

Summit Public Schools | Wellness Committee #1

2020-2021

October 22nd, 2020

Roles

Facilitator: Stefan	Notetaker: Jonathan	Timekeeper: Kim	Action Items: Jonathan
Group Members: Kirsten			

Agenda Items:

1. Sign-In, Roles & Committee Introductions

[Atlas Sign-in](#)

[Olympus Sign-in](#)

[Sierra Sign-in](#)

- Introductions
 - Name
 - Role
 - Favorite school lunch (if you have one)
- Overview of the Agenda

2. Meal Service Program Assessment

- Objective: Reflect and iterate on current meal service program
- Discussion:
 - Overview:
 - USDA free meal program: any child 0-18 years old can receive a free meal
 - Extended through the rest of the school year, 2020-21
 - What's going well?
 - Flexibility with distribution times
 - What could be improved?
 - Communication around free meal kit opportunity - making sure all families know
 - What do our families like about the 5 day kits?
 - Entrees are or can be frozen for longer shelf life
 - Vendor is trying for variety in the meal kits
 - At least 1 frozen item to serve as an "ice pack"
 - What could be improved about the 5 day kits?
 - Students enjoy certain items, i.e. chocolate milk
 - Other feedback?
 - What are the next steps?
 - Reiterating in school communications: free for all students 0-18 years old, USDA-sponsored, AND now extended through the end of the school year

- Advertise that our schools have free food at no cost to the school (federally reimbursed)
 - Share in multiple channels: newsletters and social media
- 3. Gather initial thoughts and feedback about reopening
 - Discussion:
 - When school is reopened, will your students be eating on campus?
 - Sarah: her student is excited to eat off campus, to buy food; opportunity to step away from campus and take advantage of other options;
 - Kirsten: new to Atlas; no hesitation with student going through lunch line, following protocols; as long as safety procedures are happening, no issues
 - What would you like to see insofar as communication from the school, or the school doing?
 - Sarah: something that gives students the ability to see the menu/what's coming
 - Sarah: school compost, lots of food compost
 - Another school in the area uses compost practices as a learning opportunity
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 - Will they bring their own lunch or eat the lunch provided by the school?
 - What considerations beyond the state-required safety measures would you like to see the school take?
 - Sarah/Stefan: we'll likely have to re-think the share-bin for health and safety reasons
 - Any other thoughts about reopening and meal service?
 - What are the next steps?
- 4. Set date for next meeting - May 6th
 - Topics for next meeting:
 - Is the cuisine reflective of the home countries of our students? → Stefan
 - Who owns Fresh n local? What is the chance they could create the meals (spice hall in Tukwila)? Part of the RFP process?
 - <https://www.farestart.org/feeding-our-community>
 - <https://seattle.eater.com/2020/9/4/21399694/food-innovation-network-tukwila-village-spice-bridge-food-hall>
 - <https://foodinnovationnetwork.org/catering/>
 - <https://www.farestart.org/sites/default/files/Sept%202020%20School%20Meals.pdf>
- 5. Next Steps:
 - a. Scan today's sign-in, notes, and next meeting date to School Food Solutions – Stefan **DONE**
 - b. Email out notes to all Wellness committee members – Stefan **DONE**
 - c. Send calendar invite to all wellness committee members – Stefan **DONE**
 - d. Post next wellness committee meeting on school website – Stefan **In Progress**
 - f. Fill in table below based on your action plan – Stefan **DONE**

Action Items:

- Stefan will follow up with Dr. Gore re: what it can look like for AP Environmental Science students (or another class) to possibly own a “compost” project
- Stefan will follow up with Fresh N Local re: how we might be able to have food options reflect our students’ communities

Action step from Action Plan: Meal Service Program Assessment

Steps to Achievement	Decisions/Still to do	Assign to Who/Due When
Stefan will follow up with Dr. Gore re: what it can look like for AP Environmental Science students (or another class) to possibly own a “compost” project		
Stefan will follow up with Fresh N Local re: how we might be able to have food options reflect our students’ communities		
Sierra will reiterate to families that all students (not just those that qualify for FRL) can get free meals at no cost to them or the school.		

Action step from Action Plan: Gather initial thoughts and feedback about reopening

Steps to Achievement	Decisions/Still to do	Assign to Who/Due When
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Summit Olympus Local Wellness & FSMC Committee

2020/2021

October 22nd, 2020

Sign- In

Name	Role	Email
Kim Combs	Dean of Operations	kcombs@summitps.org

Summit Sierra Local Wellness & FSMC Committee

2020/2021

October 22nd, 2020

Sign- In

Name	Role	Email
Stefan Sobiek	Director of Regional Operations (representing Summit Sierra)	ssobiek@summitps.org
Sarah Morley	Summit Sierra Parent	serratella@gmail.com