

## **Categories for Peer Mentorship Expertise**

### 1. Finance and Resource Management

- a. Maintenance of nonprofit school food service account
- b. Paid lunch equity
- c. Review from non-program food
- d. Indirect costs
- e. Catering
- f. Negative balance/charging policies

### 2. Nutrition Quality and Meal Pattern

- a. Meal components and quantities
- b. Dietary specifications and nutrition analysis
- c. Recipe development/standardized recipes
- d. Culinary skills
- e. Production records
- f. Going above and beyond just meeting the meal pattern
- g. Food quality

### 3. General Management

- a. Civil rights
- b. On-site monitoring
- c. Local school wellness policy
- d. Smart snacks in school
- e. Facilities/Design/Equipment
- f. Food safety

### 4. Farm to School Sustainability

- a. Procurement
- b. Marketing
- c. Classroom connection
- d. School garden
- e. Supplemental tools

### 5. Marketing

- a. Promotions
- b. Working with the media
- c. Making classroom/educational connections
- d. Food photography
- e. Shedding a positive light
- f. Social media

6. Relationship Management/Customer Service
  - a. Principals
  - b. District administration
  - c. Board of Education
  - d. Customer service: Working with students and parents
7. Meal Access & Accountability
  - a. Reimbursement
  - b. Verification
  - c. Counting and claiming
  - d. CEP
  - e. Direct certification
  - f. Building participation
8. Procurement Tools
  - a. USDA foods ordering
  - b. Procurement organizational tools
9. Program-Specific Assistance (Starting, Expanding, Outreach)
  - a. Breakfast
  - b. Suppers
  - c. Summer
  - d. After-school snacks
  - e. Lunch
  - f. Fresh fruit and vegetable program
10. Preparing for a State Audit
  - a. Standardized recipes
  - b. F/R Verification
  - c. Menu planning/crediting
11. Grants
  - a. When they are available
  - b. Writing/applying
  - c. Managing
12. Technology Integration
  - a. POS
  - b. Menus
  - c. Communications