



Food Services Program Update

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Overview & Purpose

- Review progress to improve nutrition and meet federal guidelines
- Provide an update on current progress and review the proposed model to convert from Preferred Meals to on-site prepared meals at the elementary schools.
- Provide an update on kitchen improvements for the middle, high and alternative schools



Nutritional Upgrades Overview

2008-2010

- Eliminated all fried foods
- No trans fats
- Increased fruits and vegetables on menu by 50%
- 1% or low-fat milk

2010-2011

- Increased fresh fruits and vegetables on menu by 65%
- Only 100% juice is offered
- Decreased sugar and fat in chocolate milk; eliminated other flavors
- Added the Farm to School Program (locally grown produce)
- Added whole grains to the menu

2011-2012

- Introduced baked, bone-in chicken menu items
- Increased whole grain options by 2%
- Served over 44,000 pounds of locally grown produce through the Farm to School Program



STATUS OF CURRENT OPERATION: Currently ahead of schedule to meet new USDA nutritional guidelines



New Nutritional Guidelines Overview

COMPLETED

2011-2012

- Eliminate all foods with trans fats
- Offer fruit and vegetable daily
- Calorie ranges based on grade levels (K-5, 6-8 and 9-12)
- Increased daily requirement for whole grains
- Dark green and orange vegetables offered at least 4 times per week



IN PROGRESS

2012-2013

- DESE review will be conducted every 3 years
- Due to mandatory increased portion size on fruit and increased cost of whole grain products food cost anticipated to increase approximately by \$.25–\$.30 per meal
- Paid meal price will need to increase by August 2012
 - Recommended \$.10 per meal
 - Elem \$1.10, Middle \$1.20, and High \$1.35

2013-2014

- $\frac{1}{2}$ of all grains must be whole grain

2014-2015

- All grains must be whole grain
- Implement first sodium reduction standard
- Fruit increased to one (1) cup per day and five (5) cups per week



Cafeteria Upgrades 2011-2012

Six elementary schools have been upgraded:

- Lexington
- International Welcome School
- Adams
- Humboldt
- Hodgen
- Peabody

Upgraded middle, high and alternative schools:

- McKinley – New menu, signage, painted
- Central Cafeteria (front)

Planned this Spring

- Vashon and Roosevelt (New Tables)
- Madison, Meda P. and Stevens will be receiving new equipment

Preferred Meals



New Kitchen





Cost Sheet to Replace Equipment in a Standard Kitchen

Ovens	\$ 12,838.00
Oven Racks - for existing	\$ 668.00
AccuTemp Tabletop Steamer	\$ 6,600.00
36" Range with Convection	\$ 5,633.00
Hot Table	\$ 7,180.43
Cold Table	\$ 8,317.75
Cashier Stand	\$ 2,054.00
3 Door Freezer/Refrigerator	\$ 5,854.00
2 Door Freezer/Refrigerator	\$ 4,156.00
Milk Box	\$ 2,655.00
Air Screen cooler	\$ 4,695.00
3 Compartment Sink	\$ 2,000.00
Work table	\$ 249.75
Holding Cabinet	\$ 1,626.00
Small wares	\$ 2,500.00
Metro Shelves	\$ 1,000.00
Contingency - 15%	\$ 9,859.94
Total Estimate	\$ 75,592.87





Kitchen Update Proposed Timeline

Schools	Timing	Estimated Cost	School	Timing	Estimated Cost
Adams, Hodgen, Humboldt, IWS, Lexington, and Peabody	Complete		Buder, Cole, Froebel, Meramec, Monroe, Shaw, Sigel and Woodard	January 2013	\$566,558
Washington Montessori, Wilkinson, Meda P, Stevens, and Madison	April 2012	\$183,636	Bryan Hill, Clay, Cote Brilliante, Dunbar, Farragut, Ford, Hickey, Laclede, Mason, Oak Hill, Shenandoah, Sherman, Walbridge, and Woerner	August 2013	\$777,373
Nottingham CAJT, Columbia Blewett, Soldan, and Metro	May 2012	\$214,686	Gateway IT and Northwest Trans/Law	August 2013	\$516,557
Ames, Ashland, Dewey, Hamilton, Henry, Herzog, Jefferson, Kennard, Mallinckrodt, Mann, Mullanphy, Nance, Stix, and Gateway Complex	August 2012	\$922,692	Blow, Busch, Carnahan, Carr Lane, Clyde C. , Compton Drew, Fanning, Long, McKinley, Vashon, Beaumont, Roosevelt, and Sumner	August 2014	\$985,492
Central VPA, Langston, L'Ouverture, and Yeatman	August 2012	\$765,012			

Total Estimated Equipment Cost: \$5.0 million



Recommendations

- Upgrade and/or convert kitchens in remaining buildings over a 3 year period
 - Total projected cost \$10 million (includes \$5 million for equipment and estimated \$5 million for construction)
 - Prop S allocation for kitchens at \$2.8 million
- Recommend reallocation of Prop S funds to provide an additional \$7.2 million for kitchen upgrades





Questions

