

Nutrition Department Goals 2023-2024 Review

Goal Worksheet			
School/Department: Nutrition			
Goal	Strategies and Action Steps (Responsibility)	Timeline	Evidence of Effectiveness
<p><u>Department Goal #1</u> Evaluate school meal equity and access all schools, grades, and circumstances.</p>	<p>A. Review reimbursable meal participation and a la carte sales to ensure equitable access for all students and that operations are aligned with all program regulations and district policies.</p> <p>B. Identify areas of success and consider opportunities for improvement and make recommendations to the Superintendent.</p> <p>C. Modify operations and adjust the School Nutrition budget to ensure school meal equity and access.</p>	<p>January 2024</p> <p>June 2024</p>	<p>A. An analysis of program statistics and district policies, along with feedback from various stakeholders, will identify areas of success and opportunities for improvement.</p> <ul style="list-style-type: none"> ● COMPLETE: Triennial Wellness assessment was completed and findings were addressed with the School Board and Superintendent. <p>B. Report areas of success and opportunities for improvement to the Superintendent.</p> <ul style="list-style-type: none"> ● COMPLETE <p>C. The FY 2025 School Nutrition Budget will reflect any budgetary needs related to ensuring school meal equity and access.</p> <ul style="list-style-type: none"> ● COMPLETE: FY25 staff hours were increased to aid in the rise of student meal participation.

<p><u>Department Goal #2</u> Ensure that all Nutrition Program facilities are operating efficiently and effectively. (Ref: Strategic Goal 4, Objective 4.6)</p>	<p>A. Work with Director of Facilities to develop recommendations for improvements to the Nutrition Program’s facilities and major equipment systems.</p> <p>B. Assist with the revision of the Capital Plan to reflect these recommendations.</p> <p>C. Make recommendations to the Superintendent.</p>	<p>June 2024</p>	<p>A. An updated kitchen equipment replacement schedule will inform district Capital Planning and Nutrition program budget priorities.</p> <ul style="list-style-type: none"> ● COMPLETE: Created a master list of all kitchen equipment and updated major upgrades or repairs. <p>B. The Capital Plan will reflect updated Nutrition Program practices and priorities to ensure efficient and effective operation.</p> <ul style="list-style-type: none"> ● COMPLETE: Updated the equipment on the capital plan to reflect the actual longevity of equipment to inform future capital planning. <p>C. Recommendations are provided to the Superintendent.</p> <ul style="list-style-type: none"> ● COMPLETE
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Nutrition Department Goals 2024-2025

Goal Worksheet			
School/Department: Nutrition Department			
School Goal	Strategies and Action Steps Responsibility	Timeline	Evidence of Effectiveness
<p><u>Department Goal #1</u> Identify ways to reduce added sugar in all school meals ahead of the SY26 final ruling per USDA guidelines.</p>	<ul style="list-style-type: none"> A. Conduct nutrient analysis of meals served in RSU 5. Identifying areas for improvement and making adjustments to stay ahead of the curve. B. Attend all trainings and utilize available resources to be prepared to implement the final ruling. C. Hold nutrition education sessions for students and offer taste tests of new products/recipes showcasing items which are compliant with the new USDA guidelines. D. Make recommendations to the Superintendent. 	<p>June 2025</p>	<ul style="list-style-type: none"> A. The Nutrition Director will provide support and guidance to all school nutrition staff regarding the implementation of decreasing the added sugar content in order to meet school nutrition standards. B. Changes to the amount of added sugar served daily in school meals will be in effect by the start of the Final Ruling. C. A report will be provided to the Superintendent about the results of these efforts.

<p><u>Department Goal #2</u> Provide meaningful professional development for staff to implement more scratch cooking and better serve our students.</p>	<ul style="list-style-type: none"> A. Identify areas of improvement for our kitchens that would enhance the production of more scratch cooking (i.e. equipment, space, tools, staff). B. Utilize increased staff working hours to produce more scratch cooking. C. Provide scratch cooking training opportunities offered to school nutrition staff 	<p>June 2025</p>	<ul style="list-style-type: none"> A. RSU 5 will have a database of the scratch cooking recipes which are ready to be scaled for production. B. Nutrition director will provide ongoing training opportunities for nutrition staff to make continued improvements to our menu offerings. C. Community partnerships with local farms and vendors will strengthen the program's ability to increase scratch cooking with fresh and quality ingredients.
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