

**DEPARTMENT REPORT: NUTRITION SERVICES****OVERVIEW**

The Nutrition Services Department operates the child nutrition programs sponsored by the Beaverton School District. Information is provided on meal participation, financial standing, wellness policy updates, and the Oregon Department of Education Administrative Review. Updates on menus, nutrition requirements and a summary of each separate program the department oversees are provided.

**COMMUNITY ELIGIBILITY PROVISION – NATIONAL SCHOOL LUNCH & SCHOOL BREAKFAST PROGRAM**

Beaverton School District has offered free breakfast and free lunch for all students since the fall of 2024. Free meals are provided under the Community Eligibility Provision program which utilizes eligibility information from income-based benefit programs such as SNAP, TANF and Medicaid. Under Community Eligibility Provision applications are no longer accepted, removing a significant barrier for many families to access free meals.

Community Eligibility Provision is approved under a 4-year agreement with Oregon Department of Education, the state agency responsible for administering USDA's school meal programs in Oregon, but reassessment is required if there are significant changes to a school population such as the addition of pre-K or boundary adjustments. To prepare for any future district changes Nutrition Services reapplied in the spring of 2025 for district-wide approval. This is the first year of a new 4-year agreement. We have been informed that USDA has stated they will honor agreements even if there are changes to the Community Eligibility Provision requirements.

The reimbursement funding for meals comes primarily from the USDA and the remainder comes from Oregon's Student Success Act funding. Without additional Student Success Act funds, we would not be able to provide meals under the Community Eligibility Provision.

**BREAKFAST AND LUNCH PROGRAM PARTICIPATION:**

	SY 2022–2023	SY 2023–2024	SY 2024–2025*	SY 2025–2026*†
Breakfast Meals #	764,480	893,667	1,406,438	308,478
Breakfast % Participation	11.38%	14.06%	22.28%	21.17%
Lunch Meals #	2,483,000	2,680,739	3,357,581	787,348
Lunch % Participation	38.23%	41.83%	53.19%	54.08%
Total Meals	3,247,480	3,574,406	4,764,019	1,095,826

\*Free meals for all students

† Through October 21, 2025 (38 days)

**Belong. Believe. Achieve.**

Beaverton School District does not discriminate in any programs or activities on any basis protected by law, including but not limited to an individual's actual or perceived race, color, religion, sex, sexual orientation, gender identity, gender expression, national or ethnic origin, marital status, age, mental or physical disability, pregnancy, familial status, economic status, veteran status, or because of a perceived or actual association with any other persons within these protected classes.

There was a significant increase in participation last school year after implementing free meals for all students, and we have maintained that increased participation this year. Compared to last year, August–October, the total number of meals served was more for breakfasts and slightly fewer for lunches. However, due to enrollment reductions our participation percentage at lunch has increased. at High school participation has increased this year at several schools, and to help accommodate some of the increases we have opened additional kiosks and made line adjustments to improve line speeds.

### **ADDITIONAL MEAL PROGRAMS**

Besides breakfast and lunch meals available at all school buildings, Beaverton School District also sponsors the following meal programs during the school year and the summer months:

#### **Summer Food Service Program (SFSP)**

Summer meals are provided at parks, recreation centers and schools during the summer months. Meals through the Summer Food Service Program are available for all children aged 1-18 free of charge. Summer Food Service Programs may only be offered in locations where 50% or more of families are eligible for free or reduced meals. The Summer Food Service Program may also be used in the event of unexpected school closures (eg. natural disasters, pandemics) to provide meals for children.

Last summer meals were provided at 10 school sites and two Beaverton community locations, Beaverton City Park and THPRD Cedar Hills Park and Rec Center. Over 35,000 breakfast and lunch meals were provided to children in the Beaverton community between June 16–August 8. We partnered with the Beaverton City Library and THPRD Nature Mobile to provide enrichment activities for children during summer meal services. Additionally, the Beaverton Police Department helped hand out meals weekly at Beaverton City Park, Tualatin Valley Fire & Rescue firefighters stopped by meal sites, and the Oregon Dairy Princesses visited with participants during meal services.

#### **Child and Adult Care Food Program (CACFP)**

After school supper meal programs are available through the Child and Adult Care Food Program for programs that provide after-school supervised enrichment and are in areas with at least 50% free and reduced eligibility. We partner with THPRD to provide meals at after-school care at three locations in the district and this year we continued offering supper programs at all eligible middle schools. In total we currently have 17 sites approved for supper meals.

#### **Farm to Child Nutrition Programs (CNP)**

Beaverton School District has received a Farm to Child Nutrition Programs Noncompetitive Reimbursement Grant in the amount of \$165,287.71 for the 2025–2027 biennium (July 1, 2025–June 30, 2027). We have utilized Farm to CNP funds this year to purchase local grapes from Vial Family Farms, Honeycrisp apples from Bell's Orchards, Pacific Rose apples from Kiyokawa Family Orchards, Hermiston watermelons, Reser's Fine Foods pico de gallo, hummus from Better Bean Company and steelhead from Pacific Seafood.

#### **Fresh Fruit and Vegetable Program (FFVP)**

William Walker, Vose and Barnes take part in the Fresh Fruit and Vegetable Program by providing servings of fresh fruits or vegetables several times a week outside of the breakfast and lunch periods. Nutrition education is provided in the form of a Smore electronic monthly newsletter shared with teachers and parents. In October some of the items students had the opportunity to try included cherry tomatoes, striped beet sticks, Black Mission figs, and Comice pears.

### **Early Learning Programs (Preschool, Head Start and Pre-K)**

Nutrition Services provides age-appropriate meals for early learners at all district pre-K programs, Preschool Promise at Elmonica, and CAIRO pre-K at Errol Hassell. We also provide vended meals for a Head Start program at Terra Linda.

### **NUTRITION REGULATIONS**

USDA finalized nutrition regulation updates with an effective date of July 1, 2024. The updated nutrition regulations are being phased in over three years.

Starting July 1, 2025, requirements for added sugars in specific food items — cereal, yogurt and flavored milk — were implemented. Nutrition Services already served cereals that meet the new regulations, non-compliant yogurt was removed from menu offerings, and chocolate milk was reformulated to meet regulations. By July 1, 2027, a weekly average of no more than 10% added sugars will be required for both breakfast and lunch. We are already meeting the added sugar restriction at lunch but will need to make additional adjustments to breakfast menus over the next year to meet requirements.

Sodium reductions are also included as part of the updated regulations with a 15% reduction required at lunch and a 10% reduction at breakfast. We are meeting current standards and making menu and ingredient adjustments to meet the new standards by July 1, 2027.

Additional nutrition regulations are expected to be forthcoming from the state and/or federal government related to petroleum-based dyes and other ingredients of concern. All products and menu items were proactively reviewed for any ingredients of concern. Foods that are produced for school meals rarely contain petroleum-based dyes or other ingredients of concern, but a few a la carte items and one commercial product that contained petroleum dyes were identified. Those items were either discontinued or confirmed to be in the process of reformulation with a full transition to non-petroleum-based dyes expected by the end of the calendar year.

### **MENU UPDATES**

Nutrition Services offers a “Monthly Feature” on Thursday the third week of the menu cycle. This year we continue to focus on providing locally sourced and culturally relevant options. Several of the items served last year were added to this year’s menus after receiving positive feedback from students, including vegetarian dumplings, tamales, bean and cheese pupusas, beef fiestas and locally made MOB Sauce coconut curry. We also added a falafel salad with tzatziki served weekly at all high schools.

This year’s planned monthly features include birria pupusas served with locally made Blue Bus curtido; Carmen Ranch hamburgers with Tillamook cheddar cheese; steelhead served with ancient grains; Pacific Seafood tuna fish salad; Felton and Mary’s Sausages with locally made sauerkraut; Umi noodles with vegetables and Ota tofu; halal chicken schwarma bowl; and Korean BBQ beef served with Choi’s kimchi.

Additionally, this year we are adding vegetables to entrées to increase opportunities for students to have exposure to, and hopefully consume, more vegetables. Coleslaw was added as a side with quesadillas and shredded cabbage was incorporated with Umi noodles. Roasted broccoli was added to teriyaki beef bowls and more prepared vegetable items were added to salad bars such as corn and bean salad. We will continue to roll out more fruit and vegetable items this school year both on the salad bars and incorporated into entrée offerings.

### **FINANCIAL STANDING UPDATE**

The Nutrition Services Department is required to maintain self-supporting status. Under USDA rules we are allowed to have three months of operating expenses on hand. Nutrition Services currently has an excess operating fund balance, and we are working to spend the excess funds over the course of this year to meet the three-month requirement.

Some of the ways we will be spending down excess funds include adding staff positions, covering contracted salary and benefit increases, updating computers, and replacing equipment – including ovens, dishwashers, warmers, and reach-in refrigerators. This summer 6 dishwashers were replaced and along with many aging salad bars. We are currently in the process of completing an inventory of all large kitchen equipment to identify additional replacements and updates. We have also added or adjusted some menu offerings this year and will plan menus for next year with the expectation of having additional funds to put towards food items.

### **ADMINISTRATIVE REVIEW**

The Oregon Department of Education reviews the School Breakfast Program and National School Lunch Program of all sponsors once during a 3-year review cycle. Beaverton Nutrition Services was reviewed during the first year of the current 3-year cycle in April of 2025. There were a few minor corrective actions and no financial findings. The reviewer's commendations included the following:

"The state agency (SA) greatly appreciates the nutrition services and school staff at Beaverton School District for their work and dedication to the School Nutrition Program (SNP)! The School Food Authority (SFA) was, as always, a pleasure to work with and made the review process smooth, both onsite and offsite, answering questions as needed and providing administrative review documents in a very organized manner. Procedures and systems in place are indicative of the thoughtful and thoroughness of addressing compliance wholly, minimizing errors, as reflected in this report. The positive relationships between nutrition services and school staff is also reflected in the rapport with students and their behavior."

"The meals offered were plentiful in variety as well as visually appealing. It is exciting to see more unique items on the salad bar, such as Cara Cara oranges and kumquats offered to students at Conestoga Middle, encouraging them to try new foods."

All necessary corrective actions were implemented, and the review was closed June 10, 2025.

### **WELLNESS POLICY**

The district readopted the local wellness policy last spring. The new EFA-AR includes updated goals and recommendations related to having and maintaining a wellness advisory committee, recommendations around Smart Snacks regulations, physical activity, wellness promotion and employee wellness. To support schools in meeting the updated EFA-AR goals, Nutrition Services and the district's wellness coordinator, Kayla Petersen, have accomplished the following so far this year:

- Worked with current vending machine contractors to adjust products offerings in high school vending machines to meet Smart Snacks requirements.
- Worked with current vending machine contractors to remove all products that contain more than 100mg of caffeine per serving.
- Communicated with administrators, PTOs, front office staff and parents the expectation from the wellness policy that all food sold or provided to students during the school day meet Smart Snacks guidelines.
- Provided resources on the Nutrition Services website on Smart Snacks compliant foods, alternatives to providing food as rewards and how to have healthier celebrations.

- Applied for and received a \$10,000 employee wellness grant from Oregon Well-Being Trust to help build capacity for implementing employee wellness initiatives beginning with Nutrition Services staff.
  - Grant funds were used to pay for a speaker at the Nutrition Services all staff in-service who engaged staff on the topic of kindness.
  - Grant funds have purchased healthy snacks for staff in-service and meetings.
  - Staff are currently engaged in a state-wide competition using the Wellable app to encourage activity, mindfulness and healthy habits.
- Supported implementation of Healthier Generation sponsored walking classrooms at 4 elementary schools.
- Wellness Policy Committee formed and held first meeting for school year 2025-26 on October 23. The Wellness Committee application is open and available on the district Wellness Committee webpage.

## **FUTURE OUTLOOK**

Planned federal cuts to SNAP benefits and Medicaid will impact the number of students who are identified through those programs as eligible for free or reduced meals. This reduction may impact the future eligibility for free meals for all students utilizing the Community Eligibility Provision. As noted above, Beaverton School District has a 4-year agreement and it is expected to be honored, but if there is a significant change to the eligibility threshold for Community Eligibility Provision USDA may force sponsors to reassess. The current threshold is 25% directly identified students, but it was previously 40% and the current administration has expressed a desire to move the threshold to 60%. We will be paying close attention to any changes that affect Community Eligibility Provision. We plan to re-apply to restart the 4-year agreement this spring to provide more time for either changes at the federal level or a successful enactment of free meals for all at the state level.

Given Nutrition Services' healthy fund balance we do not anticipate any impacts to operations due to the federal government closure or other federal disruptions to reimbursement that may occur this year.

Nutrition Services is excited to continue expanding offerings of local and culturally relevant foods that contribute to all students feeling seen and belonging in the school district.