

# Board of Education Meeting

## Update on School Lunch Program

Andrew Casale

April 3, 2024



# Overview of School Lunch Program

- Seaford is currently partnered with Aramark Corporation as our FSMC (Food Service Management Company). Aramark provides all meals to our students.
  - Aramark has been the FSMC in Seaford since 2007.
  - Prior to that Whitsons was the FSMC for Seaford in 2005-06.
- The contract/award was given to Aramark through a bid process. This MUST be re-bid every five years.
  - We are going out to bid very soon this Spring to award a new contract for the 2024-25 school year.
- The FSMC (Aramark) provides the district with a Food Service Director. As of February 1, 2024 the new FS Director is Arthur Schweiger. Arthur replaced the long-time FS Director Betty Ann (served for over 13 years in Seaford).



# Recent Enhancements to Program

- September 2023:
  - Seaford added breakfast program – available to all students in all schools
- October 2023:
  - District partnered with HMB Consultants. HMB comes to perform “unannounced visit/observations” to ensure quality control, adherence to contract, menu compliance, etc.
- November/Dec 2023:
  - Installation of new kitchen equipment (Grant). New convections ovens at all four buildings ; New steamer and fridge at the HS ; New stove top @ Manor.
- January 2024:
  - School Lunch Survey sent to all Seaford students & parents
  - Pizza sampling and training to enhance/improve pizzas at all schools
- March 2024:
  - Menu re-design and increase of daily offerings.



# Survey Results

A survey was sent out this past winter to get parent and student feedback. The survey link was sent out three times.

There are 2150 students in Seaford.

- A total of 402 parent responses were collected.
  - High School – 90 responses
  - MS – 53 responses
  - Manor – 136 responses
  - Harbor – 123 responses
  
- A total of 774 student responses were collected.
  - High School – 313 responses
  - MS – 227 responses
  - Manor – 92 responses
  - Harbor – 142 responses



# Survey Results

- Of all parents that responded to the survey, 79% of their children eat lunch in the school cafeteria.
- 37% of those parents who responded, they said no improvements/suggestions to lunch program, while 41% had the main suggestion of menu items/offerings.
- 59% of those parents who responded felt there are adequate healthy food and beverage options being offered.
- 76% of those parents who responded said that they would be willing to be pay slightly more per meal (approx \$0.15 - \$0.25) for innovative, higher quality, healthier food options?
- Most popular menu items (on Parent & Student Survey in order of popularity)
  - Pizza
  - Tacos/Nachos
  - Brunch for Lunch
  - Mozzarella Sticks



# Introduction of Aramark Staff

- Justin Crews- VP of Operations
- Grace Maschinski – District Manager
- Arthur Schweiger – Food Service Director



# Regulations

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## Healthy and Hunger Free Kids Act

- More whole grains, fruits, and vegetables; low-fat milk dairy products; and less sodium and fat.
- The right portion. Menus are planned for grades K-5, 6-8 and 9-12 and will demonstrate correct size portions.
- Schools will be reimbursed an additional 6 cents for each lunch they serve in accordance with the new standards.





INFINITE POSSIBILITIES  
ONE FAMILY.

# Our Brands



ESTD 1869



NATURALLY DELICIOUS

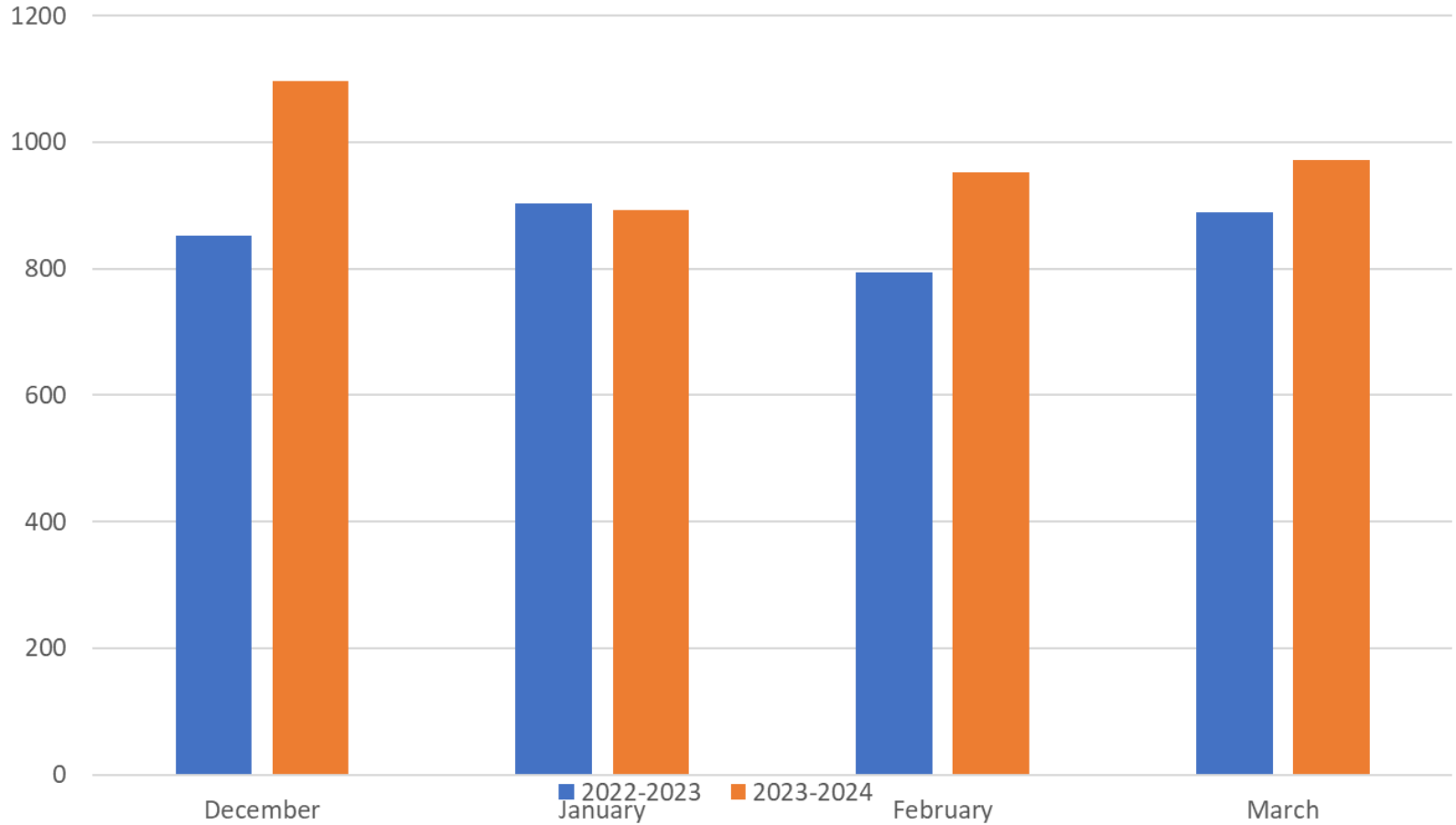




# Recent Menu Improvements

- Tacos Tuesdays and Pizza Fridays
- Improved Pizza Dough
- New Menu Items
  - Chicken & Waffles
  - Beef Tacos
  - BBQ Pulled Pork Pizza
  - Chicken and Black Bean Burrito
  - Pork Nachos
- Daily Improvements
  - Apples, Oranges, Bananas, Carrots and Celery Sticks and Yogurt Parfaits

# Average Daily Meals





## Questions

- If any student has any allergies or dietary restrictions, Aramark can make accommodate their dietary needs. Please call or email Arthur
- If any parent wants to limit their child snacks, please reach out to Arthur