



HUNTSVILLE CITY  
**SCHOOLS**  
*A Legacy of Leading & Learning*

# 2020-2021 Reset Plan

The Child Nutrition Program

Huntsville City Schools

# Introduction

## 2020-2021 Reset Plan

### The Child Nutrition Program

#### Introduction

As the district looks to move to a blended learning plan this school year, the Child Nutrition Program (CNP) also will adjust our process of ensuring that students receive nutritious meals. We want to inform parents and guardians that as school operations change we can still provide meals under the same Parmenter’s and mandates that are required by the USDA. The new meal service process will not be new to students as it will closely relate to programs that are currently being utilized in the district such as Breakfast in the Classroom (BIC). BIC is an alternative food service model for students where breakfast is eaten in the classroom after the official start of the school day. Melas will also be made available to students enrolled in either traditionally or virtually.

The Child Nutrition Program is committed to offering school meals to all children who are enrolled at any school site. All school-aged children will have access to healthy meals through the Child Nutrition Program which includes breakfast, snacks, lunches, and supper meals.

School meals are vital to the well-being and health of students primarily those who have financial challenges within their families. Students need food for fuel which allows them to learn, grow, and participate in activities. Providing school meals gives the Child Nutrition Program the ability to combat food insecurity, obesity rates, and poor health prevention.

The meal standards that are set forth by the USDA impact school meals in a positive manner by giving children multiple meal choices and increases the consumption of fruits and vegetables which are identified within the Child Nutrition Program’s meal pattern. The Child Nutrition Program offers multiple student feeding programs at each school site and we encourage families to engage in all USDA benefits that support the nutritional needs of young people especially those who qualify for these benefits based on income.

## Richard B. Russel National School Lunch Act



The Richard B. Russell National School Lunch Act (79 P.L. 396, 60 Stat. 230) is a United States federal law that created the National School Lunch Program (NSLP) to provide low-cost or free school lunch meals to qualified students through subsidies to schools. The program was established to prop up food prices by absorbing farm surpluses, while at the same time providing food to school age children. It was named after Richard Russell, Jr., signed into law by President Harry S. Truman in 1945, and entered the federal government into schools dietary programs on June 4, 1946.



# Meal Programs

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#### Offered Meal Service Programs

The Child Nutrition program will execute the following programs as part of the district reset plan which includes National School Lunch Program (NSLP), School Breakfast Program (SBP), and the Child and Adult Care Food Programs (CACFP)

The School Breakfast Program (SBP) is a federally assisted meal program operating in public and non-profit private schools and residential child care institutions. The SBP started in 1966 as a pilot project and was made a permanent entitlement program by Congress in 1975. The School Breakfast Program (SBP) provides reimbursement to states to operate nonprofit breakfast programs in schools and residential childcare institutions.

The National School Lunch Program (NSLP) is a federally assisted meal program operating in public and nonprofit private schools and residential child care institutions. It provides nutritionally balanced, low-cost, or free lunches to children each school day. The program was established under the National School Lunch Act, signed by President Harry Truman in 1946.

The Child and Adult Care Food Program (CACFP) is a federal program that provides reimbursements for nutritious supper meals and Pre-K snacks to eligible children and adults who are enrolled for care at participating child care centers, daycare homes, and adult daycare centers. CACFP also provides reimbursements for meals served to children and youth participating in afterschool care programs, children residing in emergency shelters, adults over the age of 60, or living with a disability and enrolled in daycare facilities. CACFP contributes to the wellness, healthy growth, and development of young children and adults in the United States.

## USDA Meal Programs



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The USDA is responsible for providing a safety net for millions of Americans who are food-insecure and for developing and promoting dietary guidance based on scientific evidence. The USDA works to increase food security and reduce hunger by providing children and low-income people access to food, a healthful diet, and nutrition education in a way that supports American agriculture and inspires public confidence. The USDA provides critical nutrition assistance through Food and Nutrition Service (FNS) programs that include child nutrition

# Meal Serving

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### Meal Serving Process

#### Execution

During each school day, school meals will be prepared in the kitchens of each school site. Once completed they will be then placed into single-use bags and disposable materials to allow for time constraints and ease of distribution. These prepared meals will be in a grab-and-go style and will be served during specific meal periods to include breakfast, lunch, snack, and supper depending on the programs offered at each school. Each served meal will be prepared based on designated USDA meal pattern requirements.

#### Distribution

Once the meals are packaged then they will be inserted in insulated moveable bags to remain compliant with food safety regulations. Milk pints that must accompany all meals will be placed into portable temperature-controlled boxes to guarantee that the food item remains in a safe environment for consumption. All food holding apparatuses will then be loaded onto mobile shelving which is designed to store and transport items down hallways and corridors. CNP staff will navigate the shelving to classrooms for delivery. Served grab and go meals can be both hot or cold. To implement social distancing practices students will need to eat the distributed meals in the classroom or non-congregate areas as determined by school site administrators. Meals will not be served in the lunch room or cafeteria serving lines. Meals will be provided to virtual students via curbside delivery.

#### Serving Periods

Breakfast will operate 30 minutes before class starts at each school site. Lunch meal serving times will be extended to operate between the hours of 9:00 am – 1:30 pm to ensure that all participants will have the opportunity to attain a lunch meal. Meal kiosks may also be used at various high school sites so students may pick up meals between classes as determined by school site administrators. Pre-K snacks will be delivered as determined by school site administrators during the school day. All supper meals will be transported during the last ten minutes of each school day. CNP staff members will remain 6 feet from students when delivering food to classrooms. Meals will also be distributed in an expedient manner to prevent instructional time interruptions.

### Free and Reduced Priced School Meals



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School meal applications are sent home at the beginning of each school year. However, households may apply for school meals any time during the school year by submitting completed paper or online application. A free or reduced meal application may be completed at any time during the school year. If you receive Supplemental Nutrition Assistance Program (SNAP) benefits, all of your children who attend school automatically qualify for free school meals. Temporary Assistance for Needy Families (TANF) also provides automatic eligibility.

# USDA Meal Pattern 2020-2021 Reset Plan The Child Nutrition Program

## Lunch Meal Pattern

	Grades K-5	Grades 6-8	Grades 9-12
Food Components	Amount of Food per Week (minimum per day)		
Fruits (cups)	2 1/2 (1/2)	2 1/2 (1/2)	5 (1)
Vegetables (cups)	3 & 3/4 (3/4)	3 & 3/4 (3/4)	5 (1)
Dark green (cup)	1/2	1/2	1/2
Red/Orange (cup)	3/4	3/4	1 1/4
Beans and peas (legumes)	1/2	1/2	1/2
Starchy (cup)	1/2	1/2	1/2
Another (cup) daily	1/2	1/2	3/4
Additional Vegetables to Reach Total <sup>e</sup>	1	1	1 1/2
Grains (oz eq) <sup>f</sup>	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) <sup>g</sup>	5 (1)	5 (1)	5 (1)
<b>Other Specifications: Daily Amount Based on the Average for a 5-Day Week</b>			
Min-max calories (kcal) <sup>h</sup>	550-650	600-700	750-850
Saturated fat (% of total calories) <sup>h</sup>	<10	<10	<10

## The USDA Meal Pattern



The USDA Food Patterns were developed to help individuals carry out Dietary Guidelines recommendations. They identify daily amounts of foods, in nutrient-dense forms, to eat from five major food groups and their subgroups. The patterns also include an allowance for oils and a limit on the maximum number of calories available for other uses, such as added sugars, solid fats, added refined starches, or alcohol.

# Safety

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#### Safety

The Child Nutrition Program employees will follow all mandates and parameters as it relates to food safety as it can impact the students that are served. All CNP personnel will wear personal protective equipment (PPE) which entails masks and or face shields and disposable gloves during the school day. The Child Nutrition Program staff will also utilize the guiding principles that are recommended by the Center for Disease Control and Prevention (CDC) in addition to the health requirements from the Madison County Health Department. These processes will include frequent cleaning of all food contact surfaces with soap and water to remove dirt and food. A sanitizing process will also be used to reduce germs to safe levels. All Food-contact and non-food surfaces will be washed, rinsed, and sanitized after each use. Disposable gloves will be utilized in food preparation, meal service, and during all cleaning and sanitizing procedures. Gloves will also be changed in conjunction with handwashing in between each task during the school day.

All Child Nutrition Program leadership staff which includes all Supervisors at each school site have been Servsafe certified food service professionals. ServSafe is a food and beverage safety training and certificate program administered by the U.S. National Restaurant Association. The program is accredited by ANSI and the Conference for Food Protection. Sanitation certification is required by most foodservice operations as a basic credential for their management staff.

Students with specific dietary needs or food allergies are kept on a CNP database to ensure that the served food items are appropriate for them. All served food times that are utilized in the program are approved by the ALSDE and have Child Nutrition or (CN) labels to identify all ingredients to determine the acceptability of food items to be served to person(s) with specific dietary requirements. Please visit the Huntsville City Schools website under Child Nutrition for more information.

## Personal Protective Equipment (PPE)



Personal Protective Equipment (PPE) will be provided by the District for all HCS personnel. This includes but is not limited to masks, gloves, hand sanitizer, face shields, sanitation equipment, and cleaning agents.





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### CNP Operations

Students will not be served through the lunch line. CNP Will work with custodial staff to assist in the cleanup of meals during the school day. Kiosks or concessions stand areas may also be used at various high school sites so students may pick up meals between classes. Students may assist in wiping down desks and placing trash in the hallway outside the class.

School site administrators will determine meal serving times for child nutrition program which includes breakfast, lunch, super, and pre-K snack.

Teachers can assist CNP by completing student rosters counts to ensure accurate recording of meal distribution. Students who qualify for free and reduced meals will continue to receive these meals in CNP programs regardless of enrollment in a virtual or traditional environment. Online payment of meals will be available via the Child Nutrition Program website to limit person-to-person contact.

Custodians can collect trash from the hallways after each meal. Insulated bags or Leftover food can be picked up by CNP personnel or returned by students where permitted. In order for the meal delivery system to be successful we will need collaboration and support from all school site staff including custodians, faculty, staff, and administrators.

Virtual students can retrieve meals at their home school sites. Parents can pick up meals for virtual students without them being present. CNP will need rosters of all virtual enrolled students at each school site. Administrators can help CNP by asking parents of virtual students are they planning to attain meals and if they are we will need head counts to ensure enough meals are available to them and to reduce waste.

## Cash on Account



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In order to expedite the meal serving process we ask that parents and guardians keep funds on their child's account if they do not qualify for free or reduced meals.

To add money for school meals parent/guardians and HCS employees can visit the Child Nutrition Program Department HCS website and utilize the EZ School Pay Website located at:  
<https://www.ezschooldpay.com/Login.aspx>

