Get Online with a Multifaceted, Multilingual, Professional Development Program for School Nutrition Personnel

www.makingitcount.info
Lynne Ivers Thompson, MS
UMass Extension Nutrition Education Program
Marketing and Design Director

Principle Investigator for SMARTTts
Creative Director and Project Manager
Session Overview

Learn about:

• Professional training standards

• Changes in National School Lunch Program

• Making It Count (MIC) as a training tool
  • Project background
  • What makes us SMARTTts
  • Why use Making It Count
Session Overview

Experience:

MIC as a Professional Development Training Tool

• Watch
  • Meal Pattern Requirements for Lunch (part 1) – video
  • Point of Service Meal Count System – video

• Play
  • Make the Portion Count – interactive activity
  • Key Word Match Game – site-based activity
  • How Do You Ring it UP? – interactive activity
Session Overview

**Use:**

MIC for Professional Development to meet Professional Standards

- MIC online Teaching Tools
- What people are saying
- Questions

Important step to ensure ALL of America’s children receive safe, nutritious meals through efficient, cost effective programs.
Professional Standards:

• **Enhance** the image of school nutrition professionals and their influence in the community

• **Build** skills and **empower** staff to lead efficiently operated school nutrition programs

• Final rule became effective - July 1, 2015.

Source:  http://professionalstandards.nal.usda.gov
Starting July 1, 2016, how many hours of professional training does the USDA require each year for new and current School Nutrition Managers?

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Answers to this poll are anonymous.

- 29% for 6 hours (289524)
- 50% for 10 hours (289525)
- 21% for 20 hours (289526)
What Qualifies as Training?

Training should apply to an employee’s work duties. In many cases, your director and school district will help you find training. They may also assist in identifying training for your staff. Consider these options for job-specific training:

- Online courses
- Structured, on-the-job training
- In-service training
- Local school nutrition organization educational events
- State agency-sponsored training
- Training you conduct for staff
  - Meetings sponsored by foodservice partners (vendors and commodity groups), including exhibits (as allowed by your State agency)
  - College courses with job-specific content
Making It Count contains many different resources for school food service personnel to enhance their knowledge and hone their skills. The website is composed of videos, factsheets, and other resources and is divided into four sections:

- Understanding USDA Meal Patterns
- Special Dietary Needs
- What Counts as Reimbursable Meals
- Ways to Insure Access and Accountability

Website: Making it Count
Developer: Massachusetts Department of Elementary and Secondary Education. University of Massachusetts, Amherst. UMass Extension.


Language: English
Training format: Video Online training Print Materials
State Specific: Unlimited Access
Publication Date: 2013
Price: Free
What’s Changed in the SNP
### Changing Child Nutrition Programs

<table>
<thead>
<tr>
<th>Year</th>
<th>Breakfast</th>
<th>Lunch</th>
<th>Surplus Food</th>
<th>NSLP Stds</th>
<th>Financial Mgt</th>
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<th>Wellness</th>
<th>Food Safety</th>
<th>Food Revolution</th>
<th>IOM</th>
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Source: Bryan, 1936; Martin and Oakley, 2008; USDA
1969
In 2015, how many school lunches were served each day in the U.S.?

- 30.5 million
- 49.12 million
- 20.95 million

Text a CODE to 22333

Answers to this poll are anonymous.
30,500,000 meals each day

7,220 miles of trays end to end
2005
Food and Nutrition Service
Access, Participation Eligibility and Certification (APEC) Study

FINDINGS:
Nationally, most programs had errors

- Administrative errors by school districts in processing applications
- Errors by cashiers in counting reimbursable meals
$$$$$$
USDA Administrative Review and Training (ART) Grant

ART Grant Goal:

Identify, review and train local educational agencies

Allowing States to take charge of reducing errors.
Coordinated Review Effort
2009
What Makes Us SMARTTs

School Meals Accountability and Responsibility Training Tools (SMARTTs)
SMARTTTs Goal

Massachusetts SMARTTTs will **enhance** the administration and quality of school meals by **improving** school nutrition personnel practices thus **minimizing errors**.
What makes us SMARTTTs

Train district and school-based personnel

• Online instructional modules with videos and interactive activities
• Factsheets and resources
• Training/facilitator tips for supervisors and managers
• Accommodate multilingual work force
MIC Pilot - 2012

- 10 MA School Districts
- 211 total participants
- 164 completed pre- and post-tests

Findings
Overall knowledge of the requirements of the National School Lunch Program increased significantly
Why Making It Count
Lunch
Experience Making It Count as a Professional Development Training Tool
Catherine Wickham MS, RDN, CD-N
UMass Department of Nutrition
Doctoral Candidate

SMARTTs Program Assistant
1986
What are the National School Lunch Program Food Components?

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Answers to this poll are anonymous.

- Milk, Fruits, Vegetables, Breads, Proteins: 289156 (6%)
- Milk, Fruits, Vegetables, Grains, Meat/Meat Alternate: 289367 (76%)
- Dairy, Fruits, Vegetables, Grains, Meat/Meat Alternate: 289368 (18%)
Video

Meal Pattern Requirements Part 1
Interactive Activity
Resources

• Supporting Materials

• Teaching Tools
Supporting Materials:
**Meal Pattern Requirements - Lunch**
Resources: Teaching Tools

- Facilitators Guide (pdf/doc)
- Tracking Sheet (pdf/doc)
- Review Questions (pdf/doc)
- Certificate of Completion (pdf/doc)

- Site-Based Activities (pdf/doc)
  - Key Word Kickoff (pdf/doc)
  - Key Word Match Game (pdf/doc)
  - Vegetable Subgroups (pdf/doc)
  - Reimbursable Lunch: Daily/Weekly
  - Minimum Requirements (pdf/doc)
  - Understanding Offer Versus Serve (pdf/doc)

- Handouts
  - Vegetable Checklist (pdf/doc)
  - Offer Versus Serve Checklist (pdf/doc)
  - Lunch Menu Worksheet (pdf/doc)
**Vegetable Checklist**

<table>
<thead>
<tr>
<th><strong>ACCESS TO VEGETABLES</strong></th>
<th><strong>Doing NOW</strong></th>
<th><strong>Plan TO DO</strong></th>
<th><strong>Goal/Status</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>At least two types of vegetables are available daily</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>At least one vegetable option is available in all foodservice areas</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Daily vegetable options are available in at least two different locations on each service line</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Daily vegetable options are easily seen by students of average height for your school</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A daily vegetable option is bundled into grab-and-go meals available to students</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>A default vegetable choice is established by pre-plating a vegetable on some or all days</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>SALAD BAR and SERVING</strong></th>
<th><strong>Doing NOW</strong></th>
<th><strong>Plan TO DO</strong></th>
<th><strong>Goal/Status</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Individual salads or salad bar is available to all students</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>The salad bar is highly visible and located in a high traffic area</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Self-serve salad bar utensils are at the appropriate portion size or larger for all vegetative choices</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Self-serve salad bar utensils are smaller for condiments, dressings and other non-produce items</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

<table>
<thead>
<tr>
<th><strong>QUALITY and MENU SIGNAGE</strong></th>
<th><strong>Doing NOW</strong></th>
<th><strong>Plan TO DO</strong></th>
<th><strong>Goal/Status</strong></th>
</tr>
</thead>
<tbody>
<tr>
<td>Vegetables are not wilted, bruised, or otherwise damaged</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Available vegetable options have been given creative or descriptive names</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All vegetables have name cards or produce IDs and these are displayed next to each vegetable option daily</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All vegetable names are written and legible on menu boards</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>All names are included on the published monthly school lunch menu</td>
<td></td>
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<td></td>
</tr>
</tbody>
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Adapted from the Smarter Lunchrooms Maximum Lunchroom Self-assessment Score Card.
Site-based Activity – Key Word Match Game

Lunch requires that you offer all five of these: fruits, vegetables, meat/meat alternates, grains, and milk.

What are Food Components?
Point of Service

Point of Service Meal Count System
How Do You Ring It Up?
How YOU Can Use MIC for Professional Development to Meet Professional Standards
Sally Teixeira, BA

MA Department of
Elementary and Secondary Education

Educational Specialist
Minimum Training Standards for School Nutrition Program Employees

• Continuing education/annual training standards apply to all employees

• The number of Training Hours varies for the four staffing levels
Starting July 1, 2016, how many hours of professional training does the USDA require each year for new and current School Nutrition Managers?

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<th>Staffing Level</th>
<th>SY 15-16</th>
<th>SY 16-17 &amp; Beyond</th>
</tr>
</thead>
<tbody>
<tr>
<td>DIRECTOR</td>
<td>8</td>
<td>12</td>
</tr>
<tr>
<td>MANAGER</td>
<td>6</td>
<td>10</td>
</tr>
<tr>
<td>ALL OTHER STAFF</td>
<td>4</td>
<td>6</td>
</tr>
<tr>
<td>PART-TIME STAFF</td>
<td>4</td>
<td>4</td>
</tr>
</tbody>
</table>

*Note: MANAGER and PART-TIME STAFF are updated to SY 16-17 & Beyond.*
USDA Requirements for Professional Standards

• Length of Training
  • Minimum of 15 minutes
  • Can be obtained online or in-person

• Must be job specific

• Follow key training topics which align with key area learning codes

• Must be documented
4 Key Areas - Learning Codes

• Key Area 1 – Nutrition (1000)

• Key Area 2 – Operations (2000)

• Key Area 3 – Administration (3000)

• Key Area 4 – Communication & Marketing (4000)
Learning Codes

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- Special Dietary Needs
- What Counts as Reimbursable Meals
- Ways to Insure Access and Accountability

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Training format: Video Online training Print Materials
State Specific: Unlimited Access
Publication Date: 2013
Price: Free
MIC Teaching Tools
Teaching Tool Resources

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- Handouts
  - Vegetable Checklist (pdf/doc)
  - Offer Versus Serve Checklist (pdf/doc)
  - Lunch Menu Worksheet (pdf/doc)
Training Tracking Sheet

- Planning tool for trainings
- Group or self-directed
- Learning codes
- Tracking time
Certificate of Completion

for participation in
School Meals Accountability and Responsibility Training Tools
MAKING IT COUNT: Lunch

Time credited: [Space for signature]  
School Nutrition Director/Supervisor: [Space for signature]  
Date: [Space for date]

[Signature]

This project, School Meals Accountability and Responsibility Training Tools (EMWES9724), has been funded in part with federal funds from the U.S. Department of Agriculture through the National Institute of Food and Agriculture, under the Cooperative Agreement 79521. The opinions in this publication are not necessarily reflected in or endorsed by the U.S. Department of Agriculture, nor does mention of trade names, commercial products, or organizations imply endorsement of the U.S. Government.
How MA is Using www.makingitcount.info

**Promoted by State Agency as:**

- A convenient, easy to use Tool
  - As part of Administrative Review Corrective Action Plans (CAP)
  - Credits towards the Professional Standards requirements

**Utilized by Schools because:**

- Addresses different types of Child Nutrition Programs
- Group based and individual learning
- Includes multicultural components
- Online (24/7)
What people are saying about MIC

“I found this course extremely helpful especially since I could do it at my own pace and go back to an item or refer to my handout in conjunction with the video.”

“It felt like you were doing something with the class hands on. Great! better understanding”
What people are saying about MIC

“They made it a fun way to learn how to put the meals together.”

“it helps to see how if we follow guidelines and read labels we all can be proud to give a child a nutritional and healthy meal”
How people are using MIC

- Use Google Analytics to show how it is being used
- Where do people land the most
- National and state images
Acknowledgements

USDA
United States Department of Agriculture
Food and Nutrition Service

UMass Extension
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(1) mail: U.S. Department of Agriculture
Office of the Assistant Secretary for Civil Rights
1400 Independence Ave., SW
Washington, D.C. 20150-9410
(2) fax: (202) 690-7442; or

(3) email: program.intake@usda.gov

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Contact Information

Lisa S. L. Jackson, MS, RD, LDN
Massachusetts Department of Elementary and Secondary Education,
Office for Food and Nutrition Programs

SMARTTs Coordinator

Phone: 781-338-6840
Email: nutrition@doe.mass.edu