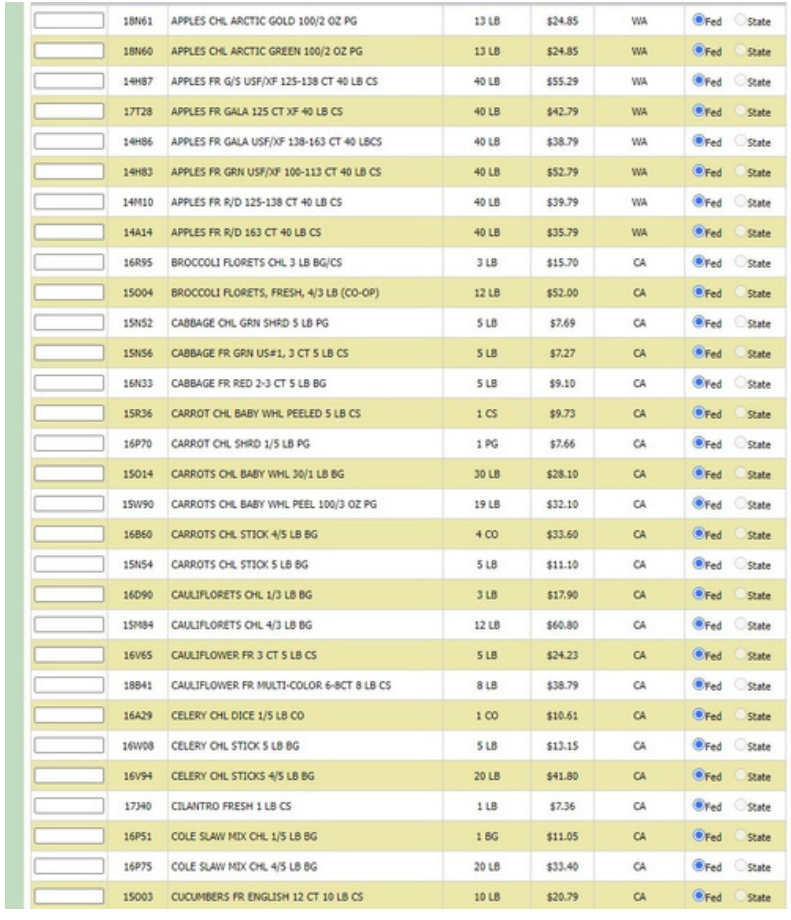


DoD Fresh District Goals

Procurement

DoD Fresh Availabilty

- Easy ordering process
- List of available produce
- Menu review
- Staffing review
- Estimated volume needed
- Program length



	18N61	APPLES CHL ARCTIC GOLD 100/2 OZ PG	13 LB	$24.85	WA	Fed State
	18N60	APPLES CHL ARCTIC GREEN 100/2 OZ PG	13 LB	$24.85	WA	Fed State
	14H87	APPLES FR G/S USF/XF 125-138 CT 40 LB CS	40 LB	$55.29	WA	Fed State
	17T28	APPLES FR GALA 125 CT XF 40 LB CS	40 LB	$42.79	WA	Fed State
	14H86	APPLES FR GALA USF/XF 138-163 CT 40 LBCS	40 LB	$38.79	WA	Fed State
	14H83	APPLES FR GRN USF/XF 100-113 CT 40 LB CS	40 LB	$52.79	WA	Fed State
	14M10	APPLES FR R/D 125-138 CT 40 LB CS	40 LB	$39.79	WA	Fed State
	14A14	APPLES FR R/D 163 CT 40 LB CS	40 LB	$35.79	WA	Fed State
	16R95	BROCCOLI FLORETS CHL 3 LB BG/CS	3 LB	$15.70	CA	Fed State
	15O04	BROCCOLI FLORETS, FRESH, 4/3 LB (CO-OP)	12 LB	$52.00	CA	Fed State
	15N52	CABBAGE CHL GRN SHRD 5 LB PG	5 LB	$7.69	CA	Fed State
	15N56	CABBAGE FR GRN US#1, 3 CT 5 LB CS	5 LB	$7.27	CA	Fed State
	16N33	CABBAGE FR RED 2-3 CT 5 LB BG	5 LB	$9.10	CA	Fed State
	15R36	CARROT CHL BABY WHL PEELED 5 LB CS	1 CS	$9.73	CA	Fed State
	16P70	CARROT CHL SHRD 1/5 LB PG	1 PG	$7.66	CA	Fed State
	15O14	CARROTS CHL BABY WHL 30/1 LB BG	30 LB	$28.10	CA	Fed State
	15W90	CARROTS CHL BABY WHL PEEL 100/3 OZ PG	19 LB	$32.10	CA	Fed State
	16B60	CARROTS CHL STICK 4/5 LB BG	4 CO	$33.60	CA	Fed State
	15N54	CARROTS CHL STICK 5 LB BG	5 LB	$11.10	CA	Fed State
	16D90	CAULIFLORETS CHL 1/3 LB BG	3 LB	$17.90	CA	Fed State
	15M84	CAULIFLORETS CHL 4/3 LB BG	12 LB	$60.80	CA	Fed State
	16V65	CAULIFLOWER FR 3 CT 5 LB CS	5 LB	$24.23	CA	Fed State
	18B41	CAULIFLOWER FR MULTI-COLOR 6-8CT 8 LB CS	8 LB	$38.79	CA	Fed State
	16A29	CELERY CHL DICE 1/5 LB CO	1 CO	$10.61	CA	Fed State
	16W08	CELERY CHL STICK 5 LB BG	5 LB	$13.15	CA	Fed State
	16V94	CELERY CHL STICKS 4/5 LB BG	20 LB	$41.80	CA	Fed State
	17J40	CILANTRO FRESH 1 LB CS	1 LB	$7.36	CA	Fed State
	16P51	COLE SLAW MIX CHL 1/5 LB BG	1 BG	$11.05	CA	Fed State
	16P75	COLE SLAW MIX CHL 4/5 LB BG	20 LB	$33.40	CA	Fed State
	15O03	CUCUMBERS FR ENGLISH 12 CT 10 LB CS	10 LB	$20.79	CA	Fed State

Marketing DoD Fresh

Program Promotion

- Online menus
- Social media
- Highlight fresh produce
- Visual presentation
- Colorful serving lines

Nutrition Initiative

Topic: Summer Meals with DoD Fresh with Community Partners!

Community Partnerships

Summer Sponsored Sites

- City Parks and Recreation Summer Camps
- Boys & Girls Clubs
- Public Libraries
- Non Profit Organizations with summer camps/youth programs
- Other eligible locations with high volume of children

Community Partnerships

Coordination

- Community Food Bank-Partnership liaison
- Connecting with near by sites
- Meal delivery capacity
- Online interest form
- Staff training
- Site reviews
- Point of contact

Community Partnerships

Meal Service at Sponsored Sites

- Delivery & staffing capacity
- Storage capacity
- DoD Fresh options
- Next day's breakfast delivered with lunch

Community Partnerships

Meal Service at Sponsored Sites

- Hot or cold meals?
- Shelf stable meal kits
- Food Quality
- Holding/Packaging
- Internal staff vs partnership staff

Community Partnerships

Labor for Sponsoring Sites

- Staffing capacity
- Labor costs
- Review partnership staffing
- Program compliance
- Site accountability/program oversight

Helpful Tools


USDA Food and Nutrition Service
U.S. DEPARTMENT OF AGRICULTURE

USDA DoD FRESH PROGRAM:
A Source for Locally Grown Produce

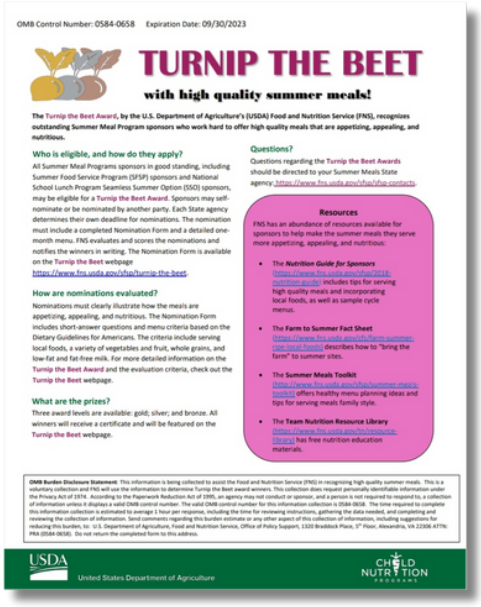
How Does USDA DoD Fresh Work?

How Is Local Produce Available in USDA DoD Fresh?

PATRICK LEAHY FARM to SCHOOL PROGRAM

[USDA DoD Fresh]

[Farm Fresh Challenge]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TURNIP THE BEET
with high quality summer meals!

Who is eligible, and how do they apply?

How are nominations evaluated?

What are the prizes?

Questions?

Resources

USDA United States Department of Agriculture
CHILD NUTRITION PROGRAMS

[Turnip the Beet!]

Top 5 Tips for...

upLIFTing Your Summer Menu with DoD Fresh!

- Optimize available fresh produce.
- Increase fresh produce offered.
- Try new products during the Summer Farm Fresh Challenge.
- Experiment with something new on your menu.
- Market & Promote!

Thank you!

Lindsay Aguilar, RD, SNS
Director, Food Services Department
Tucson Unified School District
Tucson, Arizona

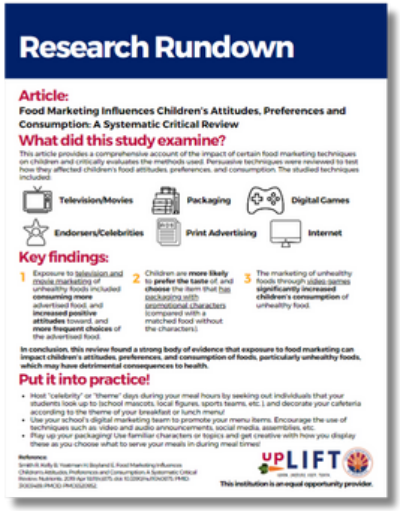
Follow us on:

TUSD Food Services
@tusdfoodservices

Resources

Whole Food Profile

How to Use Whole Foods



Research Rundown

Nutrition Knowledge Fact Sheet

https://www.azed.gov/hns/nslp/uplift/

Reminder!

Serve a Rainbow and showcase YOUR program!

Remember to submit photos of your produce via email to Ashley.Kennedy@azed.gov. Show off your **YELLOW** **produce items and be featured in the monthly upLIFT newsletter!**

Looking Ahead

Join us next month!

June upLIFT Webinar - Go Local with the Summer Farm Fresh Challenge!

June 20, 2023

1:30 pm - 2:00 pm

Please join us on June 20 for the second part of our Summer upLIFT Webinar Series! This month, we will focus on the Summer Farm Fresh Challenge and explore strategies for integrating locally-sourced products into your sites. In addition to the webinar, we'll be providing resources and tools to help you get started with the Summer Farm Fresh Challenge, including a list of local farms and producers in your area and tips for incorporating local ingredients in your recipes. We're excited to see the positive impact that this challenge will have on your sites and look forward to seeing you June 20!

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Thank you!

Any questions?
Please type them into the Q&A now.

If you are attending the live webinar, you will receive an email once attendance has been completed. Once you have received this email, your training certificate will be available in APLD.

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

ARIZONA DEPARTMENT OF EDUCATION

Congratulations!

You have completed the **Recorded Webinar: upLIFT Your Summer Menu with DoD Fresh!**

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

In order to count this training toward your Professional Standards training hours, the training content must align with your job duties.

Information to include when documenting this training for Professional Standards:

- Training Title: Recorded Webinar: upLIFT Webinar Series - upLIFT Your Summer Menu with DoD Fresh!
- Length: 0.5 hour

Please Note:

- Attendees must document the number of training hours indicated regardless of how long it takes to complete it.

Congratulations!

Requesting a Training Certificate

Please click on the link below to complete a brief survey about this webinar. Once the survey is complete, you will be able to print your certificate of completion from Survey Monkey.
*This will not appear in your APLD Account.

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

The information below is for your reference when completing the survey:

- Training Title: Recorded Webinar: upLIFT Webinar Series - Serving Culturally Relevant School Meals