

Welcome!

Nutrition Services

Menu Advisory Board

April 30, 2026

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



Agenda

- Introductions
- Production Facility Tour
- Previous Action Items
- Menu Adjustments and Highlights
- Promotions
- Areas of Opportunity - SY27 Focus
- Taste-Test and Survey
- Q&A



Previous Meeting Action Items

Marketing and Student Engagement

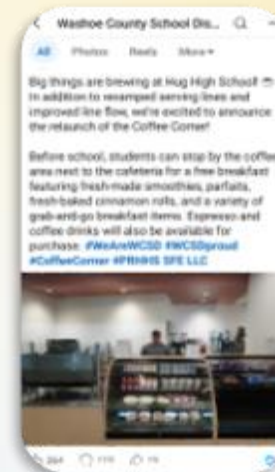
- Marketing and Student Engagement
 - Marketing Efforts - February 2026
 - One page program info with QR codes to survey and resources
 - All Principals asked to share with families via weekly messaging
 - Low participation – Less than 500 surveys completed



Previous Meeting Action Items

Marketing and Student Engagement

- Elevated social media presence in SY26
 - Production floor video feature
 - Special events
 - Promotions



Previous Meeting Action Items

Marketing and Student Engagement

- Roving Chef Student Cooking Events
 - Hands-On cooking class with a Chef and Registered Dietitian
 - 5 Roving Chefs events in SY26



Previous Meeting Action Items

Marketing and Student Engagement

- Farmers Market
 - School-wide event during lunch – Fresh produce sampling with nutritional information.
 - 3 Farmers Markets in SY26



Previous Meeting Action Items

Marketing and Student Engagement

- School BBQ's
 - 71 Elementary School BBQs through the end of SY26



Previous Meeting Action Items

Marketing and Student Engagement

- Taste-Test Events
 - 12 taste test events this school year.
 - 1007 students surveys collected
 - All menu items with high student approval rate were added to the menu



October Meeting Action Items

Marketing and Student Engagement

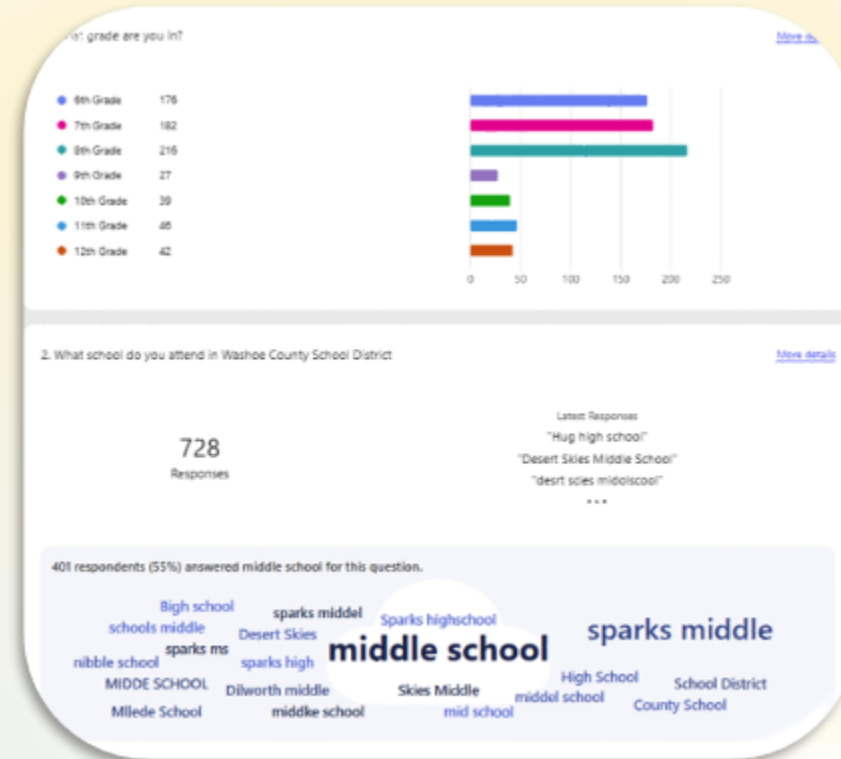
- Elementary Ballot Box
 - Ballot boxes rotate through WCSD elementary cafeterias
 - Collected 1517 feedback cards from students across 24 elementary schools.



Previous Meeting Action Items

Marketing and Student Engagement

- Student Surveys – Electronic
 - Focused on Middle/High School Students
 - Over 1000 students participated in SY26 surveys August-February



Previous Meeting Action Items

Marketing and Student Engagement

- Secondary Focus Groups
 - Wooster High School
 - O'Brien Middle School
 - Led to operational improvements, including line flow upgrades, a renewed focus on pizza execution, and enhanced culinary support



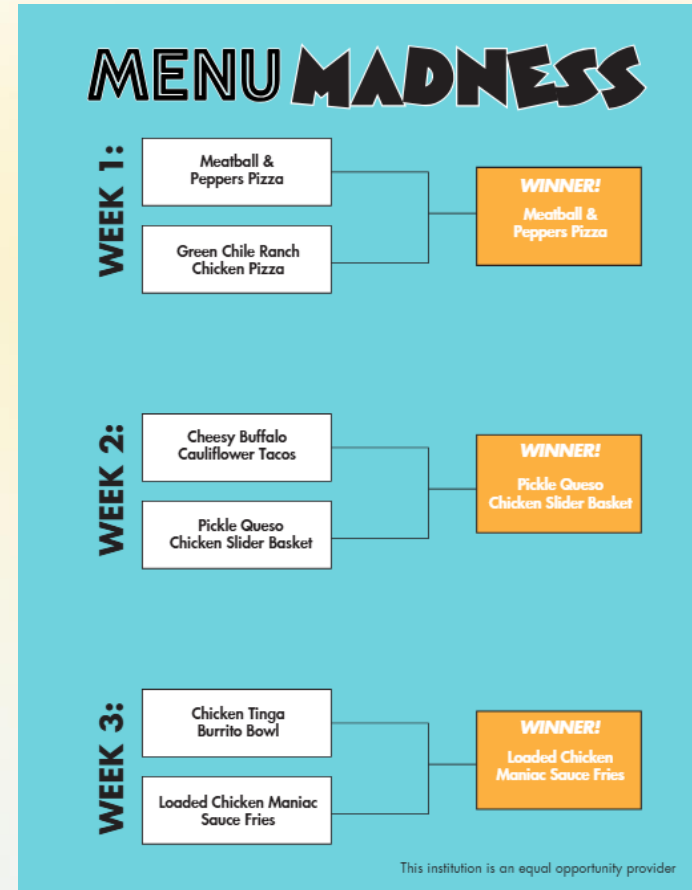
Previous Meeting Action Items

Committee-Tested Items

- Menu Advisory Board-Tested Entrees
 - Vegetarian Pasta Alfredo
 - Tested successfully at the secondary level and added to menus. On February 25, 972 servings were offered across all secondary campuses (12%). Less than 17% waste, with over 800 servings served.
 - Red Chile Chicken Tamale
 - Served on Dec 16th and offered on May 5
 - Orange Chicken
 - Most popular entrée tested with the group. Planned at all secondary schools
 - Vegetarian Chicken Nuggets
 - Less than 0.5% take rate when offered – Removed from menus

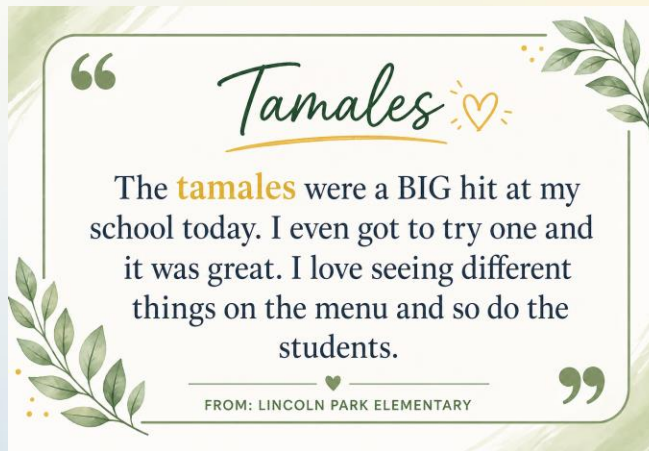
Menu Adjustments and Highlights

- Launched fresh-made smoothies at all high schools
- Piloting smoothies at middle schools soon!
- Tested Turkey Taco Nachos at elementary sites. Increased protein and satiety
- Launching BBQ Pork and BBQ Fajita Chicken Sandwiches in May
- Successfully executed March Madness promotion at the secondary level

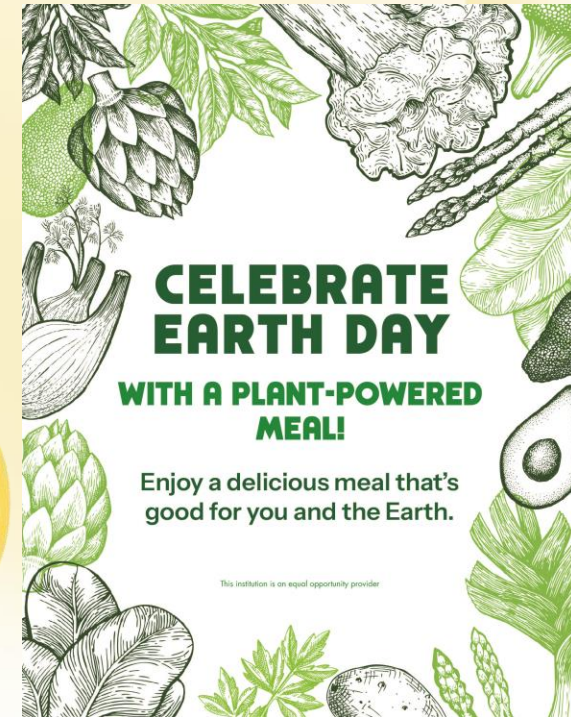


Menu Promotions

- Earth Day (April 22nd)
 - Kale Smoothie – Harvest of the Month at High School Level
 - Veggie Nuggets for the Elementary level
 - Spinach Quesadilla at Secondary
- School Lunch Hero Day – May 1st!
- Cinco de Mayo
 - Chicken Tamale Coming again May 5th!



**SCHOOL LUNCH
HERO DAY**



Areas of Opportunity - SY27 Focus

- Increase Parent & Student Engagement with Nutrislice
- Secondary participation
 - Increase speed of service
 - Offer more points of service outside of the cafeteria
 - Grab and go meals
- Elementary participation
 - Address perception of pre-packaged frozen meals
 - Low participation with younger students
 - Offer lunch snack program at the elementary level (Smart Snack a la carte) for students who do not eat with us
 - Offering this program often results in higher lunch participation
 - Allows WCSD Nutrition to offer students and parents ways to supplemental home lunch



Food Sampling and Survey

- Taste test and survey
 - Wow butter (soy) vs sunbutter (sunflower seed)
- Sample meals
 - High School Sandwich Grab and Go meal for outside point of service
 - Fruit and Yogurt Power Pack
 - Pepperoni Pizza Power Pack

What's Next?

- Continued menu development over the summer
 - R&D new potential recipes
 - Vegetarian and vegan options
 - High School grab and go options
 - Options that appeal to younger students
- Continue to revamp service lines to increase speed of service at the secondary level
- Consistent marketing and social media presence
- Increase participation – A full belly fuels a hungry mind
- Next Meeting Fall 2026



Thank You!

Questions?
Feedback and Recommendations

