Building Partnerships to Boost Your Program

Garland Independent School District

Texas Hunger Initiative
At a Glance: Garland ISD
Student Nutrition Services (SNS)

- 540 Employees
- 71 Sites/57,000 Students
- 6,313,370 Lunches served during the 2015-2016 School Year
- 2,553,081 Breakfasts served during the 2015-2016 School Year
- Programs: SBP, NSLP, BIC, At-Risk After School (CACFP), SFSP
- 68% F&R
Objectives

1. Identify and discuss internal partnerships.

2. Identify and discuss national, state, and community partnerships.

3. Discuss the importance and benefits of welcoming young professionals to your program.
Internal Partners

Building Relationships within Your School District
What We Often See
Take a Second Look
SNS Internal Partners

Student Health Advisory Committee
Menu Advisory Committee
Student Services
Employee Wellness

Purchasing
Business Services
Human Resources
Communications

Maintenance
Custodial
Printing Services
Teachers
COMMUNITY PARTNERSHIPS

Strengthen and expand the reach of your program
WHAT DO I NEED?

Which meal period needs my focus?

What organization best fits with my plan?

What method or menu fits my needs?
THINK NATIONALLY
THINK LOCALLY
SNS LOCAL PARTNERS

Family Voices
Family Choices
Diabetes Health Expo

Garland Chamber of Commerce

NAACP GARLAND BRANCH

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THINK ABOUT MANUFACTURERS
THINK OUT OF THE

Brilliant Beginnings Student Art Contest

Healthy Breakfast Meme Contest
Be a Breakfast Winner!
One winner from each campus will have their submission featured on the new “Breakfast On The Go” Cart and receive an AMC Theatres gift Card.
One OVERALL grand prize winner will receive a $100.00 Best Buy gift card!

Email your healthy Breakfast Memes to: hhfrias@garlandisd.net

This institution is an equal opportunity provider.
Mission of Texas Hunger Initiative

- A capacity-building, collaborative project dedicated to developing and implementing strategies to end hunger through policy, education, research, community organizing and community development.

- Convenes federal, state and local government stakeholders with nonprofits, faith communities and business leaders to create an efficient system of accountability that increases food security in Texas.
Texas Hunger Initiative: Child Hunger Work

- 1 in 4 children in Texas is food insecure.
- Schools are an important way to ensure children have access to three healthy meals a day.
- THI provides schools with practical ideas and implementable plans so they can increase participation in school breakfast, summer meals and support to offer food after school.
- THI convenes support for school meals and programming.
THI Partnership

Breakfast Collaborations

• Group Strategy

• Breakfast Cart Resources

• Breakfast Events
Garland ISD has seen a steady increase in the number of free and reduced-price breakfasts served. Additionally, the share of students participating in FR lunch that are also participating in FR breakfast has increased.
THI Partnership  
Afterschool Meals  

• Collaborative planning and goal setting  
• Creation of Afterschool Meals Task Force  
  – Community member make-up  
  – Urgent goal  
  – Additional hands and feet for expansion efforts  
• Advocacy with administration  
• Facilitation of regular meetings  
• Progress!
Afterschool Meals Progress

Total Suppers

- 2015: 11,444
- 2016: 54,529

+376% Growth

Number of Sites

- 2015: 9
- 2016: 26

+288% Growth
Afterschool Meals Progress

Percent Growth from 2014-2015 to 2015-2016

- Total Snacks: 100%
- Total Suppers: 376%
- Number of Sites: 288%
Young Professionals

Building Relationships with the Next Generation of School Nutrition Leaders
Where Can I Find Young Talent?

- Dietetic Interns
- School Nutrition Specialist Interns
- Culinary Students
- Culinary Professionals
Dietetic Internship Programs

Why Dietetic Interns?

- Competent “Extra Hands”
- Efficient and Goal Oriented
- Passion for Food and Nutrition
- Tech Savvy
- Ability to relate to the “HS Customer”
Garland ISD SNS & ACU: A Winning Combination

• GISD partners with the dietetic internship program at Abilene Christian University

• Serve as a preceptor for up to 6 interns per year.

Plate Waste Studies
New Product Testing
Analyze Participation Data
Recipe Modifications

Develop Marketing Materials
Analyze the Potential for New Programs
Explore Diversity Issues
Student/Staff Focus Groups

Provide Nutrition Education to District Students and Staff
Smarter Lunchroom Assessments
Quality Control
Process Improvement
How do I Become a Dietetic Intern Preceptor?

**Step 1**
Locate Dietetic Internship Programs in Your State

- Internship programs are available in all 50 states!
- [http://www.eatrightpro.org/resources/acend/accredited-programs/dietetic-internships](http://www.eatrightpro.org/resources/acend/accredited-programs/dietetic-internships)

**Step 2**
Determine if you are ready to be an effective preceptor

- Do you have the time or the HR capacity to devote to mentorship?
- What makes your program an attractive rotation site?

**Step 3**
Reach out to the Internship Contacts of Applicable Programs

- Contact information is listed for each internship program.
- Establish clear communication channels and expectations.
School Nutrition Specialist Internship Program

• **SNA Internship Basics:**
  – Prepares interns to assume district level/supervisory positions in school nutrition.
  
  – Interns complete 900 hours of practice based experience in foodservice administration, operations management, procurement, nutrition, nutrition education, communications and marketing.
  
  – Provide interns the comprehensive experience to sit for the SNS Credentialing Exam. (SNA, 2017)

• [https://schoolnutrition.org/Internships/](https://schoolnutrition.org/Internships/)
School Nutrition Specialist Internship Program
Personal Experience

Dedicated Interns + Passionate Mentors = Positive Advancement of the Industry!
Culinary Connections

- GISD SNS employees 2 Culinary Supervisors
  - Recipe Creation/Standardization
  - Public Image
  - FLAVOR
  - Test New Menu Concepts

Today’s Special:
Harvest Apple Bacon Flatbread
Featuring Texas Grown Apples
## Culinary Concerns

<table>
<thead>
<tr>
<th>Concern 1</th>
<th>Concern 2</th>
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<tbody>
<tr>
<td>Hiring a chef is not feasible for your department.</td>
<td>Your department wants to hire a culinary staff member, but is getting no qualified applicants</td>
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<tr>
<td>• Speak Up!</td>
<td>• Cast a wider net</td>
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<tr>
<td>− High School Culinary Programs</td>
<td>• Be willing to hire someone with little to no experience</td>
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<tr>
<td>− Technical Schools</td>
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PROFESSIONAL STANDARDS CODE

• This session provides one (1) CEU
  – **Key Area:** 2-Operations
  – **Professional Standards Code:** 2450