

FOR ACTION

AGENDA ITEM:

May 24, 2011

SUBJECT: Food Service prices – 2011-12

MOTION: That the Board of Education of Oak Park District 97 extend, for the 2011-12 school year, the Intergovernmental Agreement between Oak Park River Forest School District 200 and District 97 for the provision of freshly prepared meals at the requested five-cent per meal price increase and as outlined in the memoranda to the Board dated May 10 and May 24, 2011.



Oak Park Elementary School District 97

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TO: Dr. Albert G. Roberts, Superintendent
FROM: Therese M. O'Neill, Assistant Superintendent for Finance & Operations
RE: Food Service – Renewal of Intergovernmental Agreement with District 200
DATE: May 24, 2011

At the May 10, 2011 meeting, the Board of Education was provided an overview of the current food service program, including a financial analysis, highlights to both a student and parent survey conducted in January and February 2011, along with achievements during the 2010-11 school year, along with additional recommendations for the 2011-12 school year. Further, given that the District will reach closure on the original four-year intergovernmental agreement between District 200 (Oak Park River Forest High School) and District 97 for the provision of freshly prepared meals on June 30, 2011, a recommendation to extend this agreement for the forthcoming 2011-12 school year was also presented.

During the discussion which followed, Board members raised the following questions and/or concerns:

- 1) Has any analysis of comparable school districts been undertaken regarding consumption of meals served and associated waste?

RESPONSE: Because District 97's program is modeled after Evanston/Skokie District 65, Diane Thomas, District 97's Food Service Coordinator, contacted the Food Service Director at District 65. She was informed for the 2009-10 school year, with a student population of 3,969 (exclusive of three middle schools which have full-service kitchens and rather than the high school preparing their meals, each school prepares for its respective student population), 333,380 meals were served compared to District 97's 2009-10 student population of 5,507 being served 375,072. District 65 has not and does not anticipate doing any waste analysis. Given the Zero Waste endeavors in our elementary schools (with composting capacities as some of the schools) any uneaten food is disposed and then reused. District 65 consciously designs their menus to be "child friendly" though they have an active Wellness Committee. Their focus is in maintaining a self-sustaining financial food service program, compliant with NSL (National School Lunch) program requirements, but less rigid on some of the wellness initiatives undertaken by us.

- 2) Have we considered bidding this service?

RESPONSE: Given that we are currently coming to the close of the initial four-year agreement, and we are recommending renewal for the 2011-12 school year, with the hope of cultivating another multi-year agreement, we can explore this possibility and report back to the Board at a future time.

- 3) The lunchroom environment as well as time provided for lunch may contribute to meals not being eaten.

RESPONSE: District 65 has nine elementary schools and two middle schools serving freshly prepared meals daily. Their lunch periods are 20-minutes in length as compared to our 19-minute lunch sessions. Over the course of the 2011-12 school year we will analyze our lunchroom environment, length of lunch periods and how we can, if possible, improve the lunch experience.

- 4) While food served to children and not eaten cannot be offered to other children and/or staff, can this uneaten food be donated to food pantries?

RESPONSE: Per Illinois Department of Public Health standards, NO food can be served to any person or agency once it has been offered and declined by a child. Therefore, no uneaten food can be donated to any food pantries/shelters.

- 5) Do we have the ability, particularly at the middle schools, to ascertain how many children daily (and why) are not eating anything?

RESPONSE: On Thursday (May 12) and Friday (May 13), Diane Thomas, the Food Service Coordinator, monitored lunch service over the six lunch session at both middle schools, with her primary focus being children not eating while in the lunchroom. On Wednesday (May 18) and Thursday (May 19), she will monitor again, at both middle schools, over the same six lunch sessions, the number of children who directly go outside and eat nothing.

On May 12, at Brooks, 15 children (over these six lunch sessions) remained in the lunchroom and ate nothing. Reasons provided by the children to the Food Service Coordinator included: "I have no money", "The food is nasty", "I'm not hungry". Even when she indicated that an alternative lunch was available for those who responded, "I have no money", those children felt embarrassed to go up and get the alternative lunch.

On May 13, at Julian (inclusive of all six lunch sessions), all children ate something (meal from home, the hot meal service or the alternative lunch).

At the Board meeting on Tuesday evening, I will share the results of the May 18 and May 19 observations of children going directly outside and choosing not to eat anything.

Diane Thomas informed me of two new mandates from the National School Lunch services requiring implementation for the 2011-12 school year:

1. No longer providing 1% chocolate milk – it must now be skim chocolate.
2. Provision of water coolers in all lunchrooms.

We are working with our milk provider, Bob's Dairy, for the change in chocolate milk and in terms of water coolers, currently five schools already have them in their lunchrooms, and the remaining five will be outfitted prior to the opening of school.

In conclusion, the Administration continues to recommend extending the current Intergovernmental Agreement between District 97 and District 200 for the provision of freshly prepared meals for the 2011-12 school year at the five cent per meal increase.

tmo

Attachments



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TO: Dr. Albert G. Roberts, Superintendent of Schools

FROM: Therese M. O'Neill, Assistant Superintendent for Finance & Operations

RE: Food Service – Renewal of Intergovernmental Agreement & Overall Program Report

DATE: May 10, 2011

At its May 15, 2007 meeting, the Board of Education of Oak Park District 97 entered into an intergovernmental agreement with Oak Park River Forest High School for the provision “of cafeteria service and school meals for students attending its school facilities for the 2007-08, 2008-09, 2009-10, and 2010-11 school years”. With the conclusion of this fiscal year, that agreement comes to an end and we have been approached by the high school for its renewal. Included in that agreement was a clause stipulating that, if prior to the June 30, 2011, the accumulation of 1,027,273 meals was reached, an eleven cents (\$.11) reduction per meal would occur from the point of reaching that number until June 30, 2011. That mark was met at the close of last school year and for the entirety of this year (2010-11), the per meal charge to District 97 by the high school was at that lesser per meal cost. Currently, the cost per meal is: \$.95 for breakfast, \$1.60 for a K-5 lunch, and \$1.78 for a middle school lunch. The high school is proposing the breakfast cost increasing from \$.95 to \$1.00 (a 5.3% increase); the elementary lunch from \$1.60 to \$1.65 (a 3.12% increase) and the middle school meal price from \$1.78 to \$1.83 (or a 2.8% increase). This is primarily related to labor and benefit cost increases incurred by the high school.

As reported previously by me to the Board of Education, the food service program is self-sustaining. Attached is an analysis from July 1, 2010 through April 30, 2011 demonstrating revenues received and expenditures to date. This 10-month period represents 83.3% of the school year, and we are very close to that mark on both the revenue and expense side, 84.31% and 81.32% respectively. I anticipate full receipt of all revenues, except for the very small portion of state revenues and a little more than budgeted on both the local and federal side. In terms of expenditures, I anticipate coming in a little bit under than total budgeted. While it may appear that benefits are significantly overspent (1338.85%), this year we allocated to each program medical and dental benefits but until we had one year’s history, we could not allocate a dollar amount to the budget line. Overall dollars for medical and dental benefits for all categories of staff are held in two master accounts. Next year those master accounts will no longer be utilized.

Meal service has increased, over the first three years, and decreased minimally for this year, as demonstrated by the following chart (as of April 30 of each year):

2008	-	298,827
2009	-	316,087
2010	-	330,876
2011	-	324,031

Given that the meal price has remained constant, two reasons that suggest a decline of approximately 2% is the economy as well as a connection between as more nutritional meals are being offered, student participation is decreasing.

Even with this modest decline, the proposed increase, primarily a nickel per meal, can be absorbed and still maintain the food service program as a self-sustaining program. There will be no increase in the per carton milk price – Bob’s Dairy has again (third year in a row) maintained the same per carton price (\$.1625) as the first year of the bid, and, with the wage freeze for all staff, expense increases will be minimized.

During the month of January, 2011, a food service survey was distributed to both students (paper) and parents (paper and on-line). Of the approximate 5,500 students, 2,900 responses were derived or 52.7%. Of the approximate 3,500 families, only 407 (40 paper and 367 on-line) responded or 11.6%. After reviewing the student survey results with Harla Hutchinson, Student Data Analyst, here are some highlights:

1. Of the 52.7% students responding, approximately one-third indicated that they eat the prepared lunch daily. Another one-third indicated that they eat the prepared lunch approximately once a week.
2. Of the 52.7% students responding, approximately 63.6% of middle school students and 41.4% of elementary students felt they were not provided enough food. However, the District program is following the National School Lunch program guidelines and, in fact, at the middle school, children are receiving an additional grain every day.
3. Of the 52.7% students responding, favorite choices selected included Chicken Fingers, Pizza Dippers and Popcorn Chicken – typical child friendly foods compared to least favorite choices of Ravioli, Grilled Cheese and Turkey Burgers.
4. At the request of the Wellness Committee, a question regarding the purchase of soy milk was included and over 82% responded back that they would not purchase it if it was offered. In investigating its availability and cost, the Food Service Coordinator is having difficulty finding companies that currently produce ½ pints. Further, the cost implication would be extremely high. Converting a quart price of \$1.70 into ½ pints would be approximately \$.425 per ½ pint. Currently, we are incurring a \$.1625 per ½ pint cost.

After reviewing the parent survey results with Harla Hutchinson, here are some highlights:

1. Of the 407 parents responding, nearly 90% came from parents of elementary school students. According to these parents, slightly less than 25% of the students eat the prepared school lunch daily while almost half eat the school lunch twice a week or less.
2. The most common reason students do not eat the school lunch on any given day is that they do not like the day’s menu. The next common reason is that parents prefer to prepare lunch at home. Slightly more than 10% of parents cite cost as an issue. Other reasons mentioned by at least 10% of the parents include length of the lunch lines and the lack of vegetarian/vegan meals.
3. About half of the parents indicated that their children just do not like the taste of the lunch items. When asked to provide specific information, a large number cited their child’s “pickiness”.
4. In general, most parents (76.6%) feel that a good variety of options is offered. When asked to provide suggestions for items to add, more vegetarian/vegan options top the list. Many parents also suggest soup and more salad and sandwich choices. Including a protein in the salad was also a common suggestion.
5. An overwhelming number of parents agree that the lunch staff is friendly and courteous. On a scale of one to five, where one represents extremely dissatisfied and five represents extremely satisfied, the average score given to our lunch program by parents is 3.2.

Diane Thomas, Food Service Coordinator, here at District 97 and Micheline Piekarski, Food Service Coordinator at Oak Park River Forest High School, have met throughout this year evaluating food meal selections and incorporating suggestions about menu changes from both the survey results and the Wellness Committee. Over this past year, the following has occurred through their collaboration:

1. More meals have been prepared from "scratch", such as vegan chili, chicken carbonara, turkey taco.
2. More "fresh" fruit and vegetables have been added to daily menus.
3. Attention to providing more variety each month to meal choices (rather than repeat items) has been achieved.
4. On each monthly menu, the addition of Nutrition Bites for Parents, has been added (see attached).

Going forward for the 2011-12 school year, the following recommendations have been agreed upon:

1. Micheline Piekarski will attend some of the monthly Wellness Committee meetings.
2. Prior to June 30, 2011, Diane Thomas will have created a Food Safety Training Manual for all District 97 food service staff members.
3. Introducing healthier and varied menu item choices, which will prove desirable and attractive to the students.

In conclusion, it is my recommendation that the Board of Education approve the renewal of the food service Intergovernmental Agreement between District 97 and Oak Park River Forest High School for the 2011-12 school year and, over the course of the 2011-12 school year, collaborate on the creation of another multi-year contract.

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Attachments (2)

FOOD SERVICE ANALYSIS

2010-11

April 30, 2011

	2010-11 Budget	Received 4/29/2011	Percent Received	Expenditures	2010-11 Budget	Expended 4/29/2011	Percent Expended
Revenues - Local							
Food Sales	\$645,589	\$585,518	90.70%	Salaries	\$426,315	\$330,851	77.61%
Breakfast Sales	\$11,472	\$5,118	44.61%	Fringe Benefits	\$3,959	\$53,005	1338.85%
Food Sales-Adult	\$23,069	\$6,968	30.21%	Purchased Services	\$10,825	\$10,348	95.59%
				Supplies & Materials	\$777,422	\$601,090	77.32%
				Capital Outlay	\$3,500	\$682	19.49%
State				Total	\$1,222,021	\$995,976	81.50%
State Aid Lunch	\$5,988	\$327	5.46%				
School Breakfast Incentive	\$0	\$0	0.00%				
Federal							
Federal Lunch Aid	\$392,632	\$258,741	65.90%				
School Breakfast Program	\$30,515	\$18,924	62.02%				
Total - Revenues	\$1,109,265	\$875,596	78.93%				
Supervision Fee - Total	\$359,077	\$362,347	100.91%	Lunchroom Supervision	\$346,326	\$279,425	80.68%
Grand Total - Revenues	\$1,468,342	\$1,237,943	84.31%	Grand Total - Expenses	\$1,568,347	\$1,275,401	81.32%
						(\$37,458)	

SCHOOL District #97 - School Lunch Menu
BEYE, HATCH, HOLMES, IRVING, LINCOLN, LONGFELLOW, MANN, WHITTIER

APRIL 2011

1/2 Pint Milk Served With Each Meal • Menu Subject to Change • All Dressings are fat free • *Contains Beef • **Contains Pork • ***Contains Turkey • #Whole Grain Food All menus are less than 30% calories from fat

Monday	Tuesday	Wednesday	Thursday	Friday
4	5	6	7	8
A. Ravioli B. Vegetarian Salad C. Turkey Corned Beef on Rye Bread Tossed Salad w/Italian Dressing Applesauce Cups Wheat Dinner Roll#	A. Grilled Chicken* In Bun# Ketchup, Mustard B. Vegetarian Salad C. Turkey Corned Beef on Rye Bread Roasted Corn Soup Chilled Peaches	A. Beef Taco* Salad# w/ shredded cheese Lettuce & Sauce B. Vegetarian Salad C. Turkey Corned Beef on Rye Bread Refried Beans Fresh Carrot Sticks w/Ranch Dip Chilled Pears	A. French Bread Pepperoni Pizza# B. Vegetarian Salad C. Turkey Corned Beef on Rye Bread Crisp Broccoli Dipped In Fat Free Ranch Lunch Bunch Grapes	A. Top it off Baked Potato /Home Made Chili/ Shredded Cheese B. Vegetarian Salad C. Turkey Corned Beef on Rye Bread Seasoned Broccoli Fresh Orange Smiles Physedible Goldfish Crackers#
11	12	13	14	15
A. Home Made Chili Macaroni# B. Caesar Salad C. American Submarine Seasoned Green Beans Fresh Apples Physedible Goldfish Crackers#	A. Chicken Fingers w/BarBQ Sauce B. Caesar Salad C. American Submarine Seasoned Peas Fresh Pear Physedible Goldfish Crackers#	A. Pizza Dippers# w/Marinara Sauce B. Caesar Salad C. American Submarine Cauliflower Mashed Potatoes Chilled Mixed Fruit	<i>Ethnic Celebration Day</i>	A. Pasta# w/ Marinara Sauce B. Caesar Salad C. American Submarine Mozzarella String Cheese Tossed Salad w/Italian Dressing Applesauce Cup Wheat Dinner Roll#
18	19	20	21	22
A. Rib Patty** In Bun# B. Vegetarian Salad C. Turkey & Cheese Wrap# Seasoned Corn and Beans Orange Juice	A. Chili & Cheese Quesadilla# B. Vegetarian Salad C. Turkey & Cheese Wrap# Fresh Celery Sticks w/Ranch Dip Chilled Mixed Fruit	A. Popcorn Chicken B. Vegetarian Salad C. Turkey & Cheese Wrap# Fresh Baby Carrots w/Ranch Dip Fresh Apple Slices Physedible Goldfish Crackers#	Institute Day	NO SCHOOL!!
25	26	27	28	29
A. Twisted Pizza Stick B. Vegetarian Salad C. Turkey Ham & Cheese on 9 Grain Bread Crisp Broccoli Dipped In Fat Free Ranch Fresh Apple Slices	A. +Roasted Chicken B. Vegetarian Salad C. Turkey Ham & Cheese on 9 Grain Bread Cole Slaw Fresh Strawberries Physedible Goldfish Crackers#	A. Chicken Rings B. Vegetarian Salad C. Turkey Ham & Cheese on 9 Grain Bread Tossed Salad w/Italian Dressing Fresh Orange Smiles Physedible Goldfish Crackers#	A. Cheeseburger on a Bun# B. Vegetarian Salad C. Turkey Ham & Cheese on 9 Grain Bread Fresh Baby Carrots w/Ranch Dip Fresh Pear	A. Home Made Mexican-Turkey Rice Bowl w/ Cheese/Lettuce/ Salsa B. Vegetarian Salad C. Turkey Ham & Cheese on 9 Grain Bread Broccoli Slaw Salad Fresh Apple

Nutrition Bites For Parents!

School lunch provides your child 1/3 of the recommended dietary allowances for his/her age group. We offer child-friendly foods that in many cases have been specially formulated to be low in fat while providing the flavor and calories your child needs. For further nutrition information please visit the District 97 Homepage.