
CVUSD
Child Nutrition Services

CNS Team



- Director
  - Asst. Director
    - CNAS (19)
      - CNAI (19)
    - Production Supervisor
      - Driver (4)
  - Asst. Director
    - MS & HS Supervisor (8)
      - CNAII (10)
      - CNAI (44)
  - AP Technician

Program Guideline Updates

Dietary Guidelines for Americans

School meal program meal patterns are based on the DGA's. No changes to meal patterns at this point. DGA's encourage proteins and whole foods while putting a lesser emphasis on refined grains.

Whole Milk for Healthy Kids Act of 2025

Only applies to the National School Lunch Program. Allow schools to offer 2% and whole flavored or unflavored milk at lunch.

Protecting Children with Food Allergies Act

Requires all Child Nutrition Services staff to complete annual training on food allergies.



Meal Program Participation

Meals Served:

(August 2025- February 2026)

567,324 breakfast
737,702 lunches
68,344 after-school snacks



	Breakfast	Lunch
Elementary	36%	48%
Middle	37%	45%
High	27%	32%
Districtwide	33%	42%

Collaboration

Coordinator of Communications and Marketing, Kim, helps us promote Harvest of the Month on social media!





Conejo Students promoting Harvest of the Month in English and Spanish!

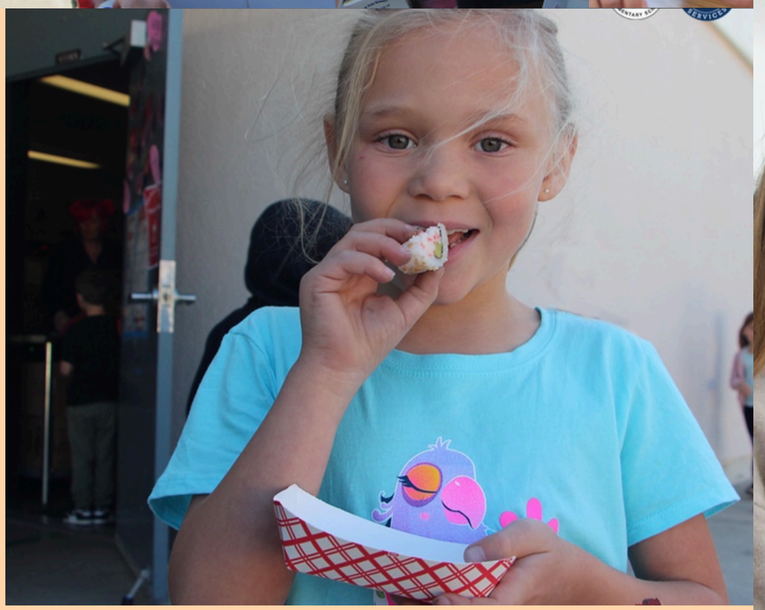


Sun Pacific visted Acacia and Madrona for a Cuties sampling!

Taste Test!









<u>What Students Sampled</u>

- Birria Pupusa
- CA Raised Burger
- Sushi
- Dill Pickle Nuggets
- Omega O’s
- Chicken Wings
- Acai
- Freshly-Baked Cinnamon Rolls

New Menu Items

Elementary

Breakfast:

- Pumpkin Bread
- Confetti Waffles
- Mega O's Cereal
- Chicken and Waffles Sandwich

Lunch:

- Chili and Cornbread
- Spaghetti w Meat Sauce
- Chicken Caesar Salad
- Taquitos w Guacamole
- Sushi and Edamame

MS & HS

Breakfast:

- Acai w Granola
- Cinnamon Rolls
- Concha
- Sausage & Cheese Waffle

Freshly Baked!

Lunch:

- Chicken Tikka Masala
- Dumplings
- Fish Sandwich
- Penne Alfredo
- Egg Rolls
- Asian Chicken Salad

Sustainability Efforts

Bamboo cutlery and pulp fiber salad containers tested at Westlake HS!





Produce offered in paper boats instead of plastic bags at 11 elementary schools

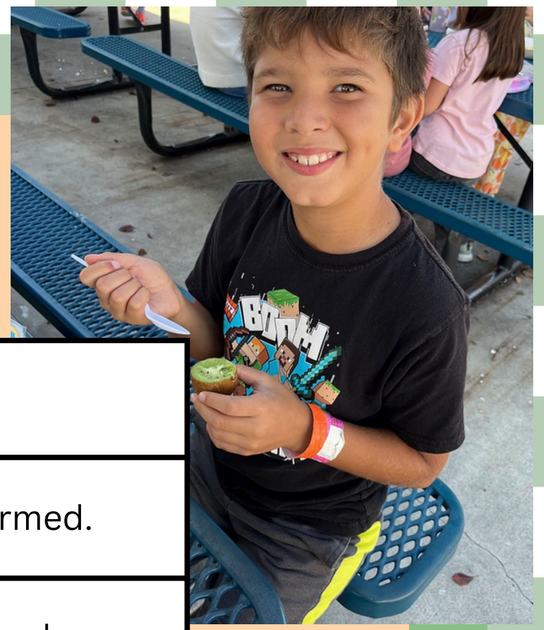


Share tables purchased for all sites!





Goals and Progress



Goals set in 2025	Progress as of Spring 2026
Improve food quality	Chicken tenders and patties have been upgraded from chopped and formed.
Offer seasonal menus	Harvest of the month served every Thursday highlights local, seasonal produce. Entrees on the menus change seasonally.
Reduce environmental impact	Produce at elementary schools are offered in paper boats instead of plastic bags. Trials of compostable packaging materials are underway.
Increase student involvement	All middle and high school students were asked to participate in a survey about items and cuisines they wanted to see on the menu as well as items to purchase.
Increase participation in all meal programs	Hot breakfast on the elementary menu has had a very positive impact on the number of students eating breakfast. 36% this year compared to 31% last SY.

Finances & Budget

Starting Fund Balance: $14,020,732

	Second Interim	Feb 2026-June 2026	Projected Totals
Revenue	$4,641,061	$5,544,637	$10,185,700
Expenses	$5,253,887	$7,486,702	$12,740,589
	-$612,825	-$1,942,065	-$2,554,889
Projected Fund Balance			$11,465,842

Net Cash Resources (NCR)

Average monthly expenditures	$787,000
Six months of average expenditures	$4,722,001
FY 24-25 Ending Balance	$14,020,731
Total excess NCR	**$9,188,610**

According to Title 7, Code of Federal Regulations, sections 210.2, 210.14(b), and 210.19(a)(1), program operators must limit their cash reserves, or net cash resources (NCR), to an amount that does not exceed six months of average operating expenditures.

Spend Down Plan

Goal: Invest in our students and staff to transform our cafeterias, expand our capabilities, and improve overall experience.

- Delivery Vehicles
- Remodel Kitchens
- Staff Training
- Upgrade Equipment
- Student Dining Areas
- Higher Quality Foods

New Central Kitchen



- Increased efficiency to produce high volumes
- Meets current code standards
- Electric appliances with backup generator
- Walk-in refrigerator and freezer





Looking Ahead!

- Promote nutrition education in the cafeteria
- Enhance student dining experience
- Partner with Ventura County Farm to School
- Maintain fiscal sustainability



Thank You!

Sarah Phillips, RDN
sphillips@conejousd.org

