

## The Home for Little Wanderers

### Wellness and Food Services FY'21 Year-End Goal Report

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**All programs participating in the DESE Food Programs:** The Home in Walpole, Southeast Campus, Children's Community Support Collaborative (Light House and SittiHouse), Harrington House, Waltham House, Roxbury House and Therapeutic After School.

	EVALUATION AREA	OUTCOME GOAL	MEASURE(S)	Description	Status
1	Food Quality	<p>100% of the menus will meet nutritional requirements as outlined in the DESE regulations.</p> <p>50% of foods with taste testing events are added to the menu.</p> <p>75% of clients scored each meal as "it's ok" or better.</p>	<p>Nutrition analysis &amp; compliance</p> <p>Taste Testing events</p> <p>Menu feedback surveys</p>	<p>Dietitian conducts nutrient analysis on all menus</p> <p>Dietitian works with the Chef to prepare a meal that utilizes the Harvest of the Month.</p> <p>Survey's distributed to programs annually rating meal satisfaction and listing food preferences.</p>	<p>100% of the menus meet nutritional requirements. However, the snack distribution was not consistent with approved snacks. This was a result of clients being confined due to Covid and the program providing more treats.</p> <p>Dietitian worked with SEC Chef to prepare a cucumber salad with a new dressing for the menu that day and youth finished the salad. It was a hit.</p> <p>Surveys were not distributed due to realigned priorities for COA accreditation.</p>
2	Skill and Proficiency of staff involved in food services.	<p>100% of Cooks will have current ServSafe and Food Allergen certifications.</p> <p>100% of Cooks will complete DESE Food Services required training topics and hours.</p> <p><u>All group home programs will have at least two staff per program</u> complete OVS and Civil Rights training.</p>	<p>ServSafe and Food Allergens certifications</p> <p>Training certifications, sign-in sheets, etc.</p> <p>Group home staff attendance at in-service trainings</p>	<p>Every 5 years, required for Cooks</p> <p><u>Required trainings:</u> Offer vs Serve, Civil Rights, and SOPs review, <u>and</u> meet required hours based on position.</p> <p>Offer vs Serve, and Civil Rights trainings –provided on-site.</p>	<p>89% (8/9) There are currently 9 Chef's all but one has a current ServSafe certification on file.</p> <p>100% (9/9) have a current Food Allergen certificates.</p> <p>73% (8/11) There are currently 11 food service/wellness staff and 8 have earned the required training hours.</p> <p>No trainings were held on-site due to covid restrictions, so OVS and Civil Rights were not completed by group home staff this year.</p>

		All group home programs will have at least <u>two certified ServSafe Manager staff</u> available to cover food services.		ServSafe Manager certification offered 4x/year by Dietitian as needed.	There are six group homes. <b>33% (2/6)</b> have one chef with ServSafe certification. <b>66% (4/6)</b> do not have any staff who have completed the ServSafe certification.
3	Wellness Initiatives	<b>100%</b> of the congregate care programs will have a Wellness Initiatives plan.	Wellness Initiative Plans– programs submit quarterly status report to WC.	Identifying goals in 4 areas each year 1) healthy eating; 2) physical activity; 3) wellness promotion; and 4) other related issues that affect client health.	<b>100%</b> of the programs submitted Wellness Initiative Plans for FY'21. Sample of Programs' FY'21 Initiatives: <ul style="list-style-type: none"> <li>• 6-week exercise class</li> <li>• Couch to 5K</li> <li>• Boks – morning activity program</li> <li>• Running club</li> <li>• Doc Wayne- physical activity</li> <li>• Healthy Habits groups</li> <li>• Acts of Kindness incentive program</li> <li>• Virtual nutrition group with Dietitian</li> <li>• Drinking water campaign</li> <li>• Clinical sexual health education group</li> <li>• Major focus on prevention due to pandemic: masks, hand washing, social distancing.</li> </ul>