

Nutrition Department Goals 2024-2025 Review

Goal Worksheet			
School/Department: Nutrition			
School Goal	Strategies and Action Steps (Responsibility)	Timeline	Evidence of Effectiveness
<p><u>Department Goal #1</u> Identify ways to reduce added sugar in all school meals ahead of the SY26 final ruling per USDA guidelines.</p>	<ul style="list-style-type: none"> A. Conduct nutrient analysis of meals served in RSU 5. Identifying areas for improvement and making adjustments to stay ahead of the curve. B. Attend all trainings and utilize available resources to be prepared to implement the final ruling. C. Hold nutrition education sessions for students and offer taste tests of new products/recipes showcasing items that are compliant with the new USDA guidelines. D. Make recommendations to the Superintendent. 	<p>June 2025</p>	<ul style="list-style-type: none"> A. The Nutrition Director will provide support and guidance to all school nutrition staff regarding the implementation of decreasing the added sugar content in order to meet school nutrition standards. COMPLETE: Training and support were provided to staff regarding the new rules for SY26. B. Changes to the amount of added sugar served daily in school meals will be in effect by the start of the Final Ruling. COMPLETE: USDA regulations for SY26 have enforced added sugar-based limits on yogurts, cereals, and flavored milk – all of which we abide by. C. A report will be provided to the Superintendent about the results of these efforts. COMPLETE

<p><u>Department Goal #2</u> Provide meaningful professional development for staff to implement more scratch cooking and better serve our students.</p>	<ul style="list-style-type: none"> A. Identify areas of improvement for our kitchens that would enhance the production of more scratch cooking (i.e. equipment, space, tools, staff). B. Utilize increased staff working hours to produce more scratch cooking. C. Provide scratch cooking training opportunities offered to school nutrition staff 	<p>June 2025</p>	<ul style="list-style-type: none"> A. RSU 5 will have a database of the scratch cooking recipes, which are ready to be scaled for production. COMPLETE/ONGOING: Implementing 1-2 new recipes per month, added to the shared drive for staff to access. B. Nutrition director will provide ongoing training opportunities for nutrition staff to make continued improvements to our menu offerings. COMPLETE/ONGOING: Three kitchen managers attended the Culinary Skills for School Meals training this summer. Continuing to utilize PD days as an opportunity to offer training to more staff. C. Community partnerships with local farms and vendors will strengthen the program's ability to increase scratch cooking with fresh and quality ingredients. COMPLETE/ONGOING: Conducted multiple taste tests across the district from local farms. Commitment to Harvest of the Month, which encourages us to serve the local item 1-2 times per month.
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Nutrition Department Goals 2025-2026

Goal Worksheet			
School/Department: Nutrition			
Department Goal	Strategies and Action Steps Responsibility	Timeline	Evidence of Effectiveness
<p><u>Department Goal #1:</u></p> <p>Strengthen staffing stability and efficiency</p> <p>Develop and implement staffing systems that ensure consistent coverage at every site, reduce emergency director coverage, and improve daily operational flow.</p>	<ul style="list-style-type: none"> A. Conduct a districtwide staffing analysis to identify gaps and coverage needs by site. B. Partner with HR to enhance recruitment efforts, including targeted outreach and local partnerships. C. Establish a cross-training program to prepare staff for multiple roles as needed. D. Recognize and celebrate staff contributions through regular acknowledgment and team-building initiatives. 	<p>June 2026</p>	<ul style="list-style-type: none"> A. Reduction in unfilled shifts and improved schedule coverage. B. Increased staff retention rate compared to the prior year. C. Positive results in an annual staff satisfaction survey. D. A report will be provided to the Superintendent about the results of these efforts.

<p><u>Department Goal #2:</u></p> <p>Improve and modernize kitchen equipment to meet the needs of students.</p> <p>Ensure that 100% of kitchens are up to date with the equipment replacement plan to support quality meal service, increased scratch cooking, and operational efficiency.</p>	<ul style="list-style-type: none"> A. Conduct a comprehensive equipment inventory and condition assessment across all schools. B. Prioritize and document replacement needs based on safety, efficiency, and frequency of use. C. Collaborate with facilities departments to develop a multi-year replacement plan. D. Implement preventive maintenance schedules to extend equipment lifespan. 	<p>June 2026</p>	<ul style="list-style-type: none"> A. Completion of equipment inventory and replacement plan. B. Reduction in equipment-related downtime and service disruptions. C. Positive feedback from kitchen managers on equipment reliability. D. A report will be provided to the Superintendent about the results of these efforts.
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<p><u>Department Goal #3:</u></p> <p>Strengthen compliance with USDA standards</p> <p>Ensure all meal programs fully comply with updated USDA meal pattern requirements, procurement standards, and operational guidelines.</p>	<ul style="list-style-type: none"> A. Provide training for all food service managers and staff on new USDA regulations and compliance expectations. B. Review and update standard operating procedures (SOPs) to align with current USDA guidance. C. Implement routine internal compliance audits and track corrective actions. D. Maintain open communication with the State Agency to stay informed of updates and best practices. 	<p>June 2026</p>	<ul style="list-style-type: none"> A. RSU 5 kitchens consistently meet the USDA compliance requirements annually. B. Positive outcomes on state reviews and administrative audits during SY27. C. Increased staff confidence in understanding and applying USDA standards. D. A report will be provided to the Superintendent about the results of these efforts.
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