

Washoe County School District



Nutrition Services – Menu Advisory Board

Meeting Minutes

November 30, 2026 – 4:00 p.m.

Location: Nutrition Services Center

Call to Order

The meeting was called to order at 4:00 p.m.

Attendance

Present:

- Paul Stanley
- Nicol Herris
- Sarah Stout
- Jennifer Crane
- Tim Wilson

Program Overview

The meeting began with a guided tour of the Nutrition Services production facility, including storage areas showcasing fresh bread, fresh produce, and newly packed fresh meals used daily across the district. The tour supported efforts to address misconceptions that meals are primarily prepackaged or frozen.

Following the tour, Paul Stanley, Sarah Stout, and Tim Wilson provided an overview of the Nutrition Services program, including federal program requirements, districtwide operations, menu planning processes, increased scratch cooking efforts, student engagement strategies, and key operational challenges.

Discussion Items

Marketing and Communication

The committee discussed the importance of addressing misconceptions about school meals and highlighting fresh ingredients, scratch cooking, and daily production practices.

Strategies to Increase Student Participation

The group emphasized increasing participation at the secondary level, improving service models, and building meal appeal. Members suggested school-based competitions and expanded marketing efforts, including the use of mascots and social media.

Student Engagement and Focus Groups

Discussion included feedback from student focus groups, including the need for improved speed of service and additional culinary support, along with defined focus areas and action steps.

Taste Test & Demonstration

Committee members participated in a taste test featuring pasta alfredo, red chile chicken tamales with salsa, vegetarian nuggets, green chicken pozole, and orange chicken.

Additional sampling included a comparison between a sunflower seed butter sandwich and a soy butter-based sandwich. Members noted the higher protein, lower added sugar, and improved texture of the soy butter sandwich due to the bread quality.

The group also reviewed “power pack” style items designed as a homemade alternative to commercially packaged lunch kits.

Menu Development and Program Enhancements

The committee discussed continued development of menu offerings across all grade levels.

Next Meeting

The next Menu Advisory Board meeting will be scheduled in the fall of 2026

Adjournment

The meeting adjourned at 5:20 p.m.