



Food Services Overview

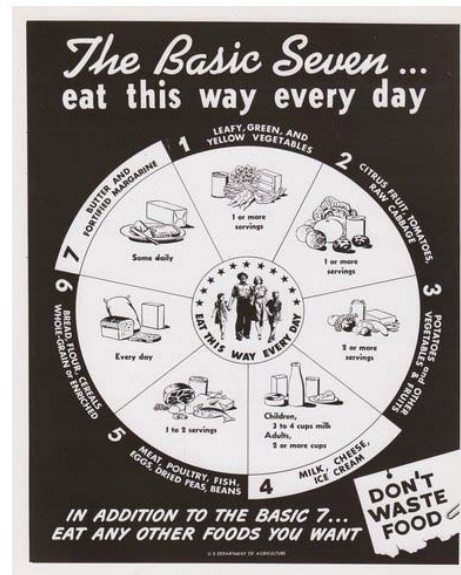
Shirley Sokol, Interim Director



Delivering Excellence in Education Every Day
Grow • Reach • Succeed

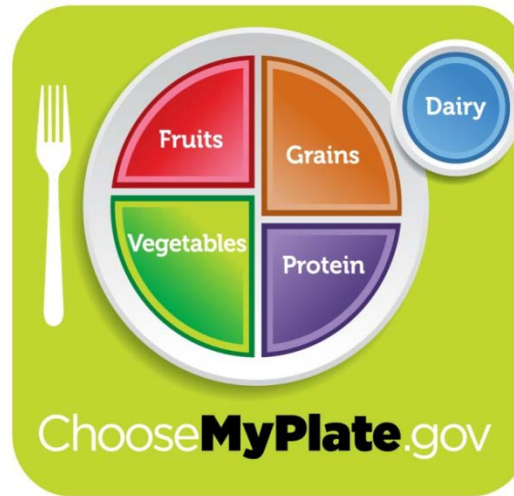
"Nothing is more important in our national life than the welfare of our children, and proper nourishment comes first in attaining this welfare. The well nourished school child is a better student. He is healthier and more alert. He is developing good food."

President Truman 1946



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

School Meals Today



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

Department Snapshot

- 352 employees
- 85% employees directly tied to service sites
- 99 service sites
- 80 service sites during summer feeding program
- 37,500 meals served each day
- 64 sites serving after school snacks

Meal Programs Offered

- School Breakfast Program (SBP)
 - National School Lunch Program (NSLP)
 - After School Snack Program (ASSP)
 - Summer Food Service Program (SFSP)
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- 71% of TUSD students qualify for free/reduced meals
 - Thousands of federal meal program applications processed

Compliance Audits

- Pima County Health Department: 2 kitchen inspections per school year at every site
- USDA inspectors & Fire Marshall at central facility
- Arizona Department of Education: every 3 years
- Current Validation Review: 6 cents reimbursement



Menu Planning

- Nutrient based menu planning (previous):
 - Entrée, Side, Milk
 - Specific nutrient targets
- New meal pattern:
 - 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



Menu Comparison

SY 2010-2011

Cheddar Cheese Crisp
Southwest Beans & Rice

Fruit

Milk

632 Calories
954 mg Sodium
5.7 g Fiber



SY 2012-2013

Cheddar Cheese Crisp on
Whole Grain Tortilla
Butternut Squash

Fruit

Milk

525 Calories
797 mg Sodium
6.8 g Fiber

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

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.

Whole Milk

Fat Free Milk

Butter

Margarine

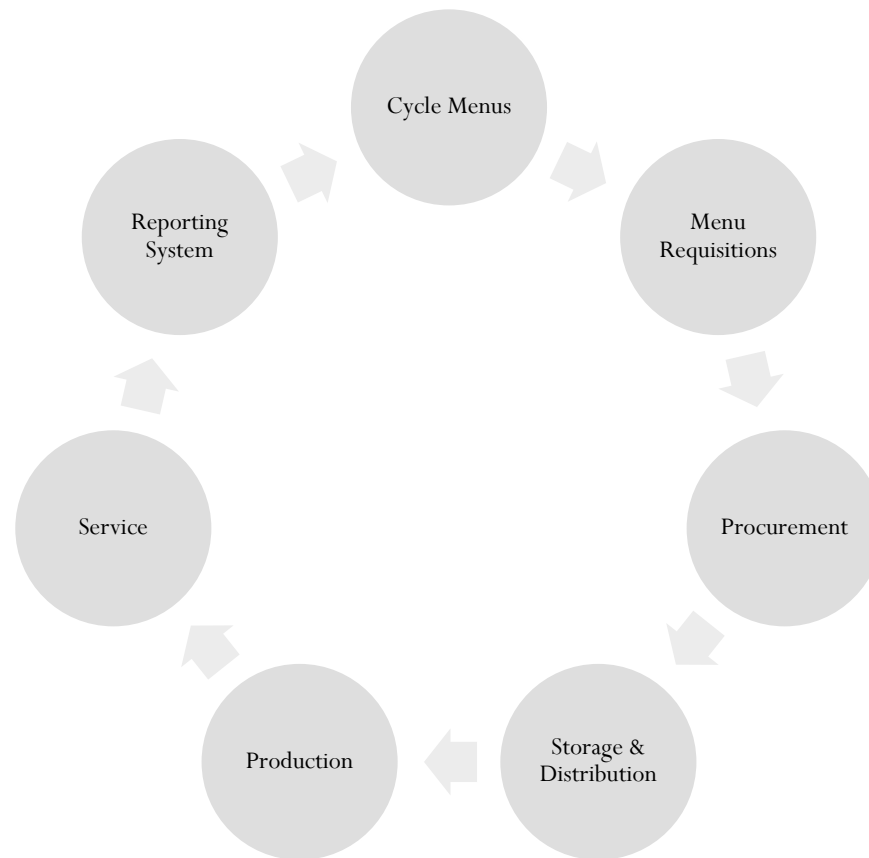
Sugar

Low Carb

High Protein



How do we Link this Large Intricate System?



Managing Our Resources

- Cost center
- \$19 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

- School Consolidations
- 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
- Tohono O'odham Community Action
- Nutrition Education Classes
- Festival Taste Tests
- Pcard
- Staff Training
- Career Tech Classes

New for Next School Year

- TUSD Books for Cooks in development
- Fusion Station at High Schools
- New Menu Items
- PTA/PTO
- Healthier US School Challenge Goals

