

Food & Nutrition Services

Nutrition Sub-Departments

We are one department with 5 Sub-Divisions working together to ensure meals are Offered, Served & Reimbursable.

School Lunch District

Production Kitchen

Shipping & receiving

Finance & Payroll

Maintenance & Repair

Re-Build (Challenges follow Change)



- New Partnership with facilities- Our goal is to ensure operational systems are unified across the district.
- **FMX System:** Introduced FMX for comprehensive equipment management, task tracking, and maintenance requests.

Re-Build (Challenges follow Change)

- Kitchen exhaust systems/hoods inactive or missing at all schools.
- Nutrition center refrigeration system from 1970 is obsolete beyond repair.



Re-Build (Challenges follow Change)

- Broken food packaging equipment.
- New packaging machines delivered December 2023



Challenges

Breakfast in the classroom

Before



After



- 30 out of 36 schools utilizes breakfast in the classroom.
- 441 classrooms receive breakfast deliveries.
- 8380 daily meals to deliver and pick-up.
- 13 out of the 30 identified schools, utilizes both breakfast in the classroom & Grab & go breakfast.
- 4 out of the 30 identified schools, utilizes 3 breakfast options. Classroom, Cafeteria, Grab & go.

Challenges

Breakfast in the classroom

- Plan to introduce breakfast vending machines to address last chance breakfast.



Nutrition Center Goals

- Respectful Interactions:
- Team Building:
- Supportive Environment
- Training
- Recognition: Examples; Safety Bingo, Reimbursement goals, Special Awards

Nutrition Center Goals

- Boost Breakfast, Lunch, and Supper Participation
- Menu Variety:
- Cooking on site at elementary schools.
- Promotions:
- Feedback:

The Food CSDE Requirements

OFFER VS. SERVE

What Does It Mean?

With lunch, you must take a fruit or vegetable to make a complete reimbursable meal.

Please keep in mind most of our entrees count as 2 items.

BREAKFAST

STUDENTS MUST CHOOSE 3 OR 4 ITEMS TO MAKE A REIMBURSABLE BREAKFAST

GRAIN

May take ONE OR TWO grain items (depending on size of item)

When available, a meat item may be offered in place of a grain item

FRUIT*

May take up to TWO half-cup fruit choices (MUST take at least one)

When available, a vegetable may be offered in place of a fruit choice

MILK

May take a cup of milk (8 oz.)

*MUST take at least 1 serving of fruit (or vegetable when offered)



SECONDARY

LUNCH

STUDENTS MUST TAKE 3, 4 OR 5 COMPONENTS TO MAKE A REIMBURSABLE LUNCH

GRAIN

May take ONE 2 oz. grain item (most entrees are 2 oz.)

PROTEIN

May take ONE 2 oz. protein item (most entrees are 2 oz.)

FRUIT*

May take TWO half-cup fruit choices

VEGETABLE*

May take TWO half-cup vegetable choices

MILK

May take a cup of milk (8 oz.)

*Must take at least one serving of fruit or vegetable

Table 1. Sodium limits for lunch

Grades	Current sodium limit (Target 1A) through June 30, 2027	Sodium limit by July 1, 2027
K-5	≤ 1,110 mg	≤ 935 mg
6-8	≤ 1,225 mg	≤ 1,035 mg
9-12	≤ 1280 mg	≤ 1,080 mg
K-8 option ¹	≤ 1,110 mg	≤ 935 mg

Table 2. Sodium limits for breakfast

Grades	Current sodium limit (Target 1) through June 30, 2027	Sodium limit by July 1, 2027
K-5	≤ 540 mg	≤ 485mg
6-8	≤ 600 mg	≤ 535mg
9-12	≤ 640 mg	≤ 570 mg
K-8 option ¹	≤ 540 mg	≤ 485mg
6-12 option ¹	≤ 600 mg	≤ 570 mg
K-12 option ¹	≤ 540 mg	≤ 485mg

The Food 2022-2023 School Year

Observed the operations

- Identified Inconsistencies
- Reviewed all cafeterias service
- Tasted all the food served to the students to identify what to change.
- Proposed a 10 Year plan to improve the department.
- Phase 1 Started 2023-2024 School year.

Meal Enhancements

2023-2024

- Eliminated formed meat patties.
- Increased Rice and Pasta Lunches.
- Eliminated frozen sandwiches as a 1st option.
- Added vegetarian options.
- Include educational games with Fresh fruit and vegetable

2024-2025

- Used data from 2024 item tasting to plan menu.
- Added Whole muscle chicken options to the menu.
- Variety of fruits and vegetables.
- Increased local fresh produce
- Increased seasonings, & condiment options

Meal Enhancements

Formed Chicken Patty

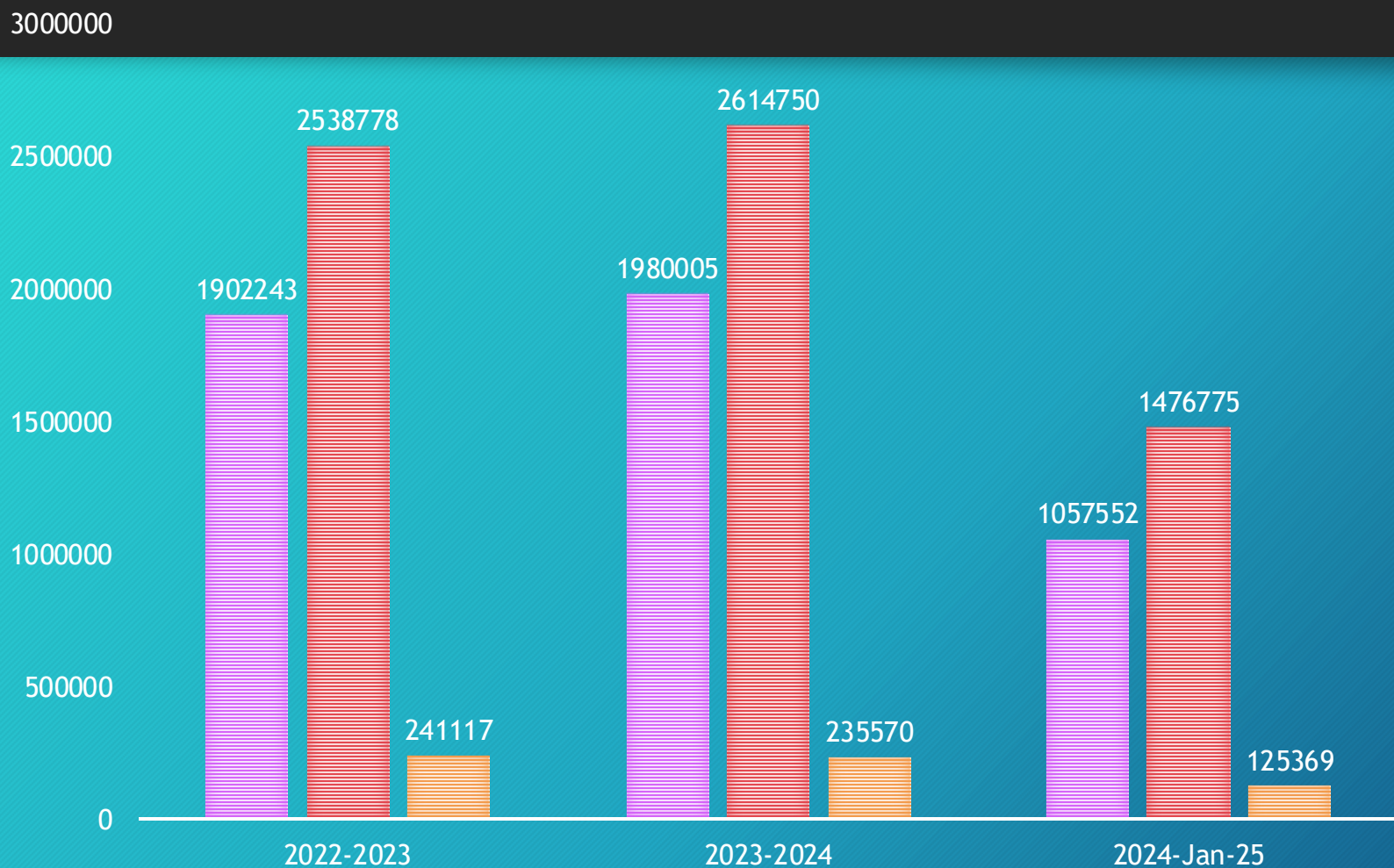


Whole Muscle Chicken Patty
Filet



Meals Served by year

Breakfast Lunch Supper



2022-2023

4,682,138 Meals

2023-2024

4,830,325 Meals

148,187 increase

2024-Jan-25

2,659,696 Meals

2,170,629

Sustainability Efforts

Savings for 2023-2024 School year

- \$0.00 spent on computer paper



- Eliminated Paper Receipts:
- Reduced individual packaged utensils:
- Sustainable Packaging:
- Eco-Friendly Bags:



Before- Styrofoam



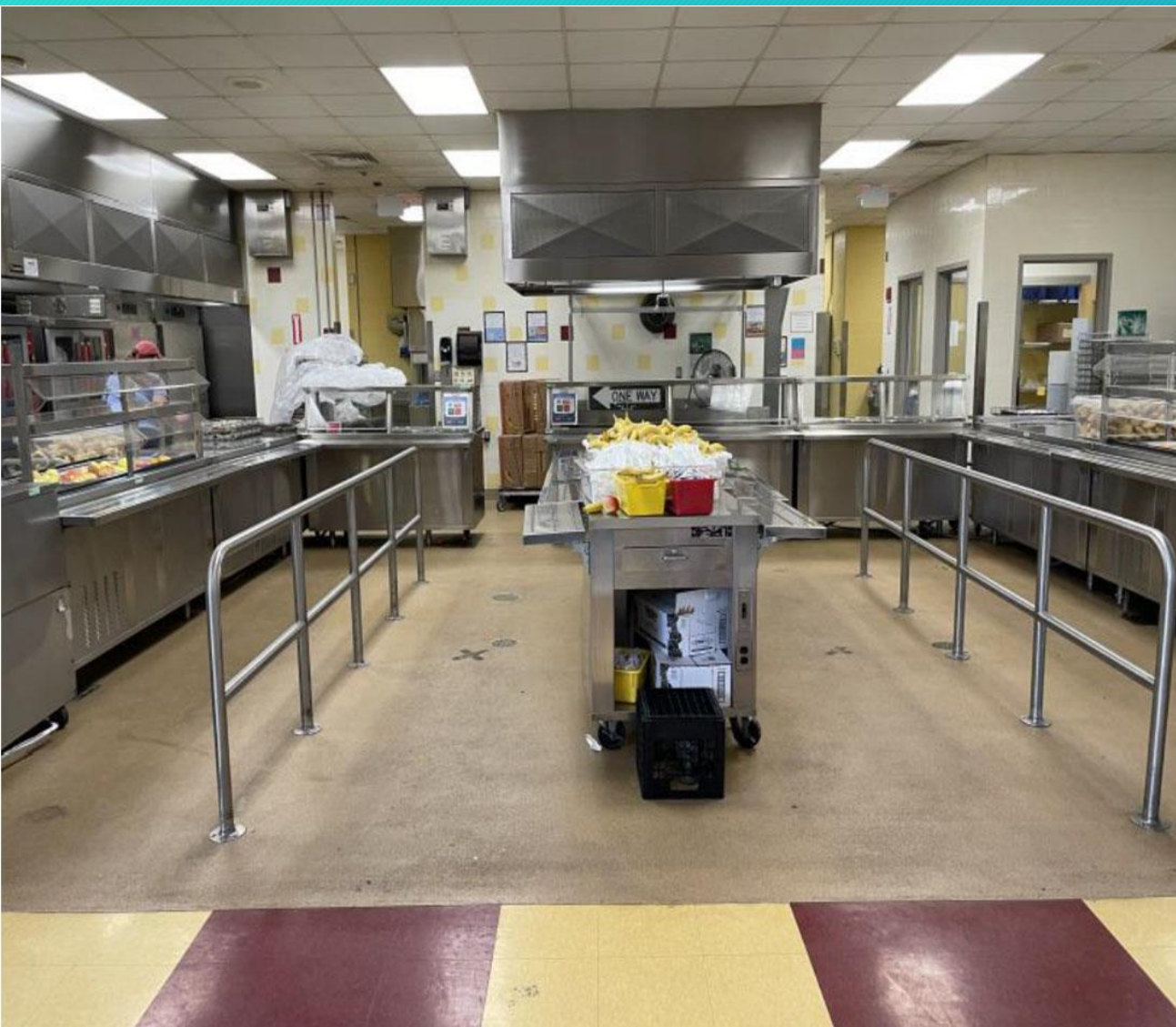
After-Compostable

School Cafeteria Enhancements 2023

- Upgraded Serving Lines:
- Enhanced Beverage Service:



Before



Batalla -After





- Central HS Before



- Central HS After



School Cafeteria Enhancements 2024

- **Blackham School:** A new walk-in refrigerator has been installed, along with a fresh kitchen floor, significantly improving storage capabilities and overall kitchen functionality.
- **Beardsley School:**
- **High School Snack Bars:**



Beardsley School- Before



- Replace milk cooler w large display
- Hybrid steam table/hot table w lamps
- 1 warmer needed
- Remove thermalizer
- Outlets needed
- One 4ft or 6ft table needed
- Hand sink needed
- Replace double decker ovens

- Beardsley -



Beardsley After



School Cafeteria Enhancements 2025

The Future of Salad bars. SerVue Touchless refrigerated salad bar.



- Launch Date- March 5th 2025 at Fairchild Wheeler Campus.
- Fall 2025 School year for Central HS, Harding HS.
- Added to New Bassick Cafeteria plans.

School Cafeteria Enhancements 2025-2027

Rebranding to "Child Nutrition Café"

- Brand Identity:
- Marketing and Communications Partnership:

Upgrade Cafeteria Tables

Multicultural Magnet School

Black Rock School

Jettie S. Tisdale School

Thomas Hooker School

Curiale School

Park City Magnet School

Cesar A. Batalla School

Discovery Interdistrict Magnet School

High Horizons Magnet School

Blackham School

Columbus School

Madison School

Hallen School

Central High School

Magnet Program At Central H S

Bryant School

Read Elementary School

Luis Munoz Marin Elementary

Geraldine Johnson Elementary

Barnum School

Waltersville School

Geraldine Claytor Magnet Academy

Beardsley School

High Horizons Sample



Marin Sample



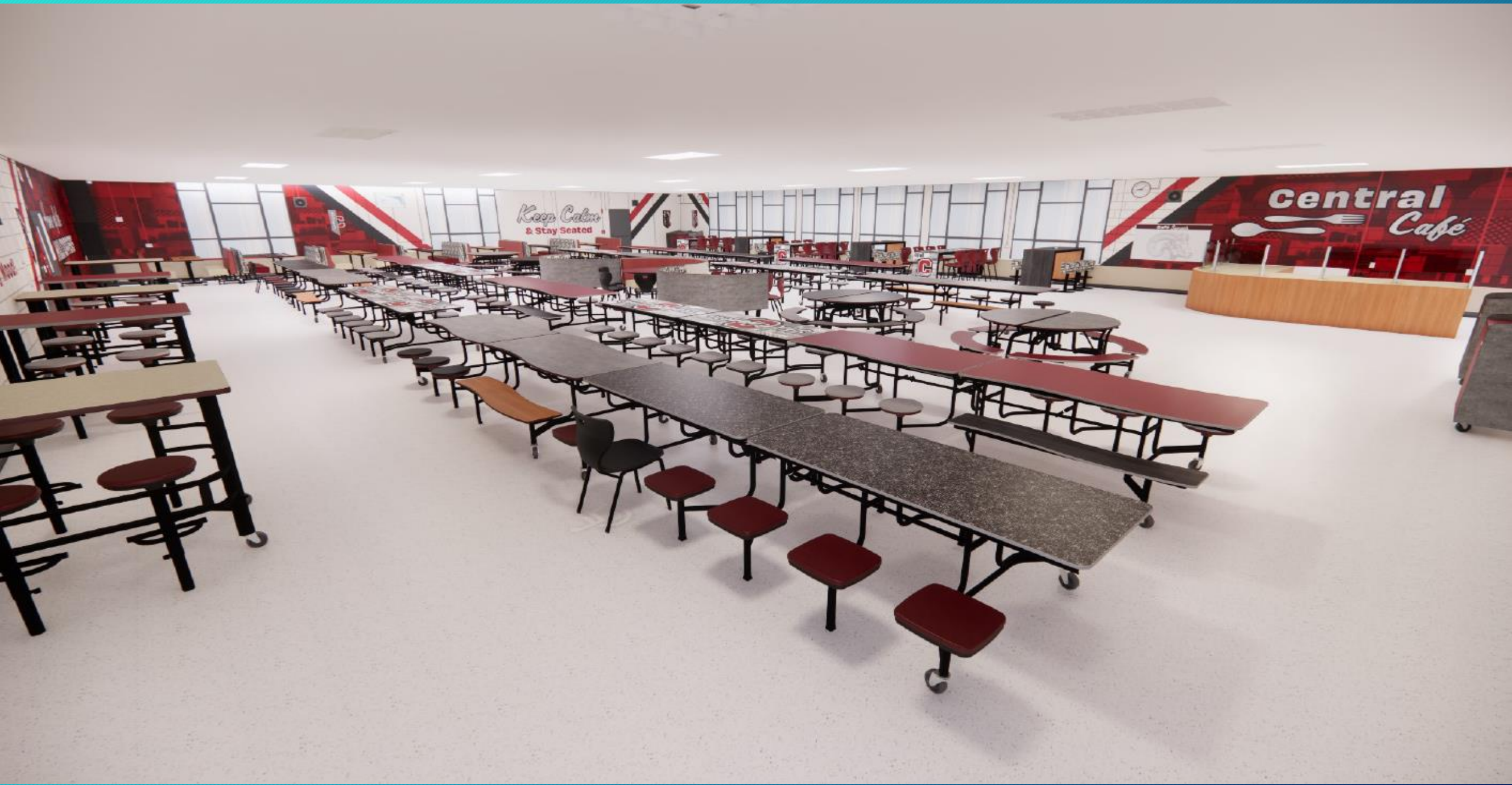
Batalla Sample



Tisdale Sample



Central HS Sample



Technology Enhancements



- 2023-2024: Implemented Department wide software that allows each sub division to communicate.
- Fall 2025 Digital Signage:
- 2025-2026: Implement POS Systems at K-8 Schools:



Clickers



Digital meal counting



Recognized by the country

“If you hope to forge a new era in this world, the first step is to live in the present not the past.”

“We are here to feed the future.”
—Keoma Steele
Bridgeport Public Schools

so they can swap tips and exchange ideas with other directors.

This is where SNA becomes a valuable resource, as Nowak emphasizes. Taking advantage of all the resources both at the state and federal level means a director is best equipped with knowledge of the industry and ideas on how to execute everything. “The biggest piece of advice I can offer is take advantage of everything that SNA has to offer,” she says. “They have such fantastic resources. Whether it’s training or networking with people or industries, it is such a huge support system and there is so much value there.”

And on the subject of advice...

Here’s Some Advice

As these directors learn their roles, a lot of them are realizing the advice they wish someone had offered them or they

would offer to someone else taking the job. This goes back to that strong network that so many of them value. As Helton puts it, don’t be afraid to ask



A Continual Learning Curve

BY DYLAN ROCHE



Two or three years into the job, foodservice directors continue to make discoveries and adjust to new surprises. So, what’s it like transitioning into this kind of role—and how can you be prepared to do it yourself? We talked to four directors to learn about their experience.



Learning a new job is never easy. But stepping into the role of a school foodservice director presents a specific type of challenge. It’s a professional transition that sometimes requires you to combine parts of the jobs of dietitian, restaurateur, educator and community liaison all into one. Plus, you want to do it in a way that seems fun! It’s the type of position where, even a few years in, it still can feel relatively new. You’re learning new aspects of the job. You’re coming up with new ideas. You’re developing new processes.

As **Keoma Steele**, Director of Food and Nutrition Services for **Bridgeport Public Schools**, puts it: “There isn’t a manual for this.” Steele is one of many school foodservice directors who have been in their roles for a few years now—in Steele’s case, two years—but these directors still aim to make the work an ongoing discovery process. As for Steele, he was coming into the job to replace someone who had been in it for a long time and his predecessor had not been keeping up. “Sometimes I think it’s hard for people to realize you are replacing someone who held this title for over 20 years,” he says. “Things change. ...So, my biggest surprise was replacing a large school district without any support or communication and taking the blame for their past practices at reviews that I uncovered and corrected.”

His experience emphasizes an important reality for school foodservice directors: It’s a constant learning process. And nobody knows that better than the ones who are...well, learning. The school foodservice directors who have been in their roles for a year, two years or three years are the ones who are demonstrating the value of flexibility, the importance of learning as much as possible and the way an open mind can lead to innovation.



Keoma Steele

Keebler

WILD about Animal crackers

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- Qualifies for 1 Grain Equivalent
- Meets the Smart Snack Guidelines
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- Good Source of Calcium
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