

School Nutrition Training YouTube Videos

Friday - February 18, 2022

Watch Order	Training/Video	YouTube Link	Length	Note
1	Civil Rights Part 1	https://youtu.be/tqT8eKbrN9A	17 minutes 28 seconds	Very Important - All students must be treated equally
2	Breakfast Offer Versus Serve	https://youtu.be/Ed4QYHgUA7I	9 minutes 26 seconds	
3	Lunch Offer Versus Serve	https://youtu.be/P8zCloDwDTA	13 minutes 27 seconds	
4	Breakfast and Lunch Pattern	https://youtu.be/5z-b6Jl0GDI	17 minutes 33 seconds	ChefAdvantage has to worry more about the nutrition aspects, but we need to be able to recognize when a meal (the food on a student's tray) is not meeting the pattern and thus not reimbursable.
5	Seamless Summer Option (updated)	https://youtu.be/MagrBJbZ7fg	14 minutes 28 seconds	more of an overview.
6	Meal Counting Consolidating and Claiming	https://youtu.be/qBFJ6s3D2Ck	16 minutes 32 seconds	more of an overview. This will help understand how meal counting affects the whole process
7	Administrative Review Training	https://youtu.be/2cgKH6P0K00	88 minutes 17 seconds	A visitor will be coming from the state to observe. This is a practice for an Admin Review
Total			2 hours 57 minutes 11 seconds	

Vocabulary

Reimbursable Meal	<p>Reimbursable meals for the National School Lunch and School Breakfast Programs have specific requirements based on the type of menu planning approach used. The three main menu planning approaches are Traditional Food-Based, Enhanced Food-Based, and Nutrient Standard Menu Planning.</p> <p>ChefAdvantage is responsible for the nutrition aspect of Meal Pattern, but HCS School Nutrition Staff are responsible to ensure the food on a student's tray meets the meal pattern requirements and we will be reimbursed for that meal.</p>
Meal Pattern	The meal patterns require daily and weekly amounts of five food components for lunch (milk, fruits, vegetables, grains, and meat/meat alternates) and three food components for breakfast (milk, fruits, and grains). Meals served that meet the meal pattern requirements are considered "REIMBURSABLE"
Offer Versus Serve	Offer versus Serve (OVS) is a provision in the National School Lunch Program (NSLP) and School Breakfast Program (SBP) that allows students to decline some of the food offered. The goals of OVS are to reduce food waste in the school meals programs while permitting students to decline foods they do not intend to eat
School Food Authority (SFA)	the administering unit for the operation of a school feeding program. It receives federal meal reimbursements for meal programs and is responsible for ensuring that meal counts and eligibility criteria are met. This may be a school district, several school districts, or individual schools.
Administrative Review	<p>The Administrative Review is conducted by the Georgia Department of Education to review all aspects of the National School Lunch and Breakfast Programs to ensure the following:</p> <ul style="list-style-type: none"> -Determine if the SFA is meeting all federal and state SNP requirements -Provide focused technical assistance (TA) to assist the SFA with correcting any findings -Secure necessary corrective action documentation demonstrating the SFA's permanent corrections -Assess fiscal action and, when applicable, recover improperly paid funds
Food Service Management Company (FSMC)	Food service management company means a commercial enterprise or a nonprofit organization which is or may be contracted with by the school food authority to manage any aspect of the school food service. For us - ChefAdvantage is our FSMC.