

Meeting Summary SCPC

School Community Partnership Council – District Council General Meeting

Date: January 26, 2015

Location: Central food Service, 2150 East 15th Street

Call to Order: Michelle Simon, 6:05pm

Pledge of Allegiance: Michelle Simon

Attendance: Michelle Simon (Moderator), Bonnie Klahr (Co-Moderator), Joan Dawson-Werner (Secretary), Kristen Bury (School Board Liaison), Eugene Butler Jr. (Assistant Superintendent of Student Services, Kristel Foster (TUSD Board Member) Designated SCPC representatives (see attendance record).

1. District Update, Eugene Butler Jr., Assistant Superintendent of Student Services

- Update on Steps to Success: January 9, 2015 Volunteers went to home of students that did not graduate because they were a few credits short of the requirement. They will have the numbers on Thursday.
- Catalina High School has been identified as Success Center with a Dropout Prevention Specialist.
- Strategic planning; Diversity is looking at World Languages and feeder patterns and strengthening them for Mandarin Chinese, Arabic and Chinese.
- Korean Ambassador Program is looking at 2-3 sections of Korean that will feed into Sabino High School.
- Governor has released the budget which calls for a 5% reduction in non=classroom capacity. Teachers are not part of the reduction.
- Schools that have been closed or part of schools are being leased to charter or private schools. TUSD wants to regain students or use schools for other district uses.

2. Discussion of Food Services with Presentations from: Shirley Sokol, Director of Food Services, Lindsay Aguilar RD,SNS, Administrative Dietician Site Operations, Michelle Welsh, Program Coordinator (Nutrition Grants/School Garden Network/Community Culinary Kitchen/TUSD Cooks), Haley Williams, Project Specialist (Special Diets and Fusion development team coordinator), Ron Tolf, Warehouse/Distribution Manager, and Jennifer Morales, District Chef

Other Food Service Staff in attendance:

Camilla Loehrer: Nutrition Education Coordinator (primary focus – menu development/ nutrient analysis) **Stephen Protz, Linda Simmons, Pat Lopez:** Regional Supervisor/ Site Operations **Don Lowery:** Systems Integration Specialist

The dishes we featured for taste tests:

- **FUSION** / Iraq: Biryani
- **FUSION**/ Baja Shrimp Tacos
- **FUSION** / Inside Out Lasagna
- Fruit/Yogurt Parfait
- Chicken Entrée Salad
- Pizza Dippers
- Specialty Chicken Sandwich (slider format)

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Presentation Overview: (PowerPoint Attached)

- The presentation gave an overview of who food services feeds.
- Healthy Hunger for Kids Act 2010 decreased meal by about 100 calories. Putting a different mix o the plates pushing fresh fruits and vegetables.
- 73% of students in TUSD schools are eligible for free and reduced lunch.
- New meal plan challenges include increased food cost; increase portion sizes of fruits and vegetables, Likes/dislikes of students, cultural differences and food trends.
- Discussed design goals and obstacles to the service design.
- Discussed staffing issues with 40-60 vacancies now and 15-25 daily emergency coverage needs.
- Staff training will increase next year due to federal requirement.
- Discussed performance measurements, managing resources, and community partnerships.
- TUSD International Culinary Showcase 2015 was held and 2 new international dishes will be featured at the Lodge on The Desert.
- Discussed Federal Meal Program Compliance, Internal Audits, and Pima County Health Department inspections 3 times a year.
- Menu planning includes 5 components for lunch-grain, protein, vegetable, fruit and milk. 4 components for breakfast-grain, fruit, protein, milk. Meals have specific calorie ranges, and dietary requirements such as saturated fat, and sodium with No trans fat allowed.
- They are utilizing the offer versus serve and have changed the packaging so students can see what they are eating.
- Overview of special diets within the district. 800 special diets district wide: 35% are lactose intolerant, 60% food allergies; the remaining 5% are chronic disease states. A medical diagnosis by a licensed healthcare provider is required. Type of accommodation is looked at on a case-by-case basis.
- Fresh Fruit and vegetable programs target elementary schools that have a higher percentage of students who qualify for free and reduced lunch. The goal is to increase fresh fruit and vegetable consumption.
- Arizona Nutrition Network Grant is being used to provide increased nutrition and physical activities at qualifying schools.
- Community Culinary kitchen cooking classes are held the 3rd Tuesday of the month at the central kitchen and are open to the community. To RSVP call Michelle at 225-4700.
- Farm to school has partnered with community food bank, helping with school garden certification. Manzo elementary school was the first school to have its garden certified so that what is grown can be used in the school.
- The group took a tour through the warehouse and kitchen.
- The group was able to try different culinary bites from some of the new items being offered throughout our schools.
- A period of concerns and questions were addressed. If a school is having a problem the administrators want to know so they can investigate and fix the problems. They want the students at all levels to eat and enjoy their meals.

3. Discussion of Upcoming State of the District Address, Michelle Simon

- The State of the District Address will be held in the Tucson Magnet High School Auditorium
- All questions should be sent to either Michelle Simon or the SCPC secretary.

Next General Meeting: February 16, 2015 in the Tucson High Magnet School Auditorium.

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Meeting Adjourned: 8:30pm (Michelle Simon)

Summary prepared by: Joan Dawson-Werner 2/2/2015

Summary Approved: Michelle Simon 2/5/15