

Life Skills that Last a Life Time

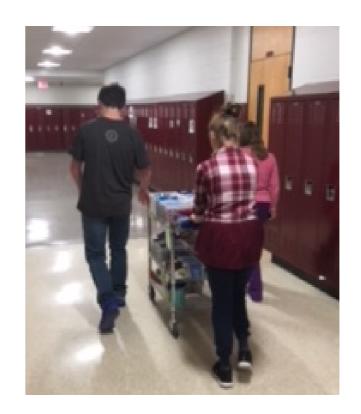


Presented by:

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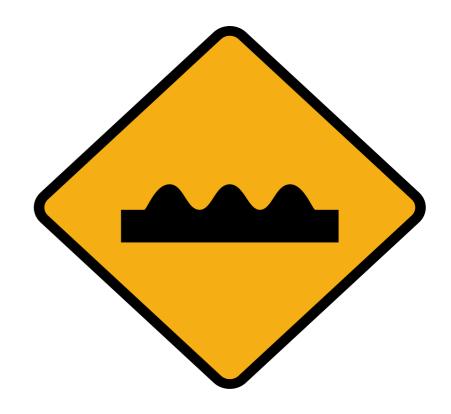
In The Beginning

- The Vision
- Funding...JAF
- Location
- Never Stop
 - Future Vision



Bumps Along the Way

- Food Service Cooperation
- ServSafe Training
- Staffing
- Space
- Administration
 - What is the best interest for the students



Rules and Regulations

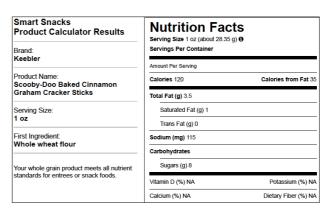
- Minnesota Department of Education Link: <u>Smart Snacks</u>
- Food Requirement Rules
 - Food Rules
 - Smart Snack Calculator
 - Smart Snacks Product Calculator

Smart Snack Guidelines

- What is your product?
- First Ingredient
- Serving Size
- Calories
 - 200 or less
- Total Fat
 - Less than 35% of total calories
- Saturated Fat
 - Less than 10% of total calories
- Trans Fat
 - Must be zero



- Sodium
 - Must be 200 mg or less
- Sugars
 - Less than 35% of Weight
- Carbs
 - No recommendations from the state.



Lay's Classic Potato Chips





Smart Snacks Product Calculator: Lay's Potato Chips





Smart Snacks Product Calculator Results

Brand: **Lays**

② Your product is NOT compliant.

Your vegetable product does not meet the following nutrient standards:

★ Calories from total fat exceed 35%.

Product Name: Potato Chips

The person or group responsible for the point of sale to students on campus should verify a product's compliance and print their own Calculator results for documentation intended for compliance purposes. Results from this calculator have been determined by the USDA to be accurate in assessing product compliance with the Federal requirements for Smart Snacks in Schools provided the information is not misrepresented when entered into the Calculator.

LEADING THE WAY FOR CHILDREN'S HEALTH

Doritos Flamas Reduced Fat





Smart Snacks Product Calculator: Doritos Flamas Reduced Fat





Smart Snacks Product Calculator Results

Brand: Doritos

Product Name:

Flamas Reduced Fat

Serving Size: 28.30 g

First Ingredient:

Your whole grain product meets all nutrient standards for entrees or snack foods.

Nutrition Facts

Serving Size 28.30 g **3** Servings Per Container

Amount Per Serving

Calories 130

Total Fat (g) 5

Saturated Fat (g) 0.5

Trans Fat (g) 0

Sodium (mg) 150

Carbohydrates

Total Sugars (g) 0

Vitamin D (%) NA

Potassium (%) NA

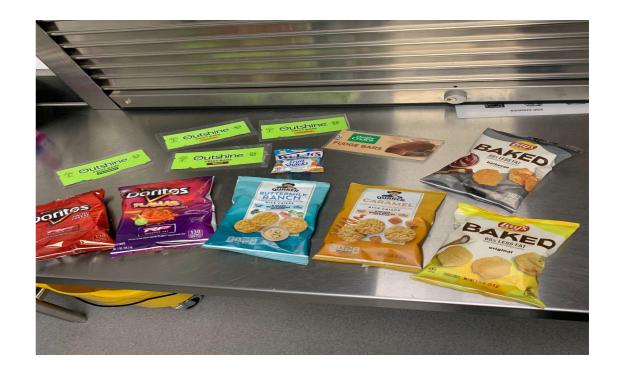
Calcium (%) NA Dietary Fiber (%) NA

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LEADING THE WAY FOR CHILDREN'S HEALTH

Other Pre-Packaged Compliant Snacks

- Reduced Fat Nacho Doritos
- Reduced Fat Flamas
- Baked Lays Original
- Baked BBQ Lays
- Outshine Bars
- Healthy Choice Fudge Bar
- Pop Chips
- Welch's Fruit Snacks

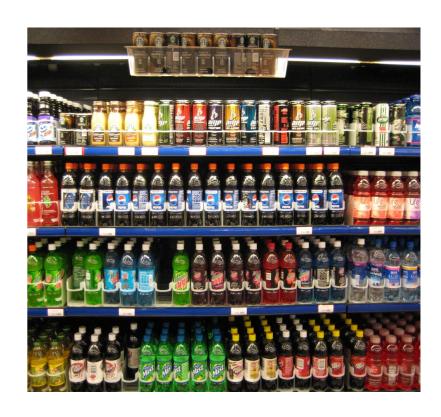


Beverage Guidelines

Smart Snacks (mn.gov)

Is it...

- Age Appropriate
 - Middle School and Younger
 - Plain Water
 - Milk
 - 100% Fruit or Vegetable Juice
 - No Added Sweeteners
 - High School
 - Serving size
 - 20 Fluid oz. with 0 calories
 - 12 Fluid oz. with 60 calories or less
 - Caffeine



What About Inspection?

- Food/Ingredient Storage
 - Proper Container
 - Placement
 - Dates
- Food Handling
 - Gloves
 - Hairnets
 - Hand washing



- Temperature Logs
 - Cooler & Freezer temperatures
 - Sanitation
 - Temperature of smoothies
- Pre-packaged Snacks & Drinks
 - Compliance Log
 - Food Nutrition Audit

Log Templates

COOLER/FREEZER TEMPERATURE LOG

| DATE | TIME | TEMP | CORRECTIVE ACTION | INITIALS |
|-------|------|------|-------------------|----------|
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Form HACCP-F101

Updated 7/06

Optimal Range: 32°F to 41°F (Refrigerated)

-10°F to 10°F (Freezer) *Report all readings to a supervisor that do not fall into the optimal range

SANITIZER BUCKET LOG

| School Site: | | | Month: | , 20 | |
|-------------------------|-------------------------|------------|------------------------------|-------------------|--|
| | | | | YEAR | |
| Type of Sanitizer Used: | ☐ Bleach/Chlorine | ☐ Quat | ☐ Other, specify: | | |
| Instructions: Employees | will record the reading | once a day | and record corrective active | on, if taken. The | |

person in charge of his/her designee will verify that employees use the appropriate test strips for the sanitizing solution bucket and will review the log at the conclusion of each month. Maintain the log for 1 year after the last food safety plan review.

| DATE | STRIP TESTED RESULTS (Mark "OK" if strip reveals appropriate concentration) | TIME | CORRECTIVE ACTION | INITIALS OF PERSON TESTING STRIPS |
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Updated 7/15 Form HACCP-F205

Serving Food Temperature logs DATE: MENU: HOUR:

Updated 6/11 Form HACCP-F103

| DATE: MENU: HOUR: | - | | DATE: MENU: HOUR: | | | DATE: MENU: HOUR: | FOOD ITEMS TEMP |
|-------------------------|--|----------------|-------------------------|---|--------------------|-------------------------|---|
| TIME | FOOD ITEMS | TEMP . | TIME | FOOD ITEMS | TEMP | TIME | FOOD ITEMS THM |
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The Bulldog Cafe Now

Inside the Bulldog Cafe



Bulldog Entrance



What We Are Doing Now

- Student Engagement
 - Making Cookies
 - Making Smoothies
 - Making Student Muffins
 - Making Egg Muffins
 - Taking/Making Orders for Staff Daily at Bulldog Cafe (Google Order Form)
 - Delivering Food to Staff



What We Are Doing Now, continued

- Student Responsibilities
 - Hair nets, aprons, wash hands, gloves
 - Wrap Cookies, muffins, eggs
 - Check Temperature of Food
 - Check sanitizer level
 - Wash Dishes follow steps
 - Stock Refrigerator
 - Clean up after making food



- Help Prepare Food
- Make Shopping List
- Go Shopping
- Comparison Shop
- Set up Google Form for Staff Lunches

Benefits for the Students

- Math Skills Practice
 - Sorting & Counting Money
 - Making Change
 - POS System
 - Calculating Unit Cost
 - Profit/Loss
 - Marketing
 - Pricing
 - Invoices
 - Deposit Slips
 - Tracking Inventory
 - Measuring (fractions)
 - Recipe Development





Benefits for the Students: Skills, Life Skills, Life Skills!!!Life

- Social Skills
 - Positive Peer Interactions
 - Social Scripts
 - Increase social interaction
- Independence Skills
 - Confidence and Self-Esteem
 - Advocating for themselves
 - Leadership

- Purpose
- Visibility
- Real-World Application
 - Field Trips
 - Generalization of Skills
 - Grocery Shopping

Benefits for the Students, continued.

- Job Skills
 - Time Card Entry
 - Following Directions
 - Reading the Recipes
 - Food Safety Rules
 - Hygiene
 - Technology
- Related Services Support
 - Speech/Language Pathologist
 - Occupational Therapist
 - IEP Goals



Resources

Time Card on Chromebook

Inventory tracker

| Mile | Date | Description | Quantity | Price | Location | Sign |
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So What If You Don't Have a Commercial Kitchen?

- Do you have a concession stand you could use?
- Do you have a cart to use?
- Could you use the FACS room, during the teacher's prep time?
- Could you have the FACS teacher team teach with you and your students and help them get started building their own store?
- Get administration on board!!!
- Any other ideas?



Thank you!