



Food Services Update

Althea Albert-Santiago
Director of Food Services
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Overview & Purpose

The purpose of this presentation is to provide an update on the National School Lunch Program

- **Free and Reduced Applications**
- **Meal Participation Rates**
- **Focus Areas**



Free and Reduced Meal Applications

Category	2008-2009 End of year	2009-2010 End of year	2010-2011 End of year	2011-2012 End of year
Free and Reduced Percentage	75%	86%	87%	88%
Processed Application Percentage	84%	96%	98%	98%

- Made steady improvements in collection of Meal Applications and Free and Reduced percentage each year over last 4 years

Free and Reduced Applications Comparison

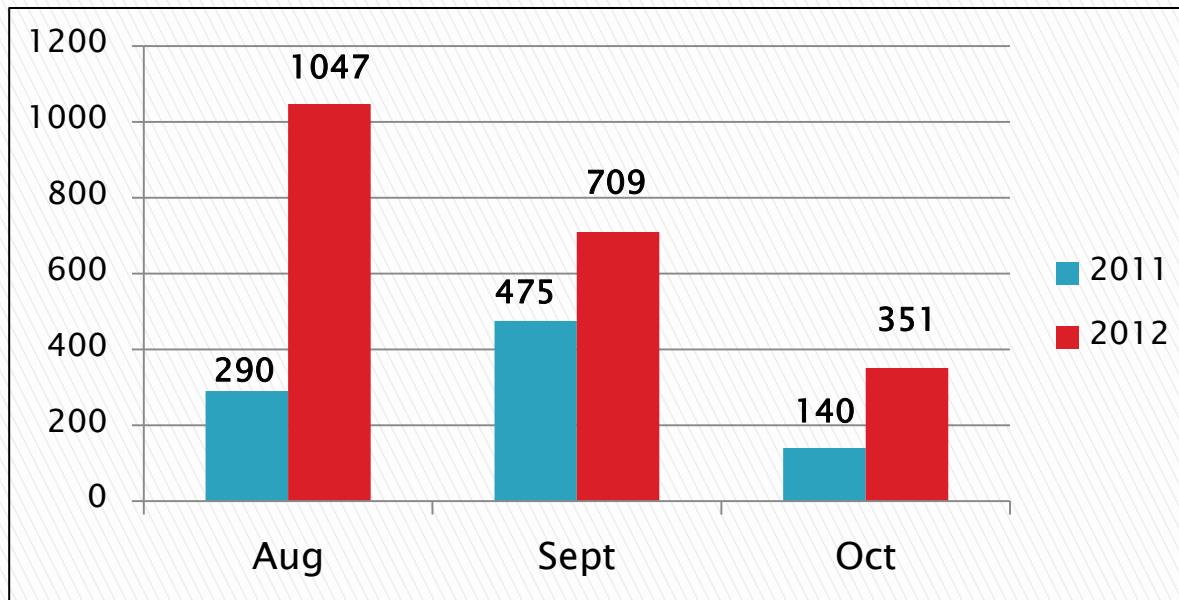
Category	2010- 2011 Thru October 31, 2010	2011- 2012 Thru October 31, 2011	2012-2013 Thru October 31, 2012	Variance
Free and Reduced Percentage	85%	85%	88%	+3%
Processed Application Percentage	92%	94%	97%	+3%

709 left to process

Tracking ahead of pace vs. last year in collecting meal applications due to:

- Schools received meal applications earlier
- Working more closely with Associate Superintendents, Principals and School Staff
- Created sibling matches for Direct Certification students
- New Online application process
- Use of automatic call out system to parents

Online Meal Applications



	Start of school to Oct 31	Students processed online
2011 - 2012		905
2012 - 2013		2107

Parent Feedback

- “This site is quick & useful. I would like to see other electronic SLPS forms.”
- “Nothing that I can think of is as easy and better to do it online then paper.”
- “I really like being able to do it online.”

School Feedback

- Compton Drew Middle School : Great site, fast and convenient
- Adams Elementary School: Easier than paper applications

Meal Participation

Category	2008-2009	2009-2010	2010-2011	2011-2012	2012 -2013 (8/13-10/31)
Breakfast Participation	49%	52%	56%	56%	53%
Lunch Participation	73%	75%	77%	78%	78%

Participation rates remain healthy due to:

- Improved menus and selection
- Focused effort on meal applications
- School conversion project (kitchen/ cafeteria upgrades)
- Implementing new USDA Guidelines

Focus Areas

- Link the cafeteria to the classroom through effective partnerships with school nutrition professionals and teachers
- Continue to survey students, principals and staff and use feedback to improve menus
 - Recently awarded an A from the Physicians Committee for Responsible Medicine for improving the food in the school cafeterias
- Collaborate with Associate Superintendents, Principals, and Family and Community Specialists to collect remaining meal applications
- Continue to invest in Props S funds to improve kitchens
 - Recently upgraded 23 cafeterias
 - Completely rebuilt Central /Cleveland Kitchen and Cafeteria
 - Upgraded Vashon kitchen to support AESM food service program
 - Plan to address 34 additional schools by the end of the year

New Kitchens

Central/Cleveland Kitchen



Elementary Kitchens

