

Strategies for Implementing Safe Summer Meals

April 25, 2019



School Nutrition **S.T.A.R.** Program

- S**trategies
- T**raining
- A**ction Plans
- R**esources

Workforce Development and Job Skills Training



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S.T.A.R. Webinars

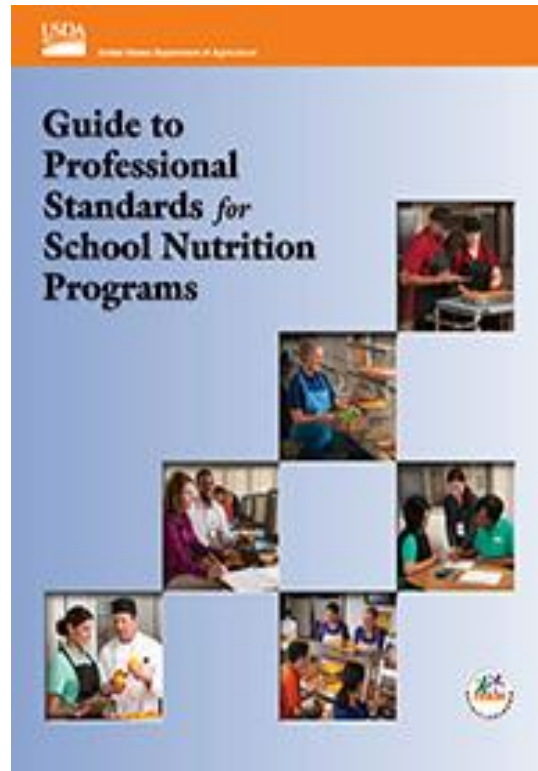
- Monthly webinars
- Communication platform
- Creative strategies
- Best practices



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USDA Professional Standards



Key Areas:

Operations

Communications and Marketing

USDA Professional Standard Code:

Food Safety and HACCP 2600

Program Promotion 4120



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Face-to-Face Training Topics from the Institute of Child Nutrition

Procurement Training Offerings

- *Buy American U.S. Agriculture Supporting Healthy School Meals* (2 Training Hours)
- *Forecasting the Procurement of Foods* (4 Training Hours)
- *Procurement of Foods: Cooperative Purchasing Groups* (6 Training Hours)

Food Safety

- *Food Allergies for School Nutrition Directors* (12 Training Hours)

Train the Trainer

- *Training Culturally Diverse Groups* (4 Training Hours)

For a complete list of ICN Face-to-Face Training Topics, visit theicn.org/training

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Panelists

- **Theresa Stretch, MS, RDN, LD, CP-FS**, Education and Training Specialist II, Institute of Child Nutrition
- **Robert Cuellar, Jr. MPH**, Child Nutrition Program Director
Laredo Independent School District
- **Thom Hunter Pratt**, Multimedia Specialist, Institute of Child Nutrition
- **Maci Flautt**, Associate Director of Cooperative Agreements,
Institute of Child Nutrition



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Learning Objective

- **Attendees will be able to identify:**
 - food safety practices that are essential when serving summer meals
 - strategies to promote summer meals programs



Resources

- Summer Food Service Programs (SFSP)

<https://www.fns.usda.gov/sfsp/summer-meals-toolkit#Raise>

- Summer Food Service Program (SFSP) Best Practices Across the Nation

<https://www.fns.usda.gov/sfsp/best-practices>

- Food Safety for Summer Meals

<https://theicn.org/icn-resources-a-z/foodsafety-for-summermeals>



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I N S T I T U T E O F

child nutrition

R E S O U R C E S • T R A I N I N G • R E S E A R C H

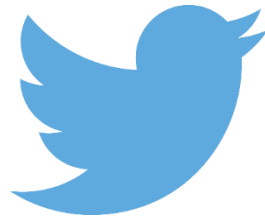
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