



# Food and Nutrition Services

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# Overview and Purpose

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

- **United States Department Agriculture (USDA) Nutritional Guidelines Update**
- **Meal Participation Rates**
- **Budget Update**
- **Focus Areas and Challenges**

# USDA Guidelines

## COMPLETED

### 2015-2016

- Professional Standards  
*(Professional Development Hours)*

### 2016-2017

- Smart Snacks –All snacks served in the schools must meet the new sodium, fat, calorie and sugar guidelines.

*(Ala carte, fundraiser, vending)*

## IN PROGRESS

### 2016-2017

- Increase Breakfast Participation
- Local School Wellness Policy

### 2017-2018

- Target 2 sodium reduction for both breakfast and lunch

# Meal Participation

	2013-2014	2014-2015	2015-2016	2016-2017
Breakfast Participation	60%	60%	60%	60%
Lunch Participation	80%	84%	87%	86%

## Participation rates are improving due to:

- Returning to prior school start schedule
- Improving Ala carte Sales
- Marketing through nutrition education programs along with monthly menu promotions
- Breakfast carts at selected middle and high schools
- Focus on new menu concepts at all middle and high schools

# Food Service Management Company

## Performance:

### Southwest Foodservice Excellence



	2015-16 Projected	2015-16 Actual	2016-17 Projected	2017-18 Proposed
# of Meals (MM)	6.3	6.0	5.9	5.7
Revenues	\$17.4	\$17.1	\$17.1	\$16.6
Expenditures	<u>\$16.5</u>	<u>\$16.4*</u>	<u>\$16.7</u>	\$16.2
Surplus/Deficit	\$0.9	\$0.7	\$0.4	\$0.4

#### 2015-16 Projection \*

- Fewer meals served due to lower enrollment, later school start times
- Higher food costs due to avian flu impacting poultry costs
- Higher labor costs due to staffing, wage increase and increased benefits (ACA)

#### 2016-17 Projected Budget

- Projecting 3% decline in enrollment
- Stabilization of food and labor costs

# Focus Areas & Challenges

## **Focus:**

- Implementing Grab N' Go Programs at selected middle and high schools
- Increasing new food concepts at middle and high schools
- Promoting nutrition education and training programs for students and food service staff
- Partnering with hourly staff through recognition programs along with building teamwork

## **Challenges:**

- Enrollment and attendance
- Increase in benefits cost through Affordable Care Act
- Increasing breakfast participation per USDA Guidelines
- Replacing kitchen equipment

# Questions?



Roving Chef at Walbridge Elementary



Golden Spoodle Award at AESM



New Breakfast Grab & Go Cart at Roosevelt High School

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