

# Nutrition Services

February 13, 2020

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*This Institution is an Equal Opportunity Provider*

# Agenda



- Nutrition Services Overview
- Menus 2019-20
- Progress on Goals 2019-20
  - Increase student participation in Breakfast
  - Decrease Food and Packaging Waste
  - Increase efficiency of Serving Lines
- Questions



# Nutrition Services Overview

# Programs



- School Breakfast Program : 8 schools
  - Breakfast in the classroom, Breakfast before the bell and 2<sup>nd</sup> chance breakfast
- National School Lunch program: 15 schools, ATP,CDS
- Child and Adult Food Program (CACFP): 7 sites
  - Breakfast, lunch and snacks
- Saturday School
- Summer Feeding (breakfast and lunch)
- 3 Private schools (lunch)
- District catering

# Operations



- Daily Production volumes
  - Lunch: 3,300
  - Breakfast: 970
  - Snacks: 400
- Team: 40 employees
- Annual Budget: \$3.3 Millions
- Free & Reduced: 40%
- Student Participation

	Breakfast	Lunch
Elementary	31%	46%
Middle	10%	29%
High	12%	24%



# Menus 2019-20

# MENUS



- Lunch: 4 week rotation, Breakfast: 3 week rotation
- NEW THIS YEAR AT ELEMENTARY SCHOOLS!
  - 2 daily choices for elementary schools
  - At least 1 vegetarian
- MIDDLE SCHOOLS: 2-3 daily choices & salad bar
- HIGH SCHOOLS: 6 daily choices & salad bar



# Taste Testing Events



- On-going sampling of new foods with students
- Items approved by at least 80% of students are added to the menu



# A Lot of New Items in 2019-20!



- Popcorn Chicken with Waffle
- Cheese & Chile Flaquito
- Beef & Cheese Taco Stick
- Spicy Grilled Cheese
- BF Egg & Cheese Sandwich
- BF Beef & Cheese mini bagels
- Teriyaki Blasters & Fried Rice
- Crinkle Fries
- Cheese Enchilada with green sauce *coming soon*
- Home made Mac & Cheese
- Tuna Melt on Ciabatta
- Pulled Pork Sliders
- Buffalo Chicken Salad
- Warm Turkey sandwich on croissant
- Veggie Slush
- Ramen Bar
- Sandwich Bar *coming soon*

# New Food Items



Cheese & Pepperoni  
Pizza in a box



Warm Turkey & Cheddar  
Cheese on a Croissant



Warm Pulled Pork Sandwich



Beef Taco Stick



Tropical Trio  
Veggie Slush

# New Food Items



Buffalo Chicken Salad



Potato Bar

# Ramen Bar



# Ramen Bar



# Local Fruit



Pluots, strawberries, blackberries



Apriums



Pixies

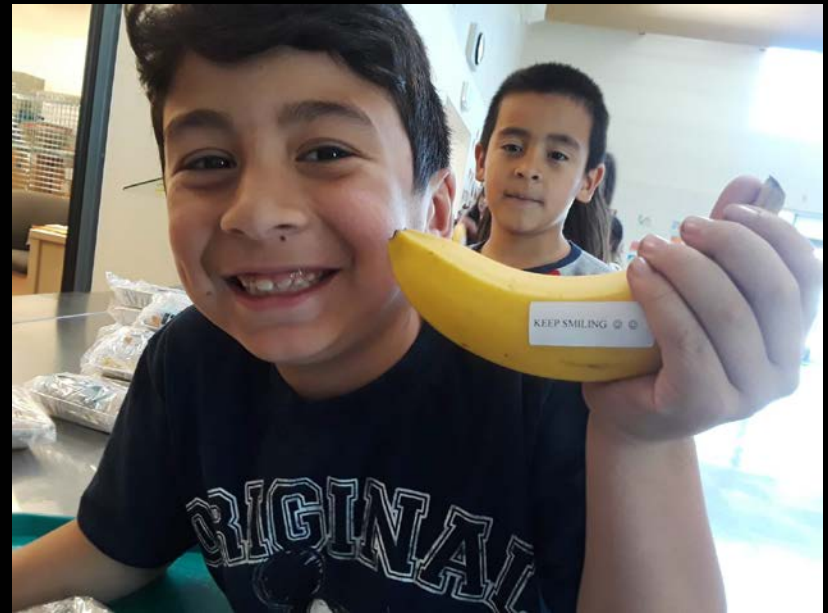


Persimmons



Green Pluots

# Encourage students to eat produce!



Encourage students to eat produce!



# Encourage students to eat produce!





# Goals 2019-20

- 1. Increase student Participation in the Breakfast program by 10%**
- 2. Decrease Food and Package waste**
- 3. Increase Speed of Serving Lines**



## **Goal 1 : Increase Student Participation in the Breakfast program by 10%**

### WHY?

- Students must be fed to learn
- % participation Breakfast lower than Lunch
- Breakfast is only offered in only 50% of schools

### MEASURE

- % of students eating breakfast at school

# Increase Breakfast Participation Strategies



- Breakfast Promotion
  - back-to school nights, incoming student welcome, Peachjar and emails to parents
- Breakfast items sampling
  - Sunshine Gardens Elementary and Parkway
- Breakfast before school extended by 15 minutes at Sunshine Gardens
- Identify 2 elementary schools where second chance breakfast will be piloted

# Increase Breakfast Participation Strategies



- Add point of service at SSFHS for second chance breakfast



# Increase Breakfast Participation Strategies



- Offer second chance breakfast at ECHS



# Breakfast Participation Monitoring



## Average Breakfast Participation as of January 2020

	Aug 2019- Jan 2020	Aug 2018- Jan 2019	Variation 2019-20 vs. 2018-19
Elementary	31.4%	29.0%	+8.3 %
Middle	10.5%	9.6%	+9.4 %
High	10.0%	8.2%	+22.0 %



## Goal 2 : Decrease Food and Packaging Waste

### WHY?

- An environmental concern
  - 40% of all food produced in the U.S. ends up in landfills
  - More than 20% of all methane produced in the U.S. comes from landfills
- “Recycling is no longer a solution – if we want to save the planet, it’s time to reduce, reuse and compost.”  
*Berkeley City’s Councilmember Hahn*



## Goal 2 : Decrease Food and Packaging Waste

### WHY? (continued)

- AB 1826 requires that schools generating 4-cubic yards or more of solid waste per week arrange for organic waste recycling services
- Not complying to regulations will increase the cost of waste management for school districts



## Goal 2 : Decrease Food and Packaging Waste

### MEASURES

- Feedback from custodians and kitchen staff
- Decrease in volume of utensils and food packaging material used
- Volume of food from share tables reused in subsequent meals

# Example of Food Waste Reduction Monitoring



	Milk cartons reused	Other cold items reused	Fruit reused	Shelf-stable items reused	Discarded hot entrees
Elementary					
Middle					
High					

10 cartons/day x 14 schools



2520 cartons diverted from landfills /year  
\$5,544 saving /year

# Decrease Food & Packaging Waste Strategies



## 1. Reduce plastic use

- Eliminate Plastic Straws
- Install Napkin Distributors
- Pilot use of reusable utensils

# Napkin Distributors



# Decrease Food & Packaging Waste Strategies



## 2. Reduce Food Waste

- Share tables were implemented in all elementary schools last year
- Implement Share Tables in Middle and High Schools
- Use Ice Sheets on Share Tables

# Share tables



# Share table Westborough



# Decrease Food & Packaging Waste Strategies



## 3. Reduce Food Packaging

- Organize “student helpers” at SSFHS and Westborough
- Implement salad bars in elementary schools



## Goal 3 : Increase Serving Lines Efficiency

### WHY?

- 20-30 minutes to eat
- A long line is not attractive

### MEASURE

- Timing of wait in line

# Increase serving lines efficiency strategies



- Change set up of serving line at Parkway & Alta Loma
- Replace pin pads with scanning cards
- Buy more efficient pin pads and scanners



# Line Efficiency Monitoring



- Examples of time in line
  - Spruce : 15 min to 5 min
  - Monte Verde: 20 min to 10 min
  - Parkway: 20 min to 10 min

# Serving Lines Embellishment



