

PURPOSE STATEMENT

Issue: Research indicates that students learn more effectively when they have consistent access to nutritious meals through breakfast and lunch programs. Without these opportunities, food insecurity increases, which can negatively impact concentration, cognitive function, and overall academic performance, making it more challenging for students to reach their full potential.

Vision: Nutrition Services is committed to supporting student success by providing nutritious, high-quality meals and snacks in a cost-effective manner that encourages maximum participation. The program fosters lifelong healthy habits by promoting balanced nutritional choices, with a strong emphasis on fresh fruits and vegetables served daily.

Approach: Nutrition Services collaborates with students, parents, district staff, and the community to provide nutritionally balanced meals and snacks to all Tacoma Public Schools (TPS) students at no cost across all TPS sites.

All meals and snacks adhere to strict compliance standards as outlined by the United States Department of Agriculture (USDA), the Office of Superintendent of Public Instruction (OSPI), and the Tacoma-Pierce County Health Department (TPCHD) to ensure quality, safety, and regulatory compliance.

STAKEHOLDERS

- Students & Families – Primary recipients who rely on nutritious meals for health and academic success.
- School Administrators & Staff – Principals, teachers, and personnel who support program participation and ensure alignment with district policies.
- Nutrition Services Team – Directors, managers, cooks, and kitchen staff responsible for meal preparation, service, and compliance.
- District Leadership & School Board – Decision-makers overseeing policies, budgets, and program strategy.
- Regulatory Agencies – USDA, OSPI, and TPCHD, ensuring compliance with federal and state nutrition guidelines.
- Community & Government Partners – Local farms, food banks, policymakers, and wellness organizations supporting program sustainability.
- Vendors & Suppliers – Providers of ingredients, pre-packaged items, and kitchen equipment.
- Special Dietary Needs Stakeholders – Students and families requiring accommodations for allergies or medical conditions.
- Facilities & Technology Teams – Responsible for kitchen maintenance, POS systems,

meal tracking, and data management.

HOW WILL YOU MEASURE YOUR OUTCOMES?

Participation & Meal counts; Meals Per Labor Hour; Financial Performance & Budget Compliance; Food Quality & Student Satisfaction; Nutritional Compliance; Food Waste & Sustainable Measures; Equity & Access

WHAT SPECIFIC BOARD ADOPTED BENCHMARKS WILL BE INFLUENCED?

All four of the District's benchmarks are integral to the Nutrition Services Department's ongoing efforts and initiatives.

1. Academic Excellence –

- Better Nutrition, Better Learning – Healthy meals improve focus, memory, and test performance while reducing hunger-related distractions.
- Increased Attendance & Engagement – Programs like Breakfast After the Bell help reduce tardiness and absenteeism, keeping students focused.
- Nutritional Compliance & Academic Growth – Meals follow USDA guidelines, providing balanced nutrition that supports brain function and behavior.

2. Partnerships –

- Expanding Nutrition Access – Collaborations with local farms, food banks, and advocacy groups increase fresh food availability and bring nutrition education into schools.
- Improving Meal Quality & Costs – Strong vendor relationships and DOD produce partnerships help provide high-quality, cost-effective meals with fresh ingredients.

3. Early Learning –

- Supports Growth & Learning – Nutritious meals help brain development, motor skills, and social-emotional learning in early learners.
- Reduces Hunger & Ensures Access – CEP and CACFP programs provide consistent, reliable nutrition for Pre-K and early learning centers.
- Prepares Kids for School – Early exposure to diverse foods encourages healthy habits, independence, and social skills.

4. Safety –

- Protecting Students & Staff – Follows USDA, OSPI, and TPCHD regulations, with HACCP procedures preventing foodborne illness.
- Ensuring Equitable Access – CEP provides free meals for all students, while secure POS systems prevent fraud and ensure compliance.
- Strict Food Safety Standards – Adheres to USDA, OSPI, and TPCHD regulations to ensure proper handling and sanitation.
- Equitable Meal Access – CEP provides free meals, reducing stigma and food insecurity, while secure POS systems ensure compliance.

Nutrition Services

ACADEMIC EXCELLENCE

- Emergency Preparedness – Plans in place for meal distribution during closures, power outages, and crises.

SCOPE OF WORK

INPUTS	OUTPUTS	OUTCOMES
• Cooks	• Procure & prepare	• Higher food safety in kitchens
• Cashiers	• Serve breakfast, lunch and snacks	• Improved tracking of meal count, reimbursements
• Helpers	• Implement specialized meal programs	• Reduction in student hunger
• Managers	• Conduct food safety & sanitation training, monitor compliance & staffing	• Increased student participation
• Director	• Monitor compliance and staffing	• Increased financial sustainability & efficiency
• Teachers	• Partner with programming	• Support of lifelong healthy eating habits
• Principals	• Engage with students	• Collaboration between ns, district leaders, & families
• Vendors	• Source fresh ingredients	• Food quality and compliance
• Federal and state funding reimbursements	• Meal participation	• Increased financial sustainability & efficiency
• USDA, OSPI, TPCHD compliance	• Supporting healthy eating	• Policy support t& funding for program
• School kitchens & equipment	• Supporting healthy environments	• Improved meal quality & variety
• Point of sale system	• Tracking KPI's	• Increase in meal participation rates
• Food procurement	• Providing food resources	• Local & sustainable food sourcing
• Professional	• Ensuring	• Food service best

Nutrition Services



ACADEMIC EXCELLENCE

development	compliance	practices & education
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BUDGET DETAIL

Total FTE	Salaries & Benefits	Supplies	Contractual Services	Travel	Capital Outlay	Total

DRAFT