Strategies for Implementing Safe Summer Meals
April 25, 2019

School Nutrition S.T.A.R. Program

Strategies
Training
Action Plans
Resources

Workforce Development and Job Skills Training
S.T.A.R. Webinars

- Monthly webinars
- Communication platform
- Creative strategies
- Best practices
USDA Professional Standards

Key Areas:
Operations
Communications and Marketing

USDA Professional Standard Code:
Food Safety and HACCP 2600
Program Promotion 4120

School Nutrition S.T.A.R. Program
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
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
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
• Food Safety for Summer Meals
  https://theicn.org/icn-resources-a-z/foodsafety-for-summermeals