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We are excited to be working with you this school year.

Your biggest question is probably “How can we help you?”

Here are some of the ways we typically assist schools, but this list isn’t all-inclusive. If you wonder if we can help with something that isn’t listed, just ask!

- **Resource for any questions you may have regarding NSLP and SBP requirements** *or anything else you are unsure of. If we don’t know the answer, we will try to help you find someone who does. We are always an email, phone call, or text way. We also send important information to your inbox to keep you up to date on changing requirements and resources.*
- **Assisting with the development of cycle menus**
- **Checking lunch and breakfast menus to ensure they meet all the USDA’s requirements** *(currently utilizing HPS Menu Planner but can also use other programs if have a different preference or program in place). Requirements to check include:*
 - *Grain, meat, fruit, and vegetables offerings*
 - *Vegetable subgroups & percent whole grain-rich*
 - *Calories, saturated fat, trans fat, and sodium (This requires production record info. or planned servings.)*
- **Recipe Analysis** *Let us help you determine what your recipe credits as and the nutrient composition (calories, sat. fat, sodium, etc.)*
- **Production Records** *Let us help you format production records for your cycle menu on the computer to save your staff time and energy.*
- **Assistance with Administrative Reviews** *We can help prepare your 6 cent worksheets for review and schedule a “mock” review at your review sites. Not getting reviewed, but still would like an extra set of eyes to look at your lunch service, offer vs. serve, and sanitation in your kitchens? We can do that, too!*
- **Training & In-Services for Food Service Staff** *We can train your staff on a variety of topics. These are the most requested:*
 - *Offer vs. Serve*
 - *Food Safety (safe food handling, temperatures, etc.)*
 - *Lunch & breakfast requirements*
- **ServSafe Food Safety Training and Certification** *Kaylyn tries to have at least one ServSafe class each semester- typically in November and April. Anyone from your district can attend the class for free, you just have to pay for the ServSafe book and exam answer sheet. If you are interested in hosting a class, just let us know!*
- **Attending parent and school board meetings to discuss meal requirements and answer questions**
- **Serving on school wellness committees to assist with navigating the requirements of school wellness policies.**