

unbottled.

Pivoting to What's Next

BROUGHT TO YOU BY: DIARY WEST

CHEF BRENDA WATTLES, RDN
BLT FOOD & NUTRITION, LLC
CHEFBRENDA@CHEFBRENDA.COM



Agenda

- CHANGE IN THE WORKPLACE
- OVERVIEW OF 2020 SUCCESSES
- COLLABORATION & SHARE OUTS FOR A NEW SCHOOL YEAR
- QUESTIONS

unbottled.





***"SUCCESS IS NOT BUILT ON SUCCESS.
IT'S BUILT ON FAILURE. IT'S BUILT
ON FRUSTRATION. SOMETIMES IT'S
BUILT ON CATASTROPHE."***

~ SUMMER REDSTONE

unbottled.

*Let's pivot to what's
next, together!*

unbottled.



*YOU'VE
GOT THIS*

Six Questions to Ask Before Offering a Solution to Someone's Problem

What is the worst/most upsetting part of this?

How are you feeling about it?

What is the worst thing that could happen?

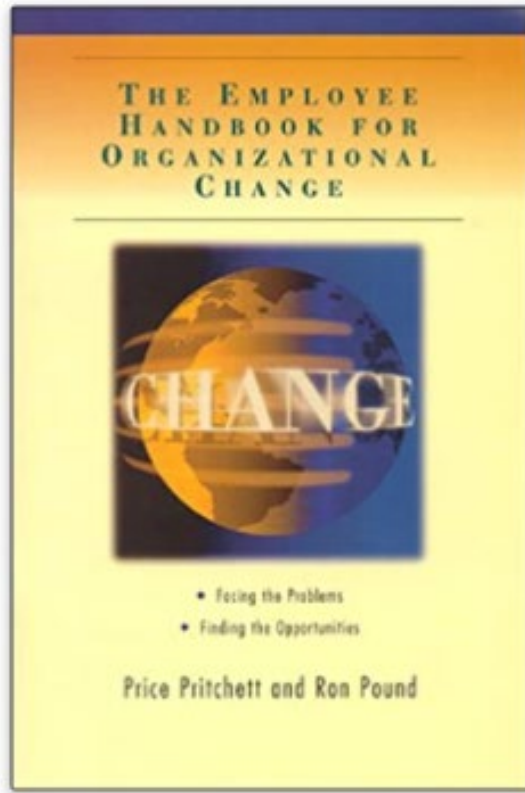
What do you need?

What are your ideas?

Would you like to hear my suggestions?

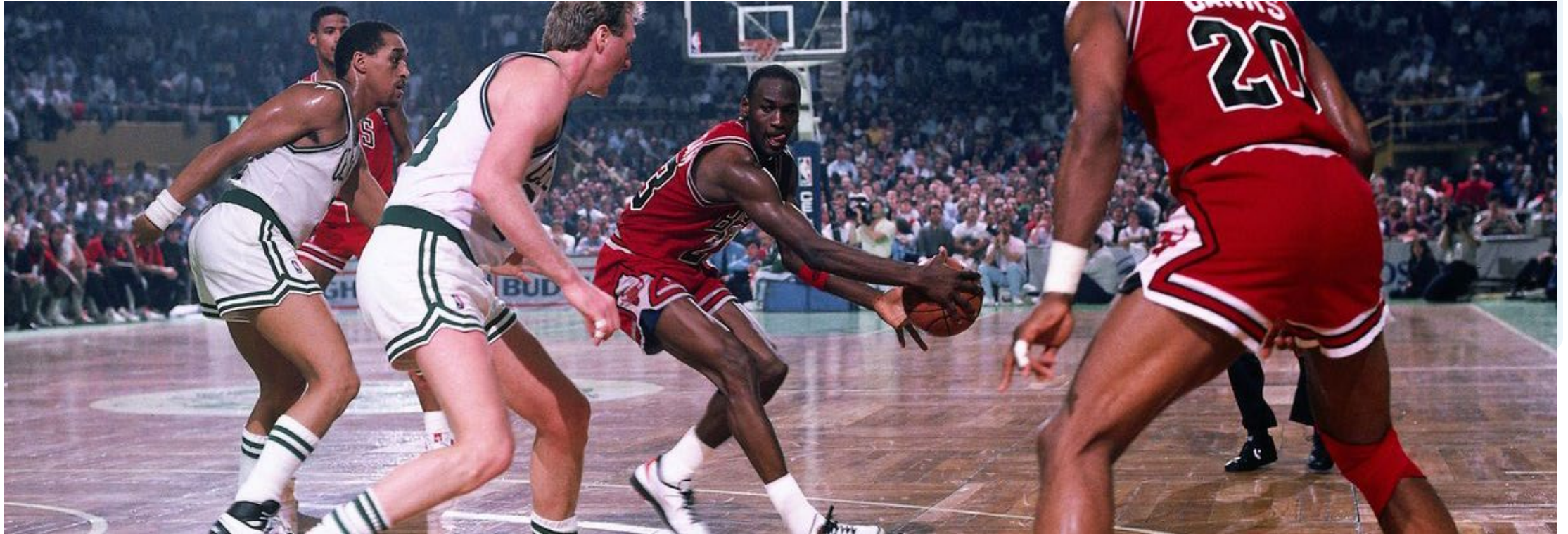
- ***adapted from the stress reducing conversation from The Gottman Institute @lizlistens**

Mindset for Change



- **Face the Problems**
 - **Don't ignore them**
 - **Don't get angry**
 - **Don't focus on "the good old days"**
- **Find the Opportunities**
 - **Face the problems and find opportunities**
 - **Control how you respond to what happens**
 - **Think of it as your personal assignment**

*"Some people want it to happen, some wish it would happen, others make it happen."
~Michael Jordan*



unbottled.

WHAT WAS THE
BIGGEST CHALLENGE
YOU OVERCAME THIS
YEAR THAT WILL
CONTINUE TO
IMPACT THE
SUCCESS OF YOUR
PROGRAM MOVING
FORWARD?

unbottled.





"Just our ability to adapt & "go with the flow" as change was inevitable -often times on a daily basis. Having multiple back up plans (even if only in thought) was vital this past school year. In changing our "normal way" of thinking on a constant basis, I believe our ability to think outside the box has improved significantly and will benefit our programs in the future."

~CYNDI

unbottled.



WHAT WERE YOUR
GREATEST
ACHIEVEMENTS
THIS YEAR?

unbottled.



**EMPLOYEES'
WILLINGNESS TO DO
WHAT WAS NEEDED**



**COMMUNITY
INVOLVEMENT**



**BREAKFAST & LUNCH
CLASSROOM MEALS**

unbottled.

New Equipment

- **Portable carts**
- **Coolers**
- **Sunshades**
- **Meal packaging systems/sealers**
- **Utility carts**
- **Steamers**
- **Fridge**
- **Freezer**
- **Dish machine**

WHAT NEW
TECHNIQUES/SKILLS
DID YOU AND/OR
YOUR STAFF LEARN
THIS PAST YEAR?
HOW WILL THIS
BENEFIT YOUR
PROGRAM IN THE
FUTURE?

unbottled.



We can move mountains...

- **New innovative solutions**
- **Flexibility and patience**
- **Pivot on a moments notice**
- **Teamwork and keep a positive attitude**
- **Our ability to get it done no matter what**
- **Do more with less**
- **Bring back scratch cooking**
- **Learning to cook on a gas stove**

...and swim upstream!!

- **We started packaging our entrees. That has helped with the look, which enticed kids to participate more and created curiosity. ~Terri**
- **I am the only employee in the kitchen, so I got help from the PE teacher, and the 7th grade teacher in the mornings to pre-pack everything going out. They got to see how food service really works. I got to share in my abilities to organize and get it done. We cooked as many normal meals as possible. ~Karrie**
- **We pivoted from a salad bar to a lovely colored container salad. It was a bright display of freshness, and our kiddos appreciated our attempt at a salad bar. ~Tyree**

Social Media



Did you use social media to connect with:

- Other School Districts
- Parents
- Community
- Others

How was this beneficial? Will you continue to use social media in the future? If yes, how?

Yes! Yes! Yes!

- **Our social media presence was strong during the pandemic and will continue to be an avenue for marketing our school nutrition program in the future. ~ Angi**
- **Yes, and we use word of mouth as well. There is a hub in a small community that gets information out. If we give these avenues the correct information, it will go fast. ~Elaine**
- **I joined a lot of Facebook groups to be able to see how things were going across the United States for child nutrition. ~Michelle**

& more Yes!!!

- **We were able to reach more parents & community members than calls or mail correspondence. And I believe these posts were informative and answered many questions parents may have had. Yes, will continue using social media in the future. ~Cyndi**
- **Social media seems to reach more people than the newspaper or radio. Yes we will continue to use it. ~Carmen**

DID YOU LEVERAGE PARTNERSHIPS WITH:

- CHILD NUTRITION PROGRAM ALLIES
- RESTAURANTS
- FARMERS
- COMMUNITY
- SCHOOL BUS OR TRANSPORTATION DEPARTMENTS
- PARENTS

HOW WILL THESE PARTNERSHIPS BENEFIT YOU IN THE FUTURE?

unbottled.



Full Circles

- **School bus or other transportation departments**
- **Child Nutrition Allies**
- **Farmers**
- **Parents**
- **Administration**
- **Building and City Staff**



unbottled.

*This year brought a lot of challenges
to all Food Service workers! I am so
proud to see how everyone came
together to help feed the children
across the United States!*

~Michelle R.



unbottled.

The key to juggling is to know that some of the balls you have in the air are made of plastic and some are made of glass. – Nora Roberts

WHAT WERE YOUR BIGGEST
CHALLENGES THIS PAST
YEAR?

YOU'VE
GOT THIS

Let's Collaborate!

- **Financial Concerns**
- **Employee Retention**
- **Food & Supply Shortages or Surplus**
- **Lack of Direction & Uncertain Future**
- **Building Menus Moving Forward**
- **The Art of Prepackaging Food & Making them Presentable**
- **Innovations to Carry Forward (equipment, ways of serving food, kitchen techniques, transportation, etc.)**

Financial Concerns

- **What if enrollment/participation goes down?**
 - Offering curbside in rural areas can be a challenge.
 - Many utilized buses for delivery.
- **What resources do you have?**
 - Teamwork.
 - Get creative and brainstorm for solutions.
 - Stay open minded and listen to other options/opportunities.
- **Collaborate with other districts.**
- **Reach out to your state agency.**

Employee Retention

- **Talk to employees to help identify problems and find solutions.**
- **Provide training ahead of time.**
- **Create a friendly, positive work environment where everyone feels responsible.**
 - **Loyalty to each other.**
- **Take time to make sure employees feel valued.**
- **Be sure your managers appreciate their employees.**

Food & Supply Shortages or Surplus

- **Networking is key!**
 - **Use your connections to get help.**
- **Use your co-op for help with case minimums.**
- **Think outside of the box and use what you have.**
- **Create an environment for positive attitudes and teamwork to find solutions.**
- **Staying calm will help everyone get the job done.**

Lack of Direction & Uncertain Future

- **Network with other districts and reach out to others.**
- **Be a go getter and do what it takes to get the job done.**
- **Don't panic!**
- **Keep an open mind.**
- **Don't be afraid to ask questions.**
- **Create a committee to discuss solutions.**

Building Menus Moving Forward

- **Keep trying new things until you find what works.**
- **Adapt on the fly with what you have and don't overthink it.**
- **Be creative when developing menus and utilizing the products you have.**
- **Be flexible.**
- **For some, cooking from scratch was more helpful.**
- **Don't be afraid try new things to find solutions.**
- **Be ready for a curve ball and don't panick.**
- **Don't let the quality of your food and customer service go down.**

The Art of Packaging Foods & Making them Presentable

- **Create and implement efficient systems.**
 - Have a plan A and B.
- **Utilize the products that are available.**
- **Leaders and peers should all be encouraged to communicate and support each other.**
 - Laugh a lot.
- **Collaborate with other school districts for ideas and support.**
- **Identify others who can help such as community members, teachers and administrators.**

Innovations to Carry Forward

- **Breakfast and Café in the Classroom.**
- **Grab n Go.**
- **Transporting Meals:**
 - **Food Safety**
 - **Grants from Dairy West**
 - **Community support**
- **Organization.**
- **What is your why? – Feeding Kids!**
- **Don't be afraid to do things different.**
- **Reaching out to your support system.**

unbottled.

Questions

Chef Brenda Wattles, RDN
chefbrenda@chefbrenda.com
Chefbrendardn.com

Social Media

Facebook: @childnutritionconsultant
Instagram & Twitter: @chefbrendardn
Linkedin: Chef Brenda Wattles, RDN
YouTube: Chef Brenda, RDN

*Greatness
HAS
No Limits*