

Welcome!

Nutrition Services

Menu Advisory Board

November 20, 2025

The purpose of the Nutrition Services Menu Advisory Board is to ensure the Department is providing a variety of appealing and nutritious meals while supporting student performance in a safe and effective manner.



Presenters

Paul Stanley – Director of Nutrition Services

Sarah Stoudt, MS RD – Registered Dietitian

Chef John Enright – District Executive Chef



Agenda

- Introductions
- Background and Program Overview
- Menu Planning Process
- Student Engagement
- Obstacles and Challenges
- Looking Ahead
- Q&A
- Taste-Test and Survey



Federal Program

- Federally funded program that provides free or reduced-cost meals to children in schools.
- Schools are reimbursed by Nevada Department of Ag. for every qualifying meal served.
 - Strict guidelines – Meat/M/A, grains, fruits, vegetable subgroups, and nutritional content/restrictions such as added sugars and saturated fats
- Food Service enterprise fund generates its own revenue (meal sales, federal reimbursements) and pays for its own expenses (food, labor, equipment).
- 68 Schools CEP – Universal free breakfast and lunch.



SFE

(Southwest Foodservice Excellence)

- Culinary-based foodservice management company focused exclusively on K-12 school nutrition.
- Focus on fresh-from-scratch meals, menu variety, restaurant-inspired food.
- Ensure meals comply with nutrition guidelines, health codes, food safety.
- Pledge to improve food quality and menu variety



WCSD Nutrition Services Overview

- 14,000+ Breakfast/Day
- 23,000+ Lunch/Day
- Nearly 2,000,000 meals served through October 2025
- Over 7.5 million meals per year
- 419 Staff Members



Nutrition Services Operations SY26

- Year of change – Thankful for our dedicated staff!
- More scratch-made food resulted in overwhelmingly positive stakeholder feedback
- Focus on student engagement
- Emphasis on culinary support at all levels. Four Chefs in WCSD!
- Student-driven menus with kitchen staff input



WCSD Nutrition Services

Cooking in WCSD

- WCSD is now cooking more items from scratch!
 - Production Kitchen, Middle Schools, High Schools
- Staff development - Culinary team provides continuous on-site support
- Continue to evolve and improve over the course of the school year



WCSD Nutrition Services Overview

Menu Planning

- 41 different Menu Plans Offered Daily!
- Special Diets Program
- Methodology for Items Offered
 - Student Surveys
 - Kitchen Manager and Staff Feedback
 - Daily Participation Trends
 - Student Engagement
 - Accurate Forecasting to Reduces Waste
 - Compliance/Regulation



SFE

TASTE TEST

MENU ITEM: Pasta Alfredo

Love it! Maybe No Way!

COMMENTS: Really good, better than my moms.



SFE

TASTE TEST

MENU ITEM: Pasta Alfredo

Love it! Maybe No Way!

COMMENTS: I actually have never tried anything better than this. Keep it up! I believe you guys can make more.

A.A.C.T
9-30-25

High School Menus

- Meals prepared on Site
- 6+ Breakfast Choices daily
- 10+ lunch entrées offered most days
- Consistent Variety: Hot, Cold, Vegetarian, and Student-Favorite Options
- Meets all stringent USDA Nutrition Standards



Middle School Menus



- Meals prepared on site
- Up to 6 breakfast Choices Daily: Hot Entrée & 5+ rotating Whole-Grain Favorites
- 5+ lunch entrées offered every day, including Daily Grill and Pizza Options
- Consistent Global Flavors (Pozole, Orange/Teriyaki Chicken) alongside Classic Student favorites
- Vegetarian Choices Offered Daily at both Breakfast and Lunch

Elementary School Menus

- Daily Breakfast offered: BIC or line-service with a featured entrée + cereal choices
- Three lunch entrées offered every day
- Seasonal Features: Thanksgiving Meal, Pozole Day, and our Holiday Tamale Dinner
- Balanced cycle menu improves consistency, forecasting, and student satisfaction
- Central Kitchen production ensures quality, uniformity, and smooth operations districtwide



WCSD Nutrition Services

Central Production Kitchen

- 40 Team Members
- Up to 50,000 packed items each day
- Now scratch cooking up to 9,000 entrees/run
- Services 70+ Sites
- Warehouse Operations/Deliveries
- Test Kitchen



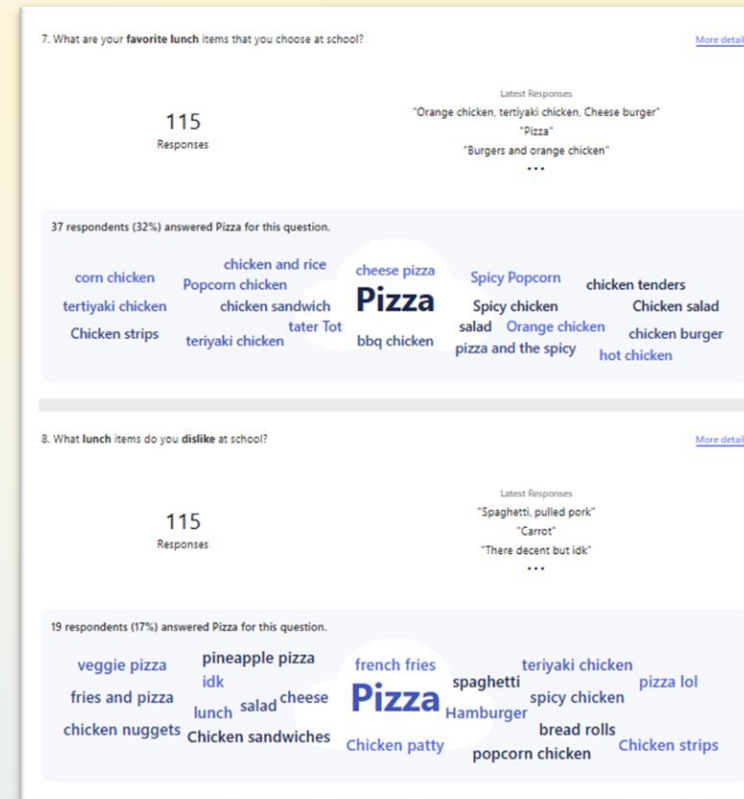
Shaping Perception Through Student Engagement

- Student Engagement
 - Roving Chef
- Farmers Market
- Taste-Trailblazers
 - 4 events YTD
- Focus groups and committees



Student Engagement – Menu Surveys

- Three student menu surveys in the first four months
- Two Kitchen Manager/staff surveys
- Menu changes applied as quickly as possible
- Balance is key



Program Challenges

- Stigma- generalizations and misconceptions about “school food”
- Flavor profiles - nutritional content meets federal regulations vs. competing with outside food that is high in fat and sodium
- All costs must be including in the student meal price and/or reimbursement
 - Labor/benefits, food, paper/disposables, chemical, cleaning, delivery costs, and maintenance/repair
- Many stakeholders are unaware that menus, recipes, and products have changed this year
- Hesitation to provide personal information on free/reduced meal applications

What's Next?

- Continued menu development
- Additional student engagement programs
 - Elementary ballot box coming soon!
- Student and staff surveys
- Winter marketing blitz (Handout)
- Increase participation! – A full belly fuels a hungry mind

Thank You!

Questions?

Open Discussion

Future meeting topics?



Food Sampling and Survey

- Pasta Alfredo Taste-Test Table
- Red Chile Chicken Tamales with Salsa
- Vegetarian Nugget
- Green Chicken Pozole
- Orange Chicken



A sample of a 'TASTE TEST' survey card. The card has a yellow header with the 'SFE' logo and a graphic of a spoon and fork with the text 'TASTE TRAILBLAZERS'. The main title 'TASTE TEST' is in large blue letters. Below it, 'MENU ITEM:' is followed by 'Orange Chicken'. There are three smiley face icons: a happy face labeled 'Love it!', a neutral face labeled 'Maybe', and a sad face labeled 'No Way!'. At the bottom, there is a line for 'COMMENTS:'.



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