



# Food and Nutrition Services Update

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November 20, 2014

# Overview and Purpose

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

- **Meal Participation Rates/Community Eligibility**
- **Southwest Food Concepts (High School Level)**
- **Focus and Challenge Areas**



# Meal Participation

Category	2010-2011	2011-2012	2012-2013	2013-2014	2014-2015 (8/11-10/31)
<b>Breakfast Participation</b>	56%	56%	58%	60%	61%
<b>Lunch Participation</b>	77%	78%	78%	80%	86%

## **Participation rates are improving due to:**

- All students receive free meals through the Community Eligibility Program
- Daily offerings of fresh fruits and vegetables
- Focus on menu variety and increased entrée selections
- Marketing of school cafeterias through educational and health driven promotions
- New food concepts in all high schools

# Southwest Meal Concepts

## (High School Only)

- In 2013-2014 the high school lunch participation was 64%
- Food and Nutrition Services rolled out the six concepts below
- Started testing new concepts in Central VPA and Clyde C. Miller



- In 2014-2015 the lunch participation within all high schools grew to 74%
- We expect that part of that growth was due to CEP
- Four new food concepts below at all high schools (listed below)
- Central VPA currently runs 88% participation, 14% above current high school rate
- Clyde C. Miller currently runs 80% participation, 6% above current high school rate



# Focus Areas and Challenges

## ➤ Focus Areas:

- Nutrition education classes in Full Service Schools
- Increased Promotions to support health and wellness
- Continue Roving Chef Program in elementary as well as middle schools
- Surveying students and providing food tasting opportunities to enhance menu selections and satisfaction levels

## ➤ Challenges:

- Managing food cost (currently \$.06 above last year)
- Maintaining an hourly staff of 360 associates
- Managing repair cost to maintain aging coolers, freezers and serving lines

# Questions?

