VICKSBURG COMMUNITY SCHOOLS

Food Service Food & Nutrition Report

Maureen Ouvry, Director

<u>Our Mission</u> To share the vision of healthy children so that every student is able to reach his/her full potential with the ability to make healthy choices at an economical cost.

Food for Thought

Vicksburg Community Schools

Maureen Ouvry Food Service Director

TO:CHARLES GLAES & THE BOARD OF EDUCATIONFROM:MAUREEN OUVRYDATE:NOVEMBER 12, 2012RE:FOOD & NUTRITION REPORT

The assistance that Food Service is able to provide to our students is both fundamental and indispensable. Starting the year with a state mandated price increase, we saw a drop in our participation. While finances can be a bit of a balancing act for many households, the school meals program continued to be vital as we served over 300,000 nourishing meals during the year! Promoting a healthy eating lifestyle, school meals continue to be fresh, economical, and value packed!

We continue to receive exemplary inspections from our county health department. This is a direct reflection of our ServSafe® certified staff. Last year we received accolades from two five-year audits. The nutrition review was an audit that assured Vicksburg Community Schools was offering the proper nutrition. The Michigan Department of Education performed a Coordinated Review Effort (CRE). This audit verifies that our Vicksburg students are receiving the correct financial assistance and that state and federal reimbursements are completed appropriately. The state auditor observed our department's administrative and kitchen practices and found them to be well managed. These audits are a testament that each meal is balanced, tasty, and safe.

Food Service employees have the opportunity for professional development through our Learn and Earn Program. The annual challenge is for staff to achieve ten professional development credits and perfect attendance. They have the opportunity for credits through independent study, attendance at Kalamazoo Area School Nutrition Association meetings and conference attendance. The success of this program has been demonstrated time and again through the exceptional performance of our staff. An impressive 70% of our staff participates and brings the benefits into their work environment.

We made capital improvements to our Food Service kitchens and equipment totaling \$22,429. A major buckle in the floor in the Indian Lake Elementary kitchen prompted a significant reconstruction upgrade to this kitchen just weeks before the first day of school. This also necessitated an investment of new ovens for this building. These improvements are our "ground zero" and directly affect our ability to serve our students.

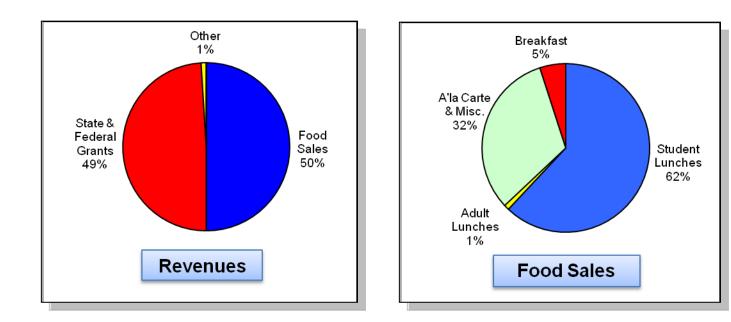
For a second year, healthy meals were prepared for the Summer Feeding Program. Through partnership with our local community we were able to provide meals to children that may not have had the opportunity for a nutritious meal.

We remain focused on healthy children that are ready to learn.

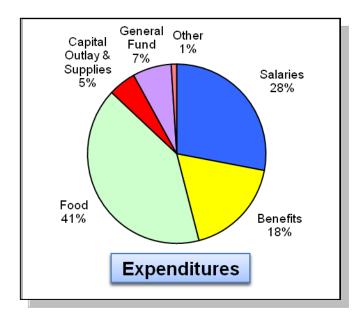
FOOD SERVICE REVENUE AND EXPENDITURES AT A FIVE-YEAR GLANCE

REVENUE FOR FOOD SERVICE						
	07-08	08-09	09-10	10-11	11-12	
	ACTUAL	ACTUAL	ACTUAL	ACTUAL	ACTUAL	
Food Sales	\$580,520	\$546,372	\$494,670	\$488,607	\$522,014	
State & Federal Grants	\$377,675	\$427,524	\$457,110	\$485,406	\$517,785	
Other	\$15,039	\$3,964	\$3,345	\$1,906	\$2,592	
TOTAL REVENUES	\$973,234	\$977,860	\$955,125	\$975,919	\$1,042,391	
EXPENDITURES FOR FOOD SERVICE						
	07-08	08-09	09-10	10-11	11-12	
	ACTUAL	ACTUAL	ACTUAL	ACTUAL	ACTUAL	
Salaries	\$283,246	\$300,721	\$279,487	\$284,767	\$279,433	
Benefits	\$158,368	\$180,303	\$168,685	\$160,004	\$185,690	
Food Supplies	\$422,357	\$438,435	\$406,580	\$415,537	\$421,089	
Capital Outlay / Supplies	\$34,451	\$64,353	\$38,630	\$36,652	\$48,699	
Other	\$2,587	\$7,250	\$8,506	\$8,378	\$9,056	
Indirect Cost						
Reimbursement to		•	•	\$ 00.077	#70 400	
Reimbursement to General Fund TOTAL	0	0	0	\$69,077	\$73,462	

WHERE DOES THE MONEY COME FROM?



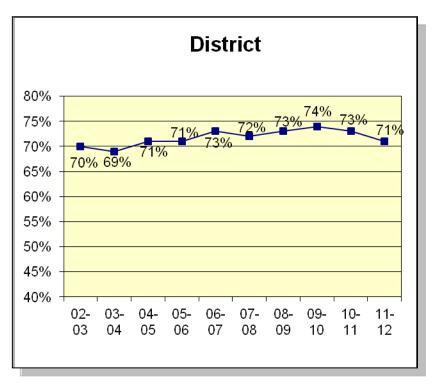
WHERE DOES THE MONEY GO?



PERCENTAGE OF STUDENTS SERVED EACH DAY

District

02-03	70%
03-04	69%
04-05	71%
05-06	71%
06-07	73%
07-08	72%
08-09	73%
09-10	74%
10-11	73%
11-12	71%



HEALTHY BULLDOG MEAL QUICK BITES 2011-2012

- ర We served 58,217 breakfasts. (This is an increase of 3,633 from 2010-2011.)
- ర We served 245,208 lunches.
- ర 34% of our families qualify for financial assistance.
 - 10% increase from 2007
 - The percentage has doubled since 2002 when 17% qualified.
- ♂ Our lunches reached 1/3 of our students' recommended daily nutritional allowances.
- Our breakfasts reached 1/4 of our students' recommended daily nutritional allowances.

On the 5th day of December, 2011 our elementary school menu was audited by the State of Michigan for nutrient content.

LUNCH MENU: Monday, December 5

3		KITCHEN OF: GCOMMUNITY SCHOO		
	1. Hom (Ope) 2. Chic 3. Pear Cosmic Apples Puddin	cken Patty Sandwich nut Butter & Jelly Sandwi Potatoes (Stars, Moon, and auce or Fresh Orange Slic	Sun Shaped Mashed Potatoes)	
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ŝ	<u>Shopping List :</u> 41 Dozen – Whole	Serves 700 Lund	ches (Total Cost: \$910.55) 6 Cups - Jelly	
		at Mozzarella Cheese	168 Pounds – Cosmic Potatoes	
	8 Gallons – Pizza	a Sauce	14 Gallons – Applesauce	
	16 Pounds – Pepp	peroni	400 – Fresh Oranges	
	12 Dozen – Whole	-Grain Hamburger Buns	21 Gallons – Pudding Mix	
1	50 – Chicken Patt	ies	36 Gallons – 1% Low-Fat Milk	
	7 Loaves – Whol	e-Grain Sandwich Bread	8 Gallons – Skim Milk	\mathbf{D}
	6 Cups – Peanut	Butter	7 Gallons - Ketchup	Ŋ
		State of Michigan Target Nutrients	Vicksburg Community Schools Actual Nutrients	
	Calories	664 kcal	699 kcal	
	Fat	30% of Cals	29% of Cals	
	Sodium	1520 mg	1400 mg	
	Fiber	7 g	8.36 g	
	Iron	3.5 mg	4.58 mg	

407 mg

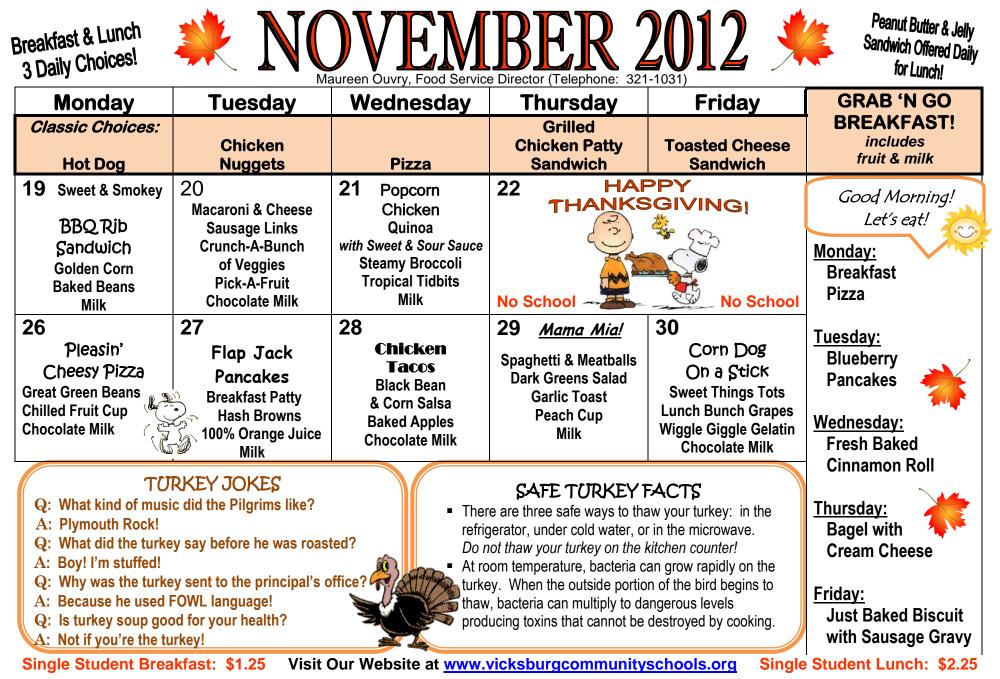
286 mg

Calcium

Monday	Tuesday	Wednesday	Thursday	Friday	GRAB 'N GO
<i>Classic Choices:</i> Hot Dog	Chicken Nuggets	Pizza	Grilled Chicken Patty Sandwich	Toasted Cheese Sandwich	BREAKFAST! includes fruit & milk
9 <u>Hot! Hot! Hot!</u> Hot Ham & Cheese Sandwich Sweet Things Tots	30 <u>Twin Tacos</u> (Beef & Cheese Hard or Soft Shell)	31 Halloweenie Hot Dog Nachos w/Cheese	1 Home-Style Pizza Sub Cucumber Wheels Select-A-Fruit	2 No School	Good Morning! Let's eat! <u>Monday:</u>
Fancy Fruit Pudding Cup Milk	Mexicana Rice 100% Fruit Juice Chocolate Milk 6 All-American	Goblin Vegetables Monster Fruit Ghostly Milk 7 Aunt Jemima	Chocolate Milk	9	Breakfast Pizza
Low Fat Fruity Yogurt BIG Soft Pretzel P.B. Crunchers	Hamburger Stars & Stripes Fries Cinnamon Apples State Cookies	Waffles (2) Sausage Links Hash Browns	8 Nacho Grande` Chicken, Cheese Lettuce & Tomato Fresh Baked	Jeli Basket Hearty Sub Sandwich Pickle Spear Sweet Things Tots	Blueberry Pancakes
resh Orange Smiles Chocolate Milk	Patriotic Prize Milk	100% Orange Juice Chocolate Milk	Cinnamon Roll Lunch Bunch Grapes Milk	Red Delicious Apple Chocolate Milk	<u>Wednesday:</u> Fresh Baked Cinnamon Roll
2 Late Start- Early Release Day	13 Ooh la la!	14 South of the Border	15 Healthy Harvest	16 Chicken Parmesan	Thursday: 📩
Stuffed Crust Pizza	French Toast Slices Sausage Patty Hash Browns	Cheese Quesadilla Served with Black Bean & Corn	Roast Turkey Mashed Potatoes & Gravy	Chicken Patty with Marinara & Mozzarella Curly Noodles	Bagel with Cream Cheese
Glazed Carrots Chilled Fruit Cup Milk	Orange Wedges Chocolate Milk	Salsa Rosy Applesauce Milk	Fresh Baked Roll Pumpkin Pie Chocolate Milk	Dark Greens Salad Chilled Fruit Cup Milk	<u>Friday:</u> Just Baked Biscuit

Send an e-mail request to: <u>mouvry@vicksburgschools.org</u> Be sure to include the name(s) of your child(ren)!

Single Student Breakfast: \$1.25 View Student Accounts at <u>SendMoneyToSchool.com</u> Single Student Lunch: \$2.25 In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write: USDA, Director, Office of Adjudication, 1400 Independence Avenue, SW, Washington, D.C. 20250-9410 or call toll free (866) 632-9992 (Voice). Individuals who are hearing impaired or have speech disabilities may contact USDA through the Federal Relay Service at (800) 877-8339; or (800) 845-6136 (Spanish). USDA is an equal opportunity provider and employer.



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