# CFISD Leadership Tour

Cy-Fair ISD Nutrition Services



## **Programs**

- National School Breakfast Program
- National School Lunch Program
- Child and Adult Care Feeding Program (CACFP)
  - Supper
  - At-risk snack program
- Seamless Summer Option



# Our Purpose







#### **Breakfast Initiative**

- Nutrition Services Board Monitoring Goal for many years was to increase breakfast participation to 30%
- ► Ended the 22-23 school year at 27.05%
- We decided to make friends
- Spoke with school leadership in groups and individually to advocate for grab and go breakfast to the classroom at all grade levels
- We also worked to ensure that our cafeterias are happy places to be for employees and student
- Evaluated our menu and option
- ► Ended the 23-24 school year at 32.4%



#### Breakfast Initiative

- Currently 35% of students are eating breakfast with us.
- We have an updated goal of 40% breakfast participation.

We are feeding around **9,450** more students breakfast every day than when we started this initiative.

That many more CFISD students are starting the day fueled and ready to learn!







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Cy-Fair Nutrition 🤣 @PowerUpCafe · Jan 29





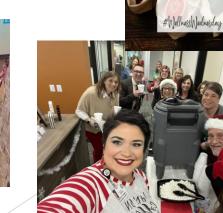


Fact vs. Myth

FACT
Our meals meet strict
USDA guidelines, which
limit calories, sodium, and
fat, but also includes fruits
vegetables and whole

School food is all processed and/or frozen food that is just reheated.







# Funding & CEP

- Self-Funded (Revenue Generated Through):
  - Cash sales
  - Federal reimbursements
  - USDA commodity assistance
- Community Eligibility Provision (CEP)
  - Federal program
  - CEP schools qualify based on the number of students who qualify for other federal benefit programs
  - Breakfast & lunch at no cost to students at qualifying campus
  - ▶ 47 campuses this year



# Human Resources



# Recruiting and Hiring



- Signage at campuses!
- New pay rate accepted!!!
- Perks of District Employment
- District held job fairs
  - All around the district
  - On-site interviews
- Application Process
- Orientation and Training



# Careers in School Nutrition Services

- 1,100 employees Dedicated HR team at our central office
- Campuses Food service workers, managers, supervisors, and a maintenance staff
- Central Kitchen Food production workers, leads, supervisors, supporting para positions and their own maintenance staff
- Warehouses Warehouse staff, leads, supervisors, delivery drivers
- Central Office Professionals, paras, dispatch, accounting and IT





# Purchasing \$



# Purchasing

- Federal & Local Procurement Policies
  - Procurement Methods Based on Estimated Spend Amount
  - Evaluation / Cost Analysis
  - Capital Expenditures (items over \$10,000)
    - Require TDA Approval
- USDA Foods Entitlement Dollars
  - ▶ DOD Fresh Fruits & Vegetables
  - Direct Ship Canned Items, Frozen, Refrigerated
  - Processed Cheese for Pizza, etc.



# **Buy American Provision**

- The Buy American Act requires Federal agencies to procure domestic materials and products
- Processed foods must be comprised of over 51% domestically grown items
- Safeguards the health and well-being of our Nation's children
- Supports the US economy, American farmers, and small & local agricultural businesses
- Exceptions to this provision must be less than 10% of total food cost (currently at 9%) (bananas, pineapple)



#### Local Foods & Vendors

- Local Food for Schools Grant (USDA)
  - Awarded \$290,000 to spend on locally grown/raised food
    - Brahman Country Beef (Frito Pie) Wharton, TX
    - Peaches Fredericksburg Peach Co. Spicewood, TX
    - Hydroponic Lettuce True Harvest Farms Belton, TX
- Local Vendors Support our Community

Register in Ionwave (<u>www.cfisd.net</u> - under Procurement Services)







@PowerUpCafe





# **Annual Food Show!**







# CFISD Central Kitchen



#### Food Production Center

- Cost savings to district as it affords us ability to centralize deliveries
- Food safety
- Standardization in recipes
- Five production departments





# Ingredient Issue

Ingredients are weighed, measured, and assembled in batches for other departments.





#### Hot Foods

- Sauce based recipes are made in this department
  - Cy-Fair Sauce, Ranch Dressing, BBQ Sauce
  - Marinara Sauce, Chili
  - Taco Meat, Nacho Cheese Sauce, Apple Cobbler





# **Bakery**

- Baked Goods
  - Dinner Rolls
  - Breadsticks
  - Muffins
  - ► Cinnamon Rolls
  - Cookies





# Packaging/Pre-Dish











# Modified/Special Meals

- Allergen Free Meals & Texture Modified Meals are made in this department.
- Special diets dietitian interprets diet orders from physicians and ensures we keep students safe.



# Logistics





# Ordering & Receiving Product

FROZEN WAREHOUSES

- > 1,850 cases received/day
- > \$ 1.8M/month

#### DRY WAREHOUSE

- > 1,870 cases received/day
- Plus all maintenance parts and equipment
- > \$ 1.2M/month

# Pulling/Shipping Product







#### FROZEN WAREHOUSE

- > 1,630 cases/day
- > \$ 1.7M/month
- 88 different items
- Most Popular item?

#### DRY WAREHOUSE

- > 1,750 cases/day
- > \$ 1M/month
- 630 different items
- Most popular item?





# **Moving Product**

#### **ROUTES**

- > 18 routes (~75 trips daily)
- Frozen, Dry, and FPC

#### **TRUCKS**

- 62 total vehicles
  - > 25 refrigerated box trucks
  - Three hot shot trucks
  - > Three 18-wheelers
  - Maintenance and supervisors' vehicles

#### Warehouses

- Perry Rd (frozen, dry)
- Berry Center (frozen, staging)
- Woods-Spillane 21,273-squarefoot (frozen, staging)

#### Resources

- 52 material handling equipment pieces
- Recycling
- ▶ 55 employees







# **School Operations**



# Compliance

- Report to Texas Department of Agriculture
- Seven field supervisors
- Breakfast & Lunch
  - 94 campuses
- Supper
  - 11 middle & high school campuses
- Snack
  - Five campuses
- Summer Meals
  - At eligible summer schools



- Increase Access and Remove Barriers
  - Grab & Go Breakfast to Class
    - Elementary & Middle Schools
    - Meet students where they enter- car lines, walker entrances, gyms
    - 94 GG lines
      - ► 68 Elementary
      - ▶ 18 MS
      - ▶ 8 HS











#### Breakfast

Coffee

- COLD BREW COFFEE
- Free with reimbursable breakfast at all high schools
- More options at breakfast
  - Clear breakfast bags
    - Feedback from students and principals











# Serving Lines

- Pre-Dish Elementary
  - ▶ 19 remaining
  - All food must be packaged or boxed due to school design
  - Less labor
  - Hot entrees packaged from Production center or cooked and boxed on site
- Traditional
  - All other schools
  - Hot food is served directly on a tray
  - Cold food is portioned for students to take in elementary
  - Cold fruits & vegetables are self-serve in secondary





# **Secondary Serving Lines**

- ▶ Pizza Line
  - Pizza daily
  - Made locally out of Waller, TX
  - Conveyor pizza ovens
- Express Lines
  - Chicken Tenders & Fries







# **Sharing Table**

- Unopened cold or shelf stable food
- Reduce waste
- Available for any student
- ► Eat with their lunch or take to class for later







#### Remodels & Maintenance

- Pre-Dish School Remodels
  - 16 converted to traditional in last 10 years
    - Jowell, Post, Postma completed in Fall
  - 19 remaining
- **New Schools** 
  - **Bryd Elementary**
- Equipment Maintenance
  - Team of six











# Customer Engagement



# Quality & Food Safety

#### Quality

- We take pride in making food that students WANT to eat.
- We have two Quality Assurance Coordinators one FPC & one for all Schools.
- Recipes are tested & evaluated to ensure they are replicable throughout the district on all equipment.

#### Food Safety

- Food Safety is a priority for us.
- End point temperatures are taken to ensure all items are fully cooked.
- Schools are inspected twice a year by Harris County or the City of Houston.





#### **Nutrition**

- Ingredients are important.
  - We review Ingredients & Nutrition Facts on all food items.
  - We specify items with cleaner labels.
- All Recipes are analyzed for:
  - Calories, Fat, Sodium, % Calories from Added Sugar, etc.
- ▶ To keep students safe-
  - We purchase only peanut-free & tree-nut free products.
- This school year we have:
  - Allowed students to take unlimited fruits & vegetables.
  - Increased entree portion sizes for HS & MS.





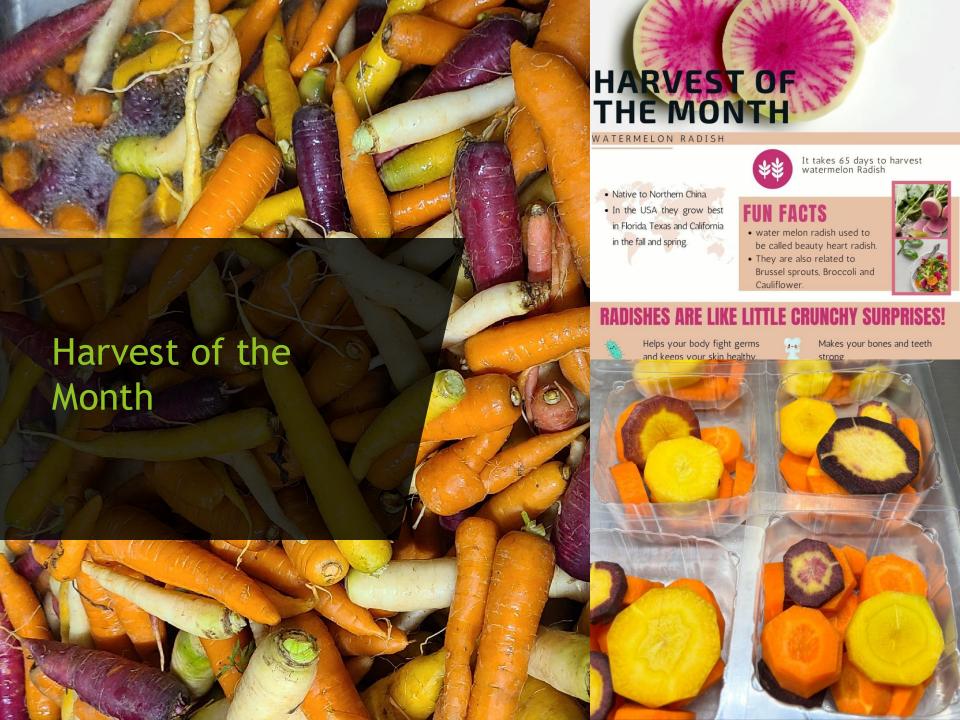
Menu Development/Meal Components

- We offer five components
  - Meat/Meat Alternate
  - Grain
  - ► Fruit
  - Vegetable
  - ► Fluid Milk
- Student must take at least three to qualify for reimbursement
  - One must be a fruit or vegetable









# Garden to Cafeteria

















Copeland

### **On-Site Nutrition Education**

PowerUp Café offers Nutrition Education throughout the year for K-12

#### Topics:

- My-Plate
- Sports Nutrition
- Body Positivity + Positive relationship with food

Schools can request a visit.





#### Find us on Socials

- ► Facebook:
  - Cy-Fair Nutrition Services
- ► Twitter:
  - @powerupcafe
- Instagram:
  - @powerupcafe
- ► TikTok:
  - @cfisd.powerupcafe





#### Cy-Fair Nutrition Services

Posted by Hootsuite 23h · 🚱

It's Super Bowl Sunday!! Hope you have lots of good food while you watch tonight! Speaking of good food, we have a ton of it on the menu this week! Check out this week's menu, and plan out your breakfast and lunches with us!





#### Cy-Fair Nutrition Services is at Langham ... Creek High School.

Posted by Instagram 2d . 3

We're shouting it from the rooftop! The Cypress-Fairbanks ISD Support Staff of the Year is Julia Gomez, our GM at Langham Creek High School! Julia goes above and beyond for her students and employees every day and runs a cafe that is top tier across the district! | |







#### View insights

Boost post

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Liked by hilanddairy and others

powerupcafe We can feel the day of love right around the corner! To help you celebrate at breakfast next week, we have a new muffin on the way! The Chocolate Covered Strawberry Muffin!!! YUM!!! Stay tuned for the release of the video of us making them from scratch later this week! W de later



Instagram

powerupcafe



#### View insights

**Boost post** 





Liked by eadurand and others

powerupcafe We love to see Black Beans on the menu. It is such a healthy options for our students! Let's check out the Health Benefits of Black Beans in this week's #WellnessWednesday!

January 22



Cy-Fair Nutrition @ @PowerUpCafe · 2d This week, we had the honor of giving a presentation and tour of our FPC to @TAMU students working towards becoming Registered Dietitians! Every Fall and Spring this class comes to see our state of the art facility to give the students a benchmark and understanding of the work we do to serve our 94 campuses!



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#### Cy-Fair Nutrition @ @PowerUpCafe · 3d

Tomorrow is an exciting day in our PoweUpCafes as it is Harvest of the Month Day!! This month's Harvest of the Month is the bright and colorful Watermelon Radish! We will be serving them with our local salad side dishes!





#### FEBRUARY HARVEST OF THE MONTH!

Vibrant root vegetables like potatoes and beets, with ferny, green leaves above ground. Known for their striking magenta interior, they add a crisp, peppery flavor to salads, can be pickled for extra zing, or used as a colorful garnish. These radishes can also be roasted or sauteed to bring out a milder, sweeter taste.

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# Chocolate Covered Strawberry Muffins!





#### Conclusion

- Don't assume school lunch is the same as when you were a kid.
- Don't assume we select and serve the cheapest anything.
- Don't assume what we serve is low quality or "gross".
- Go to a school, or the next time you are there go into the cafeteria.
- Follow us on social media. We put our food out there daily.
- Give us feedback! We want to improve!
- Let us know how we can better Serve Food & Love with care.

