# Nutrition Services Update

July 27, 2023

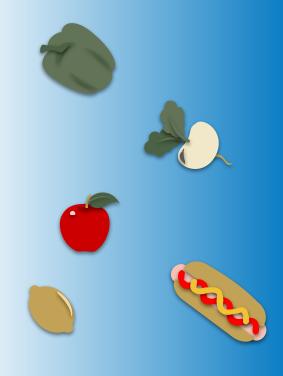




## What's the plan for today?

01 Equipment Upgrades

- **Recipe Changes** 
  - Nutrition Requirements
  - Taste Testing
  - Nutrition Committees
  - What's Next
- 03 Point of Sale Upgrades
- 04 Sustainability





## **Equipment** Upgrades

- What we've gotten?
- What's coming?





# **Breakfast** Meal Pattern Requirements

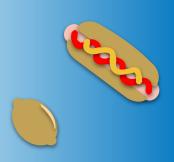




#### Minimum Amount of Food<sup>a</sup> Per Week

Meal	Grades	Grades	Grades	Grades	Grades	Grades
Components	K-12	K–5	K–8	6–8	6–12	9–12
Fruits <sup>b,c</sup>	5 c	5 c	5 c	5 c	5 c	5 c
	(1 c per day)					
Vegetables <sup>b,c</sup>	0 с	0 с	0 с	0 c	0 с	0 c
Grains <sup>*,d</sup>	9-10 oz eq	7-10 oz eq	8-10 oz eq	8-10 oz eq	9-10 oz eq	9-10 oz eq
	(1 oz per day)					
Meat/Meat Alternates <sup>e</sup>	0 oz eq					
Fluid Milk <sup>f</sup>	5 c	5 c	5 c	5 c	5 c	5 c
	(1 c per day)					







# Breakfast Meal Pattern Requirements continued...

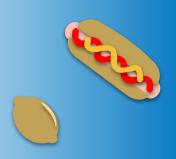




#### Specifications: Daily Amount Based on the Average for a 5-Day Week

Specifications	Grades K–12	Grades K–5	Grades K–8	Grades 6–8	Grades 6–12	Grades 9–12
Min-max calories	450–500 kcal	350–500 kcal	400-500 kcal	400–550 kcal	450–550 kcal	450-600 kcal
Saturated Fat (% of calories) <sup>h</sup>	<10%	<10%	<10%	<10%	<10%	<10%
Sodium Target 1 <sup>h,i</sup>	≤ 540 mg	≤ 540 mg	≤ 540 mg	≤ 600 mg	≤ 600 mg	≤ 640 mg
Trans Fat <sup>h,j</sup>	0 g	0 g	0 g	0 g	0 g	0 g







# Lunch Meal Pattern Requirements

#### Minimum Amount of Food<sup>a</sup> Per Week

Meal Components	Grades	Grades	Grades	Grades
	K–5	K–8	6–8	9–12
Fruits <sup>b</sup>	2½ c	2½ c	2½ c	5 c
	(½ c per day)	(½ c per day)	(½ c per day)	(1 c per day)
Vegetables <sup>b</sup>	3% c	3¾ c	3% c	5 c
	(% c per day)	(¾ c per day)	(% c per day)	(1 c per day)
Dark Green <sup>c</sup>	½ C	½ C	½ C	½ C
Red/Orange <sup>c</sup>	³⁄4 C	3⁄4 C	3∕4 C	1¼ c
Beans and Peas (legumes) <sup>c</sup>	½ C	½ ℃	½ C	½ C
Starchy <sup>c</sup>	½ C	½ C	½ C	½ C
Other <sup>c,d</sup>	½ C	½ C	½ C	3∕4 C
Additional Vegetables to Reach Total <sup>e</sup>	1 c	1 c	1 c	1½ c
Grain Minimums <sup>*,f</sup>	8-9 oz eq	8-9 oz eq	8-10 oz eq	10-12 oz eq
	(1 oz per day)	(1 oz per day)	(1 oz per day)	(2 oz per day)
Meats/Meat Alternate	8-10 oz eq	9-10 oz eq	9-10 oz eq	10-12 oz eq
Minimums <sup>*</sup>	(1 oz per day)	(1 oz per day)	(1 oz per day)	(2 oz per day)
Fluid Milk <sup>g</sup>	5 c	5 c	5 c	5 c
	(1 c per day)			











# Lunch Meal Pattern Requirements continued...





#### Specifications: Daily Amount Based on the Average for a 5-Day Week

Specifications	Grades K–5	Grades K–8	Grades 6–8	Grades 9–12
Min-max calories <sup>h</sup>	550-650 kcal	600-650 kcal	600-700 kcal	750-850 kcal
Saturated Fat (% of calories) <sup>h</sup>	< 10%	< 10%	< 10%	< 10%
Sodium Target 1 <sup>h,i</sup> (Ends June 30, 2023)	≤1,230 mg	≤ 1,230 mg	≤ 1,360 mg	≤ 1,420 mg
Sodium Target 1A <sup>h,i</sup> (Effective July 1, 2023)	≤ 1,110 mg	≤ 1,110 mg	≤ 1,225 mg	≤ 1,280 mg
Trans Fat <sup>h,j</sup>	0 g	0 g	0 g	0 g









#### **MEXICAN GRILL**

#### **BURRITOS, TACOS & SALADS**



BURRITO 740-1210 cal Flour tortilla with a choice of cilantro-lime rice, black or pinto beans, meat, salsa, and cheese or sour cream.



SALAD 420-910 cal Chopped romaine lettuce, baby kale and baby spinach, with choice of beans, meat, salsa, cheese and chipotle-honey vinaigrette.



BURRITO BOWL 420-910 cal
Just like a burrito, but served
in a bowl with no tortilla.

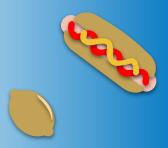


TACOS 390-1140 cal Your choice of three crispy corn or soft flour tortillas with meat, salsa, cheese or sour cream and romaine lettuce.





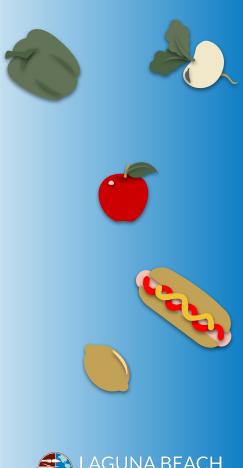






## Spicy Chicken Burrito Salad Bowl







### Pozole

 Balanced and nutrient-rich soup that provides all three macronutrients — carbs, protein, and fats. Also rich in vitamins and minerals like zinc, potassium, and vitamin B3 (Marengo, R.D., 2022).

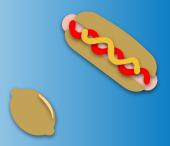








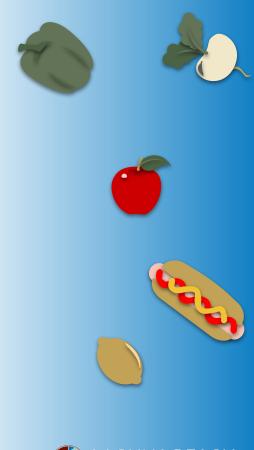






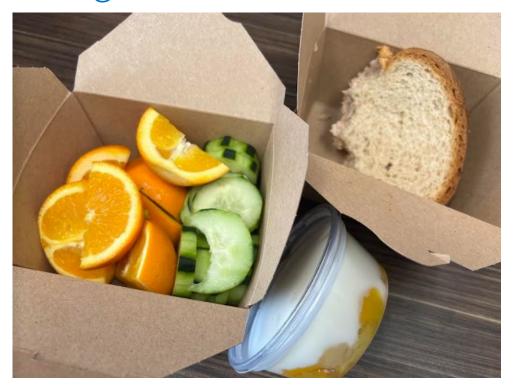
## Fruit & Granola Parfait

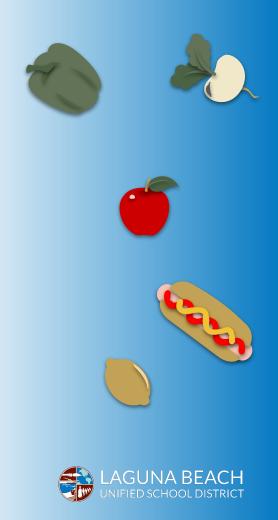






# Tuna Sandwich with sliced oranges & cucumbers





# Teriyaki Chicken Bowl with Rice & Vegetables

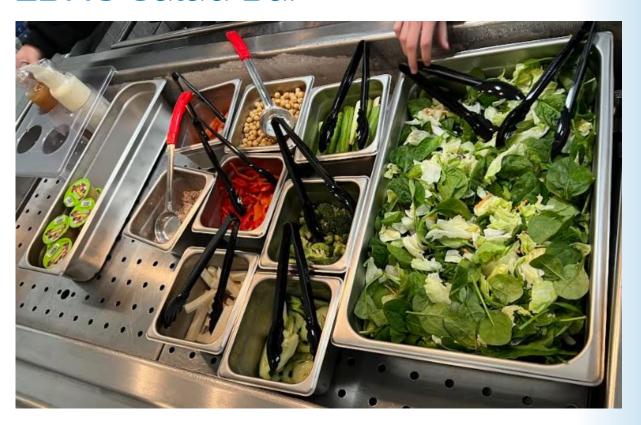


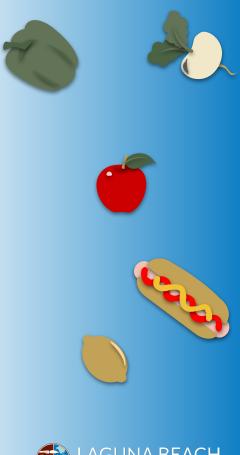






## **LBHS** Salad Bar



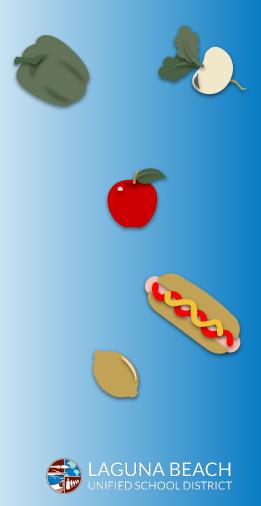




## **TOW** Salad Bar







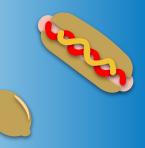
# **Tuesday** Tastings













### **Nutrition** Committees

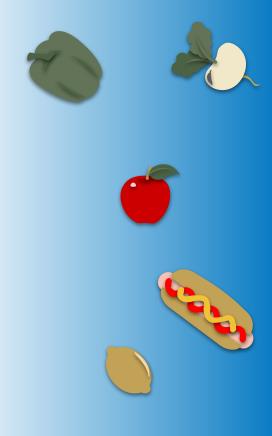
**Site Based** 

**Menu Planning Mondays** 

Student feedback and/or suggestions

Feature their choices in the morning announcements

Students choose one or two meals on the menu per week





## Titan



All under the same program



**Enhanced Parent Portal** 

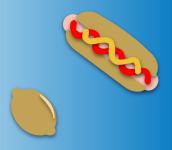


Instant access to daily meal nutritional information









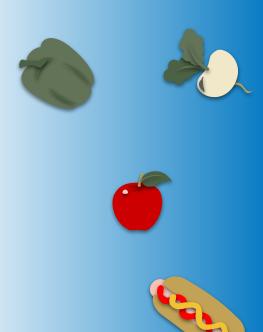


### What's next?

Meatless Mondays Districtwide!

Two Breakfast choices at elementary sites

Increase percentage of scratch cooking to a minimum of 40% 2023-24 school year that includes local and organic ingredients

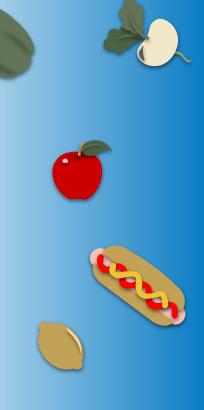




# Sustainability









# The End



