



Child Nutrition Service Update

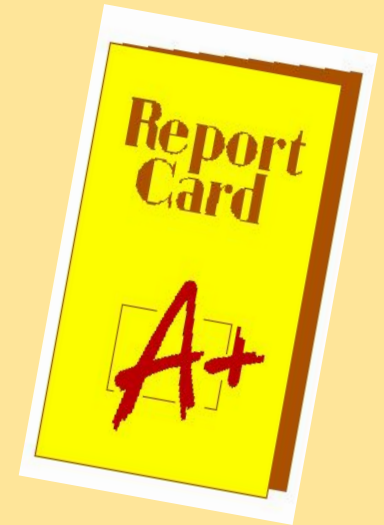
January 28, 2025

Alane Webb , CNS Manager
Tommy Kham, Sodexo Consultant

Child Nutrition Program

Mission

The mission of the Food Services Department is to provide the students of Franklin-McKinley School District with nutritious and appetizing meals to help them do their best in school each day. We will see better attendance, improved behavior and improve test scores.

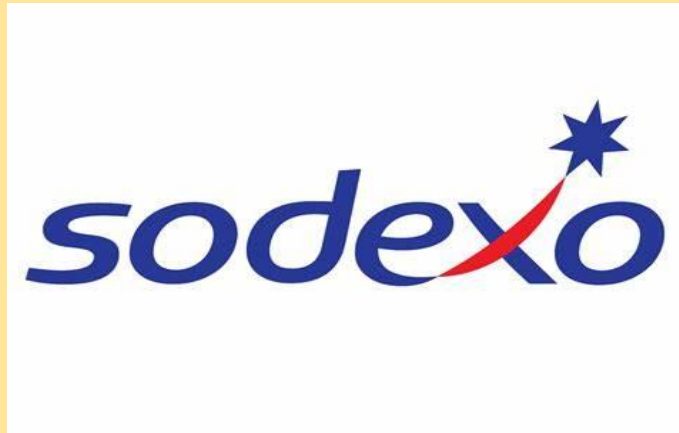


Child Nutrition Staff



- Alane Webb, Food Service Manager
- Sodexo Consultant, Tommy Kham
- Dario Lomeli, Account Technician
- TBD, Secretary I
- Food Service Site Leads – 15
- Food Service Assistants – 24

Sodexo Partnership



Sodexo partners with Franklin-McKinley School District.

Sodexo services include but are not limited to:

- Menu & Product Sourcing
 - Scratch prepared entrees
 - Ethnically Diverse Menu Options
- Procurement, including local, minimally processed items
- Processing Services
- Marketing
- Program Support
- Regulation Compliance
- Financial Expertise

Child Nutrition Programs



- School Breakfast
- National School Lunch Program
- Supper
- Afterschool Snack
- Summer Feeding

Child Nutrition Programs

Universal Meals / Community Eligibility Provision Benefits



Students

- Enjoy free, healthy meal at school
- With universal meal services there is no stigma attached to a free meal

Parents

- Do not have to fill out individual household applications
- Do not have to worry about refilling meal accounts

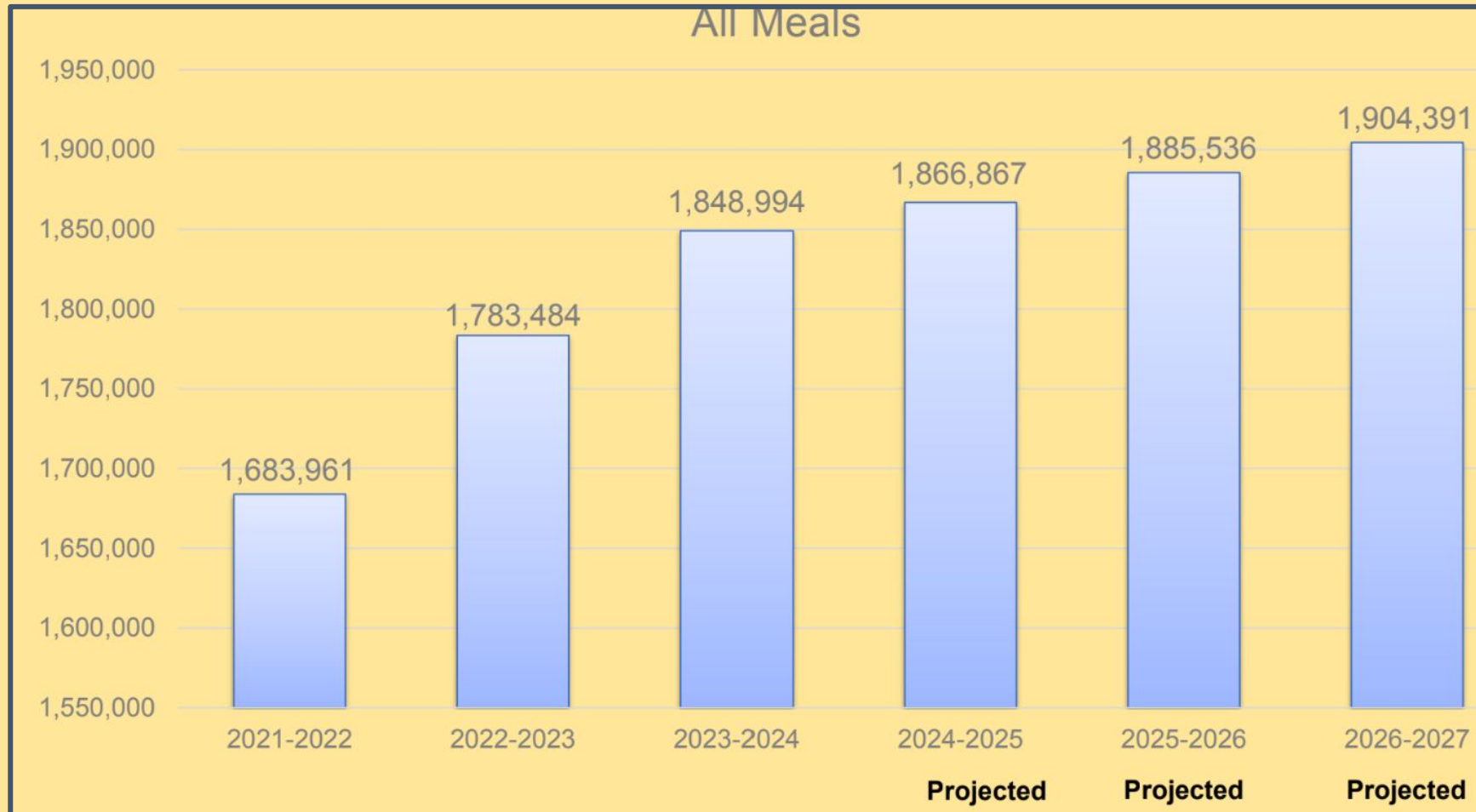
Schools

- Reduces paperwork and administrative costs
- Streamline meal service operation
- Student spend less time in lunch lines

Child Nutrition Programs



Meal Participation Comparison Total Breakfast, Lunch, Supper & Snacks



California Kitchen Infrastructure & Training (KIT) Funds

Purpose of these One-Time Funds:

- Purchase kitchen infrastructure and equipment to increase access and/or improve the quality of nutritious school meals
- Provide training to promote nutritious foods, including food preparation, healthy food marketing, and changing the school lunchroom environment



Total Funding Amount: **\$956,152**

Expenditures to Date: **\$952,540**

Remaining Balance: **\$ 3,612**

Child Nutrition Programs

California Kitchen Infrastructure & Training (KIT) Funds



- Two Door Freezers
- Holding Cabinet Food Warmers
- Milk Coolers
- Commercial Rice Cookers – All Sites
- Assorted Smallwares – All Sites
- Double Stack Electric Convection Ovens
- Warehouse Freezer Upgrades



Child Nutrition Programs

Scratch Cooking Progress



Beef Taco
Salad



Orange
Chicken
with
Veggies



Molletes



Carnitas
with
Spanish
Rice

Child Nutrition Programs

Scratch Cooking Progress



Combination
Pizza



Chef's
Salad

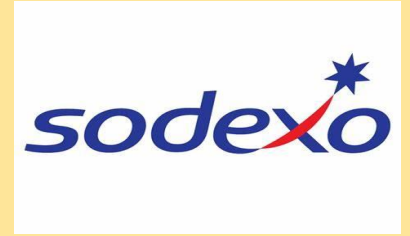


Fiesta Bean
Bowl



Shepherd's
Pie

Child Nutrition Programs



Taste Test Progress



Chilaquiles



Banana
Toast



Chili Cheese
Fries



Hummus
Wrap

Child Nutrition Programs

Taste Test Progress



Chicken
Enchilada



Chana
Masala



Pesto
Pizza

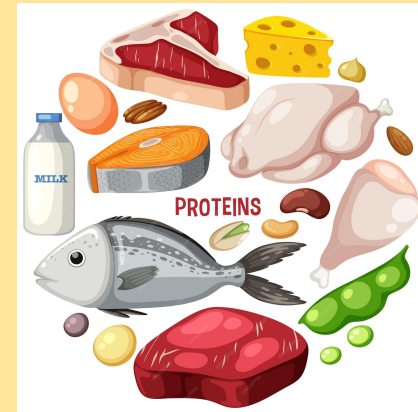
Child Nutrition Programs

More to come



Awarded School Food Best Practices Funds For:

- Procuring California-grown or produced, sustainably grown, whole or minimally processed foods to support equity in the procurement practices of local agencies;
- Using California-grown, whole or minimally processed foods in plant-based or restricted diet meals for pupils;
- Procuring plant-based or restricted diet meals for pupils in the procurement practices of LEAs; or
- Freshly preparing meals on site.
- Incorporate raw materials into our meals, such as raw chicken/beef ingredients and plant-based.



Child Nutrition Programs

Sodexo Partnership 2024-2025 Focus



Continue

To menu scratch cooking entrees and more taste testing.



Expand

On the salad bar, to introduce different varieties of fruits and vegetables to the students.



Upgrade

On kitchen infrastructure to ensure quality of food is at its best



Prepare

For ongoing changes with USDA/CDE guidelines and implement them for SY 25-26

Child Nutrition Programs

Sodexo Partnership 2024-2025 Focus



Focus

On student's feedback with doing surveys.

Marketing

Refresh marketing materials Sylvandale and other school sites as needed.

Training

On kitchen staff to work on their culinary skills and food safety.

Support

Child Nutrition Program to ensure proper nutrition is being served and guidelines are followed.

Child Nutrition Programs



Questions

APPENDIX

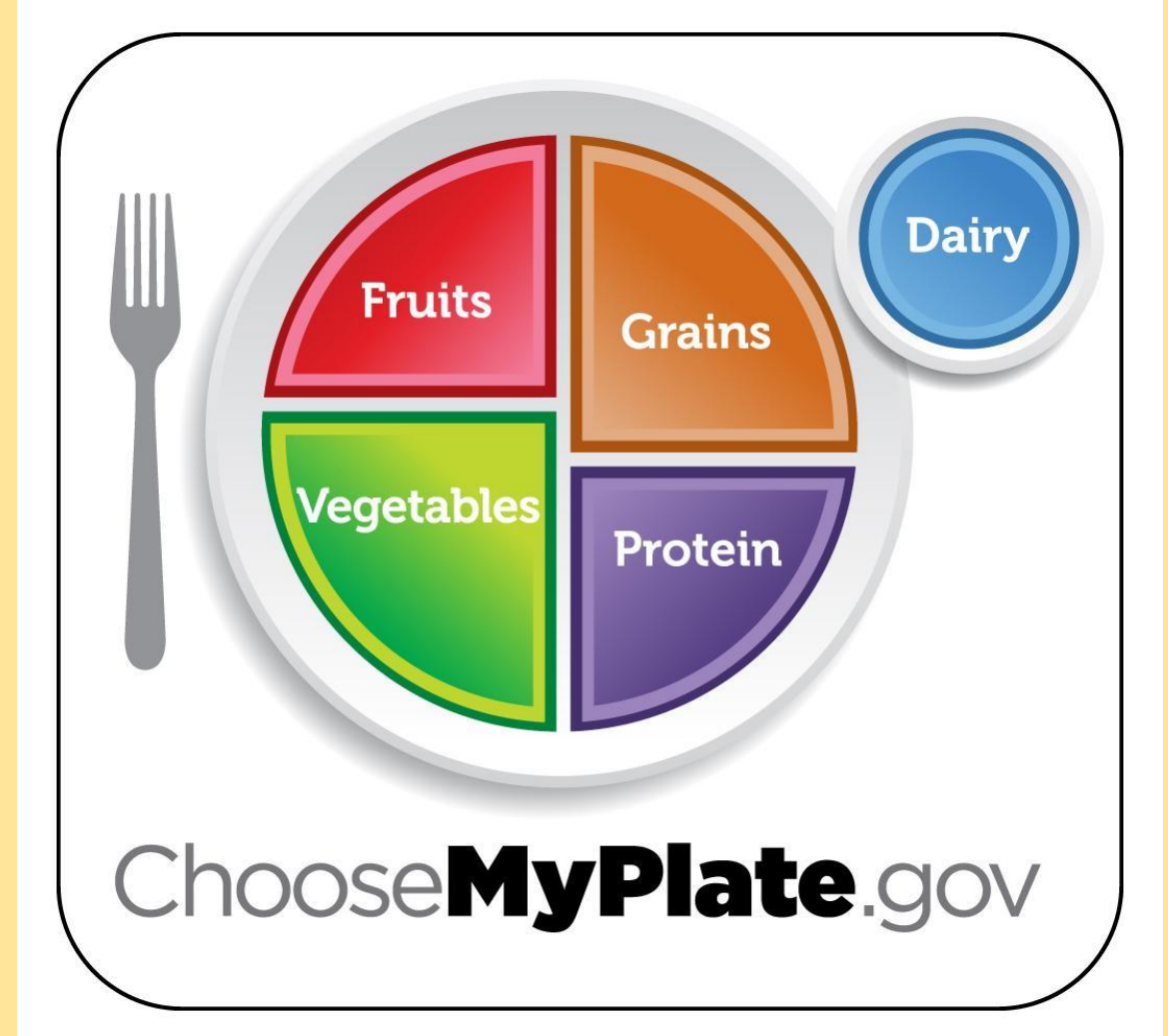
Current Products

- Trans Fat Free
- No Fried Foods
- All Poultry & Milk are hormone free
- Meals are 30% or less calories from fat and less than 10% calories from Saturated Fat
- Maximize local produce



A Complete Meal

- Your Lunch Tray Must Have at Least 3 of 5 Components
- 1 Must be at least a 1/2 cup of Fruit or Vegetable



Meal Components

Meat/Meat Alternative

- Use of **government commodity** products available primarily cheese, beef, and chicken
- Purchase of 100% precooked meat products based on school kitchens and local **health department requirements**
- All ground beef and patties are **100% lean ground beef**, no filler
- All hotdogs and lunch meats are made from turkey or chicken and are **100% nitrate free**.
- All cheese purchased is all natural no fillers
- Legumes are purchased precooked in cans or dry



Meal Components

Bread/Grain

- All bread is whole grain rich
- All pasta is whole grain rich
- White rice now permissible under USDA regulations
- All cereals are whole grain rich and are less than 6 gram of sugar



Meal Components

Fruit & Vegetables

- 51% of purchases are local (within 250 miles)
- Additional 9% are California purchases (greater than 250 miles but within the state of California)



Milk

- rBST Hormone free
- High fructose corn syrup free



Meal Pattern Guidelines

Meal Pattern	Grades K–5	Grades K–8	Grades 6–8	Grades 9–12
Fruits (cups)	2½ (½)	2½ (½)	2½ (½)	5 (1)
Vegetables (cups)	3¾ (¾)	3¾ (¾)	3¾ (¾)	5 (1)
Dark Green	½	½	½	½
Red/Orange	¾	¾	¾	1¼
Beans and Peas (legumes)	½	½	½	½
Starchy	½	½	½	½
Other	½	½	½	¾
Additional Veg to Reach Total	1 ^e	1 ^e	1 ^e	1½ ^e
Grain Minimums (oz eq)	8-9 (1)	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternate Minimums (oz eq)	8-10 (1)	9-10 (1)	9-10 (1)	10-12 (2)
Fluid Milk (Cups)	5 (1)	5 (1)	5 (1)	5 (1)

Meal Pattern	Grades K–5	Grades K–8	Grades 6–8	Grades 9–12
Min-max calories (kcal)	550–650	600–650	600–700	750–850
Saturated fat (% of calories)	< 10	< 10	< 10	< 10
Sodium Target 1 (mg) ^{h,i} 2014-15 SY	≤ 1,230	≤ 1,230	≤ 1,360	≤ 1,420
Reference Only Sodium Target 2 (mg) ^{2017-18 SY}	≤ 935	≤ 935	≤ 1,035	≤ 1,080

Child Nutrition Programs

Sodium Requirements

Age/Grade Group	Average Sodium Level - 2012	Target 1 July 1, 2014 SY 14-15	Target 2: July 1, 2021-2022	Final Target: July 1, 2022-23 Pending
School Breakfast Program				
K-5	573 (elementary)	< 540	< 485	< 430
6-8	629 (middle)	< 600	< 535	< 500
National School Lunch Program				
K-5	1,377 (elementary)	< 1,230	< 935	< 640
6-8	1,588 (middle)	< 1,360	< 1,035	< 710

Salad Bar

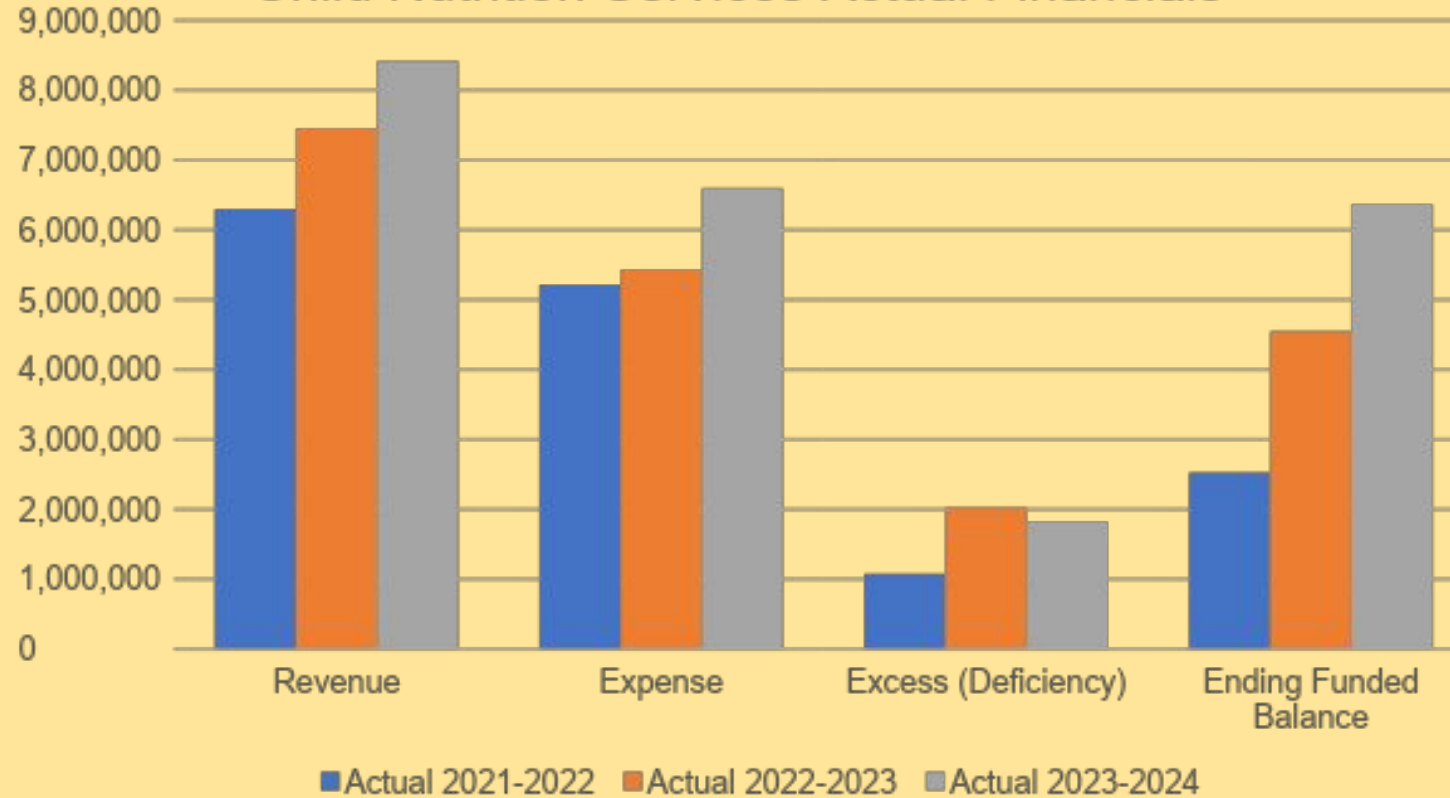
Nutrition Station

- A daily All-You-Can-Eat fruit and vegetable bar
- Use locally grown produce as much as possible
- Includes leafy green salad mix including romaine, iceberg, and spinach
- Fresh vegetables such as broccoli, cucumbers, cherry tomatoes, baby carrots, and celery
- Fresh fruits including colorful apples, bananas and orange slices
- Canned low sugar fruits such as pears, peaches and pineapple



Child Nutrition Programs

Child Nutrition Services Actual Financials



Franklin-McKinley School District, Cafeteria fund, includes CN required Spend Down Plan						
	Actual	Actual	Actual	Projection	Projection	Projection
	2021-2022	2022-2023	2023-2024	2024-2025	2025-2026	2026-27
Revenue	6,297,210	7,449,055	8,414,714	8,284,925	8,574,897	8,875,019
Expense	5,218,393	5,428,740	6,594,592	7,982,395	9,534,366	9,820,397
Excess(Deficiency)	1,078,817	2,020,315	1,820,122	302,530	(959,469)	(945,378)
Ending Fund Balance	2,525,966	4,546,281	6,366,403	6,668,933	5,709,465	4,764,087

Action Required: Excess Net Cash Resources

Excess Net Cash Resources

Federal regulations require program operators to limit their cash reserves, or net cash resources (NCR), to an amount that does not exceed three months of average operating expenditures or other amount established by the state agency. Beginning July 1, 2022, the California Department of Education (CDE) increased the NCR limitation to six months average operating expenditures.



Budget Agreement for Excess NCR

Program operators that have cafeteria fund excess NCR of six months or more average operating expenses are required to have a budget agreement with the CDE. A budget agreement is a plan to spend excess cafeteria funds over a specified time period.

Child Nutrition Programs

Excess Net Cash Spend Down Plan



Spending Plan for Excess Net Cash Resources

CNIPS ID: **2684**

Agency Name: **Franklin-McKinley School District**

Agency Contact: **Alane Webb**

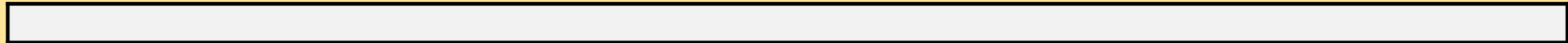
Date: **11/7/2024**

Excess NCR Amount: **\$2,317,791.15**

Number of Months Over: **4.00**

Spend Down Term (Yrs): **3.50**

Agreement Ends SY: **2028-29**



Fiscal Year	Estimated Amount to Spend Down	Description of Items or Costs
2024–25	\$728,343.56	Purchasing new ovens and replacement of kitchen equipment.
2025–26	\$1,262,500.00	Refresh/Remodel of kitchen/Installation for six dishwashers with warewashing racks. Reusable trays, utensils, cups and cutlery.
2026–27	\$80,000.00	Rotisseries cookers for middle schools
2027-28	-----	To Be Determined
Total	\$2,070,843.56	

Excess NCR Amount: **\$2,317,791.15**

Spend Down Plan Total: **\$2,070,843.56**

Remaining Spend Down: **\$246,947.59**

Note: Remaining amount should be at or close to ZERO