

## Whole School, Community, and Child (WSCC) Committee

2/15/2024 Meeting Minutes (Adopted)

In attendance – Scott Kazer, Eddy Sanchez, Liliana Magana, Dr. John Wood, Julia Siegle, Sal Senne, Leslie Pring, Heriberto Soto, Cindy Harrison, Sonia Fernandez, Mahab Abdullah, Mary, Shiva, Kim,

Meeting facilitated by Liliana Magana, Admin Clerk - Student Health, Wellness, and Prevention

Scott Kazer, Program Specialist – TUPE

### **Wellness Policy Feedback** – Nutrition Services

We are finding that principals are not fully aware of the Wellness policy. I am reminding them that we strongly encourage non-food student celebration and rewards. A lot of sites are buying unhealthy food. We need to take that on and strengthen that language in the Wellness Policy whether that be in matters of management or other internal communications. We also want to expand the section in our Wellness Policy regarding non-healthy food, food brought from home, and adhering to a somewhat peanut-free campus. This will also safeguard the health of the students who have allergies. We have several hundreds of students who have allergies. We are not banning peanuts or nuts from our schools, but our cafeterias do not server peanuts or nuts.

At the OPS meeting, IT, transportation, custodial facilities and nutrition are high level priority items. We have been educating on the process regarding smart snacks, fundraisers, and incentives is a hot topic for our school, sites. Some schools have a really strong process in place. There is a form that can be filled on our website. It asks for a date the fundraiser will take place, what will be sold, and the nutritional facts of the item(s) being sold. There are food items that are not Smart Snacks approved and substitutes that are. Most schools follow the guidelines, but some are finding loopholes. We would really like to work on the languages regarding that.

We can continue to promote the wellness policy and healthy snacks. We are directing principals to do that.

### **Health Education Council (HEC)** - Update provided by Sal Senneh and Kim

We are starting Harvest of the Month February the 8<sup>th</sup> and the last session is February 22<sup>nd</sup>. So far, 11 teachers have signed up. For February, the Harvest of the Month is root vegetables. We are working on getting the Power Point to Nutritional Services.

We have also been assisting Twin Rivers with food distributions with Sac Food Bank from May 2023 until December 2023. Ever since then the food bank has been in direct contact with Twin Rivers to establish food distributions twice a month at Highlands High school.

Our team has been having food distributions at the Kinder roundups. They also have been offering nutritional and cooking classes for parents. The really seem to enjoy the content.

Starting March, we will start supporting the district by sending staff out disseminating useful information regarding overall public health, nutrition, air quality, mental health, and different resources that we feel the community can benefit from while they get their produce, twice a month.

In partnership with Catholic Charities, GCC will be hosting a virtual immigration workshop. The presentation is going to be on how to get asylum and permanent residency. It is free and works with low-income families. Last time, there was over 40 people. We also will have an event next week that will focus on student wellness during the month of Ramadan. Ramadan is starting March 10<sup>th</sup>. For Muslims, there is a fast between sunrise to sunset. They do not eat or drink anything, including water. Many students, colleagues, or co-workers will be fasting. At this virtual event, there will be guest speakers from the Council on American Islamic Relations to speak about the month of Ramadan, how we can support our students, how to advocate for our students, and, more importantly, what kind of accommodations to make for our students to make the time easier for students who are observing the fast. They will also talk about the importance on food for students and just increasing the diversity and quality of foods that are available to support student's well-being as a whole. That will be Next Wednesday from 3:00 to 4:00 PM via Zoom.

**TUPE** – Update provided by Scott Kazer and Eddy Sanchez

There have been some changes to the grants our program uses. It used to cover tobacco and vaping, but there's a greater need for marijuana, alcohol, and fentanyl support and education. We have been working with family and community liaisons about providing awareness and presentations at the school sites and/or parent workshops. We have also been supporting student interventions. It is always ongoing. We have partnered up with Arrive Alive. They do fentanyl presentations at school sites 7<sup>th</sup> through 12<sup>th</sup> about the dangers of fentanyl.

It is a very alarming and unsafe substance that can kill within seconds. All it takes is small salt-like speck. We're trying to bring awareness to all of our students and families. We do parent workshops, parent presentations, and student presentations. We are trying to get them to understand. In addition, we have been doing a lot of student interventions centered around Alcohol, marijuana, and fentanyl, and working a lot with expulsions hearings. We have been getting a lot of expulsion referrals especially. With our district of about 25,000 students, our infraction rate is way higher. It is as much as a school about 65,000, which is alarming. We're really blessed Cindy joined our team. She came from a background as a principal at some of our school sites.

We wrapped up the California Healthy Kids Survey and California School Staff Surveys. District wide, 6<sup>th</sup> through 12<sup>th</sup> grade, we had an 80% completion rate. Unfortunately, for our staff, our completion rate was about 60%.

**Nutrition Services** - Update provided by Leslie Pring and Lisa

We have 6 kitchen modernizations that were working on with facilities. Smythe Elementary, Westside Elementary, Garden Valley, Ridgepoint, Joyce, and Madison. Some are getting their own kitchen building cafeteria. Right now, Garden Valley has a portable. All of these sites I just

listed will start construction in the coming weeks thanks to bond projects. We are also working on 3 kitchen remodels that were working on through the use of out kitchen infrastructure funding, Nutrition services funding from the California Department of Education. At the end of May or early June, Grant High and Rio Linda High will have a new cafeteria refresh including new paint decals and new furniture. Grant campus and Rio Linda are also getting outdoor bistro boxes that are like concession stands that will we will merchandise with grab and go menu options for students that like to go between campuses. Right now, the average number of students served lunch is 900 kids out of about 2000 so, it's a huge missed opportunity. We hope the bistro boxes will get more kids fed with the flow of traffic.

Also, we had a candidate accept the new chef position. Our previous chef had accepted a position at another school district. Miss. Melanie Conley will be joining us in the upcoming weeks after board approval. We're excited.

We will be offering our summer feeding program. Even though its February, we have already started planning for the summer. This will be our second year offering nutrition education, professional learning for our cafeteria staff. We had about 80 people last summer. We are hoping to put another great series for our frontline staff and kitchen managers to get added professional growth and learning.

There's been a collaborative effort with Expanded Learning and Family and Community Engagement to promote and provide outreach to our parents. We have been able to provide farmers markets at many of our parent events and promote our department, important eating habits, and good nutrition. We have been providing opportunities for families to fill a bag with fresh fruits and vegetables that they can take home to prepare a meal. We have shared recipes, too.

We are getting ready for National School Breakfast week. We are celebrating with an Aloha theme. Our cafeterias are going to have a cafeteria decorating contest. On the menu, we have food items like a hot chicken breakfast biscuit, some tropical fruit cups with strawberry and Kiwi, and fresh pineapple. We're bringing in fresh mango for the kids to have one day with their Seashell roll-ups and things like that. We're trying to make it fun for the kids. Ultimately, we want to encourage and remind the entire district how important breakfast is and the fact that we have hot breakfast available for those students every morning and we would really like students to participate in that program and start their day with whole grains, milk, and fruits that we provide. We want to bring that nutritional education back in full swing.

We have farmer's markets every Thursday at various elementary sites. In spring, they will be coming back for high schools. We are inviting community partners to set up booths.

Lastly, SB 1383, a short climate organic waste law did have a new phase within that went into effect January about establishing a food recovery plan for schools where generate organic waste is created. Our share carts are an approved method for doing so. We've been training our staff around the share cart. Every cafeteria has a share cart. Kids can put food items that they more or less don't want to eat. We're talking about whole intact pieces of fruit, vegetables, packaged items. They can put milk, yogurt and string cheese in the insulated bin and then kids can take however many pieces off of that share cart. We're doing some promotion around that and we

actually have Cal Recycle coming out to visit one of our sites in SAC City about organic waste. We do now have a farmer that we are contracting with that's growing specific specialty crops for Twin Rivers Schools. We had a success of that with carrots. We're really trying to get back to our Farm to School initiative. We're really excited that we have H&K Farms that will be growing specific crops just for nutrition services, Twin Rivers students. We're excited to expand and really promote that as it becomes very flourished program.

### **Special Education** – Update provided by Julia Siegle

ESY sites are going to be Fairbanks, FC Joyce, and Highlands. Vineland preschool and MPR are to be decided because they are having work done. Applications for ESY have gone out via Parent Square and regular mail. The deadline is March 31<sup>st</sup>. So far, 55 students have been enrolled, and we continue to work with HR for staffing. To clarify, ESY is different from summer school. It is an extension to the school year for students to maintain the skillset they have obtained during the school year if they are at risk for regression.

We are also working on projections from grades 6<sup>th</sup> to 7<sup>th</sup> or 7<sup>th</sup> to 8<sup>th</sup>. The articulation piece of for 8<sup>th</sup> graders moving into high school. We're sending forms to our case managers so they can provide information to the incoming or receiving school. We hope to have these done in March. This will give enough time for schools to prepare their staff. Our aim is to have matriculation and articulation as seamless as possible.

We are reviewing our different programs by reviewing student data and feedback from parents, and seeing if there are any changes that need to be made. For our autism classes, we are focusing on our bridge program. The number is increasing for students who are identified as ASD so, we are making sure we have strong programs. We want to make sure our programs are running in a way that best supports our students. We continue to make improvements. I know it's vague, but I hope to have more updates soon. Our TOSAs are working with our curriculum and instructions department to develop a scope and sequence for our TAP program.

Our TAP program is for our mild/moderate SDC classes. We want to want what is taught in our TAP classes to align with the critical standards being taught in general education. We continue to improve the program to ensure our students are getting close to the general curriculum as they can while focusing on those critical standards.

We have Aalso been assisting with Kinder roundups. There are two more coming up. On February 24<sup>th</sup> and on March 15<sup>th</sup>, which we will continue to support.

### **Health Services** – Update provided by Cindy Harrison

First, I'd like to discuss the changes in COVID regulations. There has been a slight change in language. A COVID positive person can return as long as there has been no fever within 4 hours without the use of fever reducing medication and their symptoms are greatly improved.

We continue to work on staffing. We recently put forward a bunch of applicants in our health services assistant department LVNs for inters. We're excited to see a whole another set of workers in our district to support out students. At Las Palmas on March 15<sup>th</sup>, there will be an

immunization clinic. Immunizations will be for incoming students or students going into the 7<sup>th</sup> grade.

Currently, we are having our health screenings. They will continue into spring

We have been collaborating with Early Child Education and SPED to improve policies surrounding toileting. It is a big focus for us. We want to support our staff in assisting the students who have toileting concerns. This involves creating support plans for these younger children or students in SPED programs.

**Dental** – Update provided by Liliana Magana

As previously mentioned, we currently have our health screenings happening now until the spring. Dental screenings are part of that.

We also recently had a contact from the county reach out to us about oral health reports. Our district is known to be one of the best providers for dental data. This contact offered to provide training to us so we could continue those results.

**Family and Community Engagement (FACE)** – Update provided by Heriberto Soto

As you know, we partnered up with HTC with food distribution. For the past 2-3 months. We have been distributing food twice a month happening at Highlands High school. Families select the variety of different products that are non-perishable, perishable, frozen as well with protein and so on. About 250 to 280 families came last Thursday. Currently, families sign up via an intake form. There are about 106 folks there and with Student Services familiar with the families. We purchased freezer and refrigerator and thank Nutrition services for guiding us. Our No Student Left Hungry program, with the help of our counselors, social workers, and administrators have identified students who are seeking food. We have a referral program that can help tie them over until Winter.

As you have heard, we have also been assisting with the enrollment process for TK-12 grade. We work alongside ECE and Health Services to ensure there is a welcoming event. We will continue to support enrollment events.

Our Equity, Diversity, and Inclusion Department has worked with our 6 liaisons that are each spread between 4 – 5 different school sites to assist families with attendance and linking families to resources like English learning services and programming offered to our parents, guardians, African-American students, community outreach events, Native American Education program. On February 3<sup>rd</sup>, we had our first ever Black History celebration happening. We also had our first Literacy Festival happening over the weekend. There are many future events planned on our end.

**Counseling** – Update provided by Scott Kazer

Counseling was not present in this meeting, but I know they're preparing to do financial literacy workshops for people to apply to. They want to go over budgeting for food, gas, stuff for children, day care, all that sort of stuff. There is also a career job coming up in March or May.

### **Physical Education/Activities** –

Physical Education/Activities was not present

### **Dairy Council** – Update provided by Sonia Fernandez

We are collaborating to support Kinder Roundup Events. Our first one was at regency Park, just right down the street. It went well. We set up parents to support the growing child with different importations and tips on how to address picky eating, feeding beverage guidelines based on age, and walking parents through nutrition in different resources and supports, for example. We offer information and answer parent questions about the makeup of school meals; how nutritious meals are and also any concerns and misconceptions there are. We want to build advocates for child nutrition through these workshops. We look forward to continuing these presentations and upcoming Kinder Roundups events.

We ant to take a moment to promote a series of community webinars. Our first one is March 6 from 1:00 to 2:30 PM. We are going to kind of focus on the functional health benefits of foods and kind of talk about different sources and those health benefits, but also address what are some strategies or ways to discern between science-based benefits and misleading health claims. We will have two speakers. A professor from SAC State who's also the Dietetic director who's going to kind of provide nutrition, science and research on the topic of functional health benefits. Then we have a health/program director from Solano County Health and Social Services who's going to discuss community application and what that looks like from the setting and the different kind of program areas within public health and how do you address the topic of functional health benefits from the lens of we don't eat nutrients in isolation. We really focus on overall diet quality is, what the guidelines are, and what that research is, which is embedded within our dietary guidelines for Americans. We are really excited.