

TUSD

Food Services Overview

Shirley Sokol, Director, Food Services



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“Nothing is more important in our national life than the welfare of our children, and proper nourishment comes first in attaining this welfare. The well nourished school child is a better student. He is healthier and more alert. He is developing good food .”

President Truman 1946



Vegetable stew, supplemented by a mealball with a peanut butter, egg, or cheese filling, comes to the fore in the school lunch menu. These items are served with milk and fruit. Schools receiving reimbursement from the War Food Administration to offer lunches to all the public schools, whether they are allowed to pay for milk.
Photo by Pury December 1942 Inq. 14072

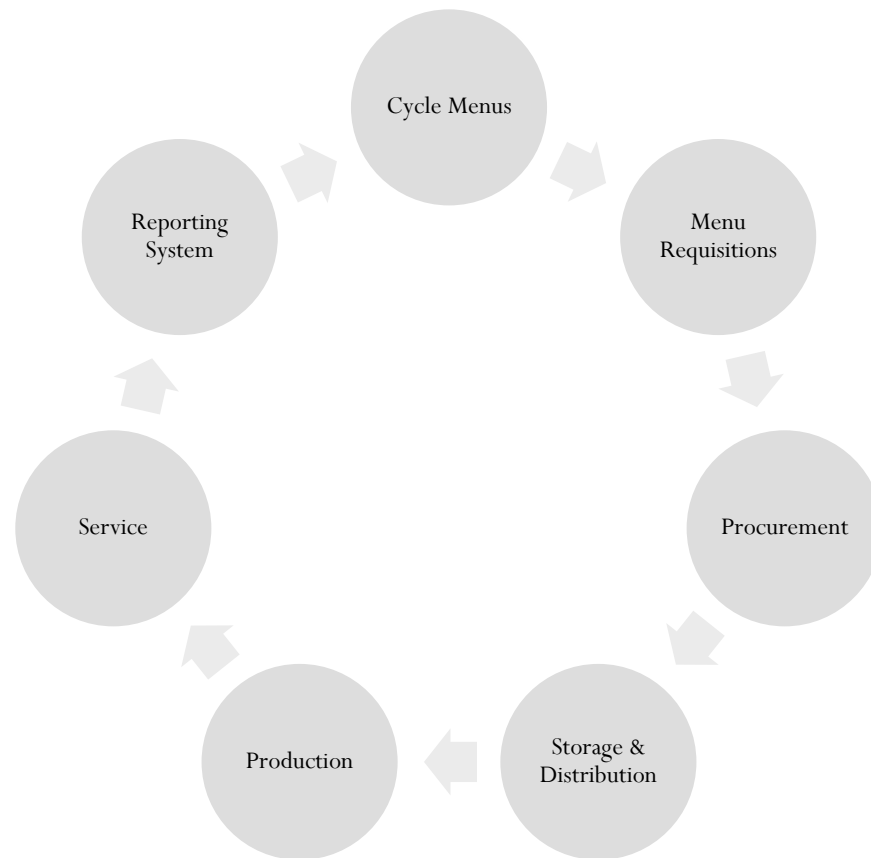


"In the long view, no nation is healthier than its children, or more prosperous than its farmers."
President Truman 1946

Department Snapshot

- 362 employees
- 85% employees directly tied to service sites
- 87 TUSD service sites
- 2 Early Learning Center
- 6 Community Service Sites
- 62 service sites during summer feeding program
- 55 average After School Snack Programs
- 40,000 average meals served each day
- 62 sites serving after school snacks

How do we Link this Large Intricate System?



Healthy, Hunger-Free Kids Act 2010



This is an historic victory for our nation's youngsters. This legislation will allow USDA, for the first time in over 30 years, the chance to make real reforms to the school lunch and breakfast programs by improving critical nutrition and hunger safety net for millions of children. Our national security, economic competitiveness and health and wellness of our children will improve as a result."

Secretary Vilsack on passage of the Healthy Hunger-Free Kids Act 2010

Meal Programs Offered

- School Breakfast Program (SBP)
- National School Lunch Program (NSLP)
- After School Snack Program (ASSP)
- Summer Food Service Program (SFSP)
- Child and Adult Care Food Program (CACFP)
- ELC and At Risk Supper Program (CACFP)

- 73% of TUSD students qualify for free/reduced meals
- Thousands of federal meal program applications processed

New Meal Pattern Challenges

- Increased Food Cost
 - Fruit & vegetable portion increases up to ½ cup
- Inventory Rotation
 - Product reformulations
- Packaging
- Redesign of Service Lines
 - Express lines impacted by an estimated 30%



Familiar Challenges

- Likes and Dislikes
- Cultural differences
- Food trends

Food is Personal

Service Designs

Design Goal

- **Serve within 15 minutes or less**
- **Present Quality Marketable Meals**
- **Customer Service**
- **Federal Meal Applications**
- **Compliance**

Obstacles to Service Design

- **Students without Cards**
- **Negative Account Balances**
- **No Application Submitted**
- **One Lunch Periods**
- **Poor Production Methods**
- **Poor Customer Service**
- **Unauthorized Food Sales**

School Meals Around the World



Everyday, all over the world, children eat together at school. No matter where they live, kids need a healthy meal to help them learn. School meals is an investment in our future.

Go-Café

- *Go-Cart*
- **FUSION**
- *Cyber-Cafe*
- **Pizzeria**
- *Comfort Zone*
- **Go-Line**
- **Go-Breakfast**

Staffing

- **Industry Standards / MPH / Meals Per Hour**
- **Menu Design / Service Timeframes**
- **Review October & March**
- **Staff Hours increase/decrease as needed**
- **40-60 Vacancies / Daily Emergency Coverage Needs**
- **Temp Employees / Long-Term (Floats, Hours, Internal)**

Staff Training

On-Site

- MAP
- Customer Service
- MSDS (Material Safety Data Sheets)
- Fire & Safety
- Sexual Harassment
- Quantity Production

Central

- School Start-Up / POS
- Manager In-Service
- Lead Workshops
- Culinary Training
- Central Staff
- Industry In-Sight
- Computer / Federal Meal
- District

Measuring Our Performance

- Customer Service Survey
- Pocket Surveys
- Monitor Participation Levels
- Inventory Turn-Over Ratio
- Budget Management Reports
- Line Speed
- Nutrition Analysis
- Commodity Usage
- Staff Vacancy Levels
- Program & Grant Reviews

Managing Our Resources

- Cost center
- \$19.5 million budget
- Highest costs: food and labor
- Resource stewards
- Department committees
- Product and recipe development
- Packaging costs
- Cancel cycle weeks
- Site inventory returns
- Staff Training



Achievements—Outreach— Collaborations—Focus Projects

- UA/TUSD Ecology & Sustainability Program
- New Meal Pattern
- Catering
- TUSD Cooks
- Farm to School Grant
- Arizona Nutrition Network
- Fresh Fruit & Vegetable Program
- Culinary Classes
- Fuel up to Play 60



- Healthier US School Challenge
- Dietetic Interns
- Nutrition Education Classes
- Festival Taste Tests
- Pcard
- Career Tech Classes
- School Garden Network
- Wellness Committee
- AZNN Grant

Next School Year

- Food Service Computer Operations System
- Increase Training
- Increase Recruitment
- School Gardens & Garden to Cafeteria Sites
- Review of App Design (Menu / Stations)
- Streamline Service Stations
- Introduce New Smart Snacks
- New Menu Items
- Culinary Students / Hospitality Rotation
- PTA/PTO
- Healthier US School Challenge Goals



SITE OPERATIONS

Lindsay Aguilar, RD, SNS

Administrative Dietitian - Site Operations Coordinator

Site Operations

- 4 Regional Supervisors- Approx 22 sites each
- Federal meal program compliance
- Internal Audits- production, service, meal accountability, line speed, inventory, labor hour assessments
- Daily staffing & coverage

Program Compliance



- Arizona Department of Education: on site comprehensive review every 3 years
- Pima County Health Department: 2 kitchen inspections per school year at every site
- USDA inspectors & Fire Marshall at central facility



Menu Planning

Meal Pattern:

- 5 Components: Grain, Protein, Vegetable, Fruit, Milk
- Specific food component portion requirements
- Specific types of foods (dark green and orange vegetables, whole grains)
- Calorie ranges, Saturated Fat, Sodium, No Trans Fat

Reimbursable Meal: 3 components, 1 of which is a fruit or vegetable

- Offer vs. Serve
- Packaging



Menu Comparison

SY 2010-2011

Cheddar Cheese Crisp
Southwest Beans & Rice

Fruit

Milk

632 Calories

954 mg Sodium

5.7 g Fiber



SY 2013-2014

Cheddar Cheese Crisp on
Whole Grain Tortilla
Butternut Squash

Fruit

Milk

525 Calories

797 mg Sodium

6.8 g Fiber

Menu Planning Process



SPECIAL DIETS

Haley Williams, Nutrition Specialist

Overview and Statistics

- Over 800 special diets district wide
- About 35% are lactose intolerance
- About 60% are allergies
- The remaining 5% are typically Chronic Disease States such as:
 - a. Celiac Disease
 - b. Eosinophilic Esophagitis (EE)
 - c. GERD

Our Accommodations

- What we accommodate-
requirements
 - * Healthcare provider
 - * Medical condition
- Types of accommodations
- Process/Steps

NUTRITION INITIATIVES

Michelle Welsh

Nutrition Program Coordinator

FRESH FRUIT AND VEGETABLE PROGRAM

- The FFVP targets elementary schools that have a high percentage of students that qualify for free or reduced school lunch.
- Introduces a variety of produce that children may not otherwise be exposed to.
- Increases students consumption of fruits and vegetables.



FRESH FRUIT AND VEGETABLE PROGRAM

- For 2014-2015 school year, we have a total of 10 schools.
- So far in the 2014-2015 school year we have distributed 40 different fresh fruits and vegetables to the following 10 schools:
 - C.E. Rose
 - Lynn Urquides
 - John E. Wright
 - Ochoa
 - Cavett
 - Van Buskirk
 - Mission View
 - Hollinger
 - Johnson
 - Grijalva



FRESH FRUIT AND VEGETABLE PROGRAM

- Some unique/exotic fruits and vegetables we tried this year
 - Watermelon Radishes
 - Rainbow Carrots
 - Passion Fruit
 - Blood Oranges
 - Dragon Fruit



Arizona Nutrition Network Grant

- Provides funding to increase nutrition education and physical activity to students at qualifying schools.
 - Nutrition lessons
 - Physical activities
 - School-wide wellness events
 - Cooking classes/demos



COOKING CLASSES

- Funded by 21st Century and Arizona Nutrition Network grants.
- 2014-15 school year:
 - 3 schools:
 - Cavett
 - Holladay
 - Maxwell



Farm To School Program

- Food Services partnered with The Community Food Bank of Southern Arizona and received USDA's Farm to School Grant Program for SY 2013-2014.
- The purpose of the USDA Farm to School Grant Program is to assist eligible entities in implementing farm to school programs that improve access to local foods in eligible schools.
- Exciting Farm to School events happening in our schools:
 - School Garden certification
 - Implementing locally grown fresh produce from Arizona into our school menus
 - Examples:
 - Bok Choy Salad
 - Fresh Carrot Chips
 - Kale
 - Broccoli and more to come!



School Garden Certification

Requirements

- ADHS Site Visit Request Form
- School Map
- Rainwater Harvesting SOPs and Attestations (if applicable)
- Composting SOPs and Attestations (if applicable)
- Food Safety Plan
- Garden Logs







Manzo Fiesta Salads



Manzo Fiesta Salad Shaker-Butter lettuce, spinach, cilantro blend w/ cheddar cheese and pico (corn, radish, cilantro, tomato, jalapeno, lime juice) with an avocado ranch dressing.

Salad Shakers



Manzo Sweet Citrus Salad Shaker- Swiss chard, spinach, red leaf lettuce blend w/ diced green apples, roasted beets, orange/tangerine segments in a honey citrus dressing.

Community Culinary Kitchen



Community Culinary Kitchen



Community Culinary Kitchen



Community Culinary Kitchen



Participants

Community Culinary Kitchen



Join Us!

Tuesday, February 17th

6:00-7:30pm

RSVP to Michelle Welsh 225-4700