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