VICKSBURG COMMUNITY SCHOOLS

Food Service Food & Nutrition Report

Maureen Ouvry, Director

Our Mission

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

TO: CHARLES GLAES & THE BOARD OF EDUCATION

FROM: MAUREEN OUVRY DATE: NOVEMBER 8, 2014

RE: FOOD & NUTRITION REPORT

The assistance that Food Service is able to provide to our students is both fundamental and indispensable. 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!

New regulations have had an impact on our program this year. The positive outcome is that our students are consuming more fruits, vegetables and other healthy options and those students are being offered and/or are selecting a wider variety of fruits and vegetables. The new meal pattern has generated positive reactions from parents allowing the cafeteria to serve as an example of healthy choices. However, our program has also experienced an overall decrease in participation in the school lunch program when compared with the previous school year. Decreases were more common within the paid meal category compared to the free or reduced price categories, which mirror national participation trends. During the 2013-2014 school year we experienced a 2% decrease in school lunch participation. In the State of Michigan, school lunch participation was down 8.3%.

Among other findings, since the new regulations began, we have experienced an increase in the average cost to produce a school lunch. An increase in per-meal costs for the fruit, vegetable, entrée and grain components of the meal is evident. Fruits and vegetables are clearly identified as the meal components that have increased the most in terms of average per meal costs. The best way to offset these increased costs to our program is to better utilize USDA foods (commodities). With lower student participation last year, we received fewer commodities. With these changes we are reminded that the commodity consortiums are critical to our success. We are active in our purchase of commodity items.

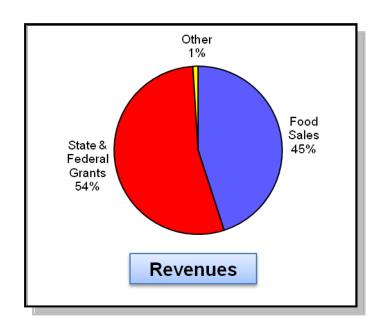
Food Service employees have the opportunity for professional development through our Learn and Earn Program. The annual challenge is for staff to achieve ten professional development credits and perfect attendance. They have the opportunity for credits through independent study, attendance at Kalamazoo 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 100% of our staff participates and brings the benefits into their work environment.

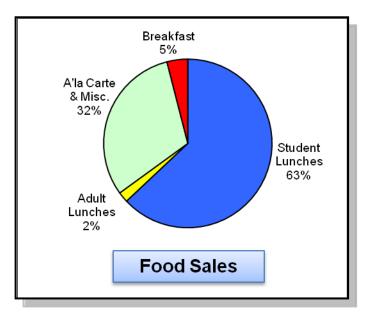
We remain focused on healthy children that are ready to learn.

FOOD SERVICE REVENUE AND EXPENDITURES AT A FIVE-YEAR GLANCE

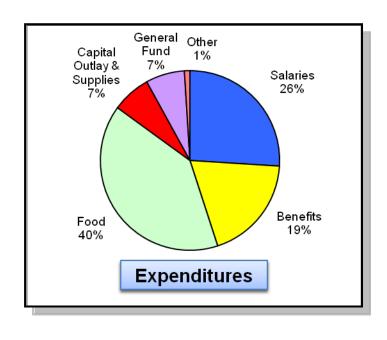
REVENUE FOR FOOD SERVICE							
	09-10 ACTUAL	10-11 ACTUAL	11-12 ACTUAL	12-13 ACTUAL	13-14 ACTUAL		
Food Sales	\$494,670	\$488,607	\$522,014	\$550,641	\$513,182		
State & Federal Grants	\$457,110	\$485,406	\$517,785	\$503,613	\$590,895		
Other	\$3,345	\$1,906	\$2,592	\$373	\$1,219		
TOTAL REVENUES	\$955,125	\$975,919	\$1,042,391	\$1,054,627	\$1,105,297		
EXPENDITURES FOR FOOD SERVICE							
	09-10	10-11	11-12	12-13	13-14		
October	ACTUAL	ACTUAL	ACTUAL	ACTUAL	ACTUAL		
Salaries	\$279,487	\$284,767	\$279,433	\$299,147	\$289,561		
Benefits	\$168,685	\$160,004	\$185,690	\$199,179	\$212,626		
Food Supplies	\$406,580	\$415,537	\$421,089	\$388,180	\$442,234		
Capital Outlay / Supplies	\$38,630	\$36,652	\$48,699	\$58,763	\$76,811		
Other	\$8,506	\$8,378	\$9,056	\$11,004	\$6,251		
Indirect Cost Reimbursement to		# 00.077	Ф 7 0.400	ф 7 5 5 4 7	ф 7 5 000		
General Fund	0	\$69,077	\$73,462	\$75,547	\$75,000		
TOTAL EXPENDTURES & TRANSFERS	\$901,888	\$974,415	\$1,017,429	\$1,031,820	\$1,102,485		

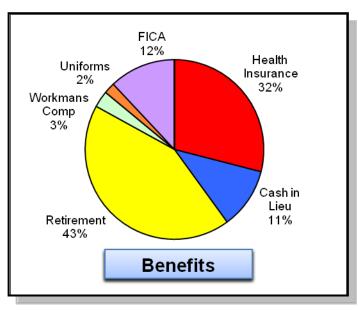
WHERE DOES THE MONEY COME FROM?





WHERE DOES THE MONEY GO?

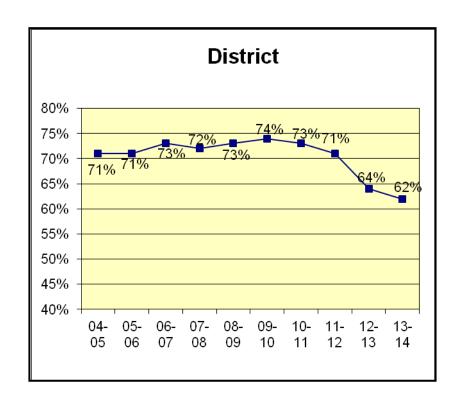




PERCENTAGE OF STUDENTS SERVED EACH DAY

District

04-05	71%
05-06	71%
06-07	73%
07-08	72%
08-09	73%
09-10	74%
10-11	73%
11-12	71%
12-13	64%
13-14	62%



HEALTHY BULLDOG MEAL QUICK BITES 2013-2014

- ర We served 62,723 breakfasts. (This is an increase of 1,540 from 2012-2013.)
- ర We served 240,667 lunches. (This is a decrease of 12,960 from 2012-2013)
- ర 34% of our families qualify for financial assistance.
 - The percentage has <u>doubled</u> 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.





NOVEMBER 2014



	IVI	aureen Ouvry, Food Servic	e Director (Telephone: 321	1-1031)	
Monday	Tuesday	Wednesday	Thursday	Friday	GRAB 'N GO
Classic Choices: Chicken Nuggets	Zesty Pizza	Hot Dog	Mini Pancakes with Yogurt	Chicken Patty Sandwich	BREAKFAST! includes fruit & milk
3 #1 Favorite! Italian Dunkers Cheesy Breadsticks with Marinara Sauce Veggie Crunchers Fruity Fruit Juice Milk	Popcorn Chicken Steamy Whole Grain Rice Broccoli Trees Tropical Tidbits Chocolate Milk	Flap Jack Pancakes Sausage Links Hash Browns Fresh Orange Smiles Milk	Fresh from the Garden! SALAD BAR Egg, Cheeseand lots more! ½ Sandwich Chocolate Milk	Whole Grain Pizza Bagel Golden Corn Watermelon Chunks Milk	Good Morning! Let's eat! Monday: Breakfast Pizza
Late Start Day! Corn Dog on a Stick Glazed Carrots Pick-A-Fruit Chocolate Milk	All-American Hamburger Stars & Stripes Fries Cinnamon Apples State Cookies Patriotic Prize Milk	### The control of th	13 Macho Grande` Lots of Nachos! Beef, Cheese Lettuce & Tomato Black Bean & Corn Salsa "Made from Scratch" Cinnamon Rolls Milk	"In the Zone" Calzone Corn Niblets Rosy Applesauce Chocolate Milk	Tuesday: Sunrise Sandwich Wednesday: Scrambled Eggs
HERE'	, , ,	EASON TO CHO ink more clearly. Your energy to concentrate	brain needs a	RAINS!	Thursday: Muffin with String Cheese



Single Student Breakfast: \$1.25

Whole grains release their glucose into your system **SLOWLY**, helping you stay mentally alert and ready to think LONGER.



LOW BALANCE E-MAIL NOTICE

Would you like to receive an automated e-mail if your student's account balance is running low? Send an e-mail request to: mouvry@vicksburgschools.org Be sure to include the name(s) of your child(ren)!

Single Student Lunch: \$2.50

Bagel with Cream Cheese

Friday:

View Student Accounts at SendMoneyToSchool.com

Breakfast & Lunch 3 Daily Choices!



NOVEMBER 2014



Peanut Butter & Jelly

Monday	Tuesday	Wednesday	Thursday	Friday	GRAB 'N GO
Classic Choices: Chicken Nuggets	Zesty Pizza	Hot Dog	Mini Pancakes with Yogurt	Chicken Patty Sandwich	BREAKFAST! includes fruit & milk
17 Low-Fat Fruity Yogurt Whole Grain Bagel P.B. Crunchers Big Red Apple Chocolate Milk	Twin Tacos (Hard or Soft Shell) Beef, Cheese Lettuce & Tomato Orange Wedges Milk	Playground Fun! Chicken Hula Hoops Four Square Fries Hop Scotch Fruit Puddles of Pudding Milk	20 HEALTHY HARVEST Roast Turkey Mashed Potatoes Oven-Fresh Roll Harvest Dessert Milk	Deli Deluxe Sub Sandwich Pickle Spear Sweet Thing Tots Yummy Banana Chocolate Milk	Good Morning! Let's eat! Monday: Breakfast Pizza
Quesadillas Steamy Rice Cowboy Salsa Baked Cinnamon Apples	25 Aunt Jemima® Waffles Breakfast Patty Hash Browns 100% Orange Juice	26 Stuffed Crust Pizza Great Green Beans Pick-A-Fruit Chocolate Milk	THANKS	PPY SGIVING!	Tuesday: Sunrise Sandwich Wednesday:
	Milk RKEY JOKES Ic did the Pilgrims like?		SAFE TURKEY 1 re are three safe ways to that	•	Scrambled Eggs Thursday:

- A: Plymouth Rock!
- Q: What did the turkey say before he was roasted?
- A: Boy! I'm stuffed!
- Q: Why was the turkey sent to the principal's office?
- A: Because he used FOWL language!
- Q: Is turkey soup good for your health?
- A: Not if you're the turkey!

- refrigerator, under cold water, or in the microwave. Do not thaw your turkey on the kitchen counter!
- At room temperature, bacteria can grow rapidly on the turkey. When the outside portion of the bird begins to thaw, bacteria can multiply to dangerous levels producing toxins that cannot be destroyed by cooking.

Muffin

with String Cheese

Friday:

Bagel with Cream Cheese

Visit Our Website at www.vicksburgcommunityschools.org Single Student Breakfast: \$1.25

Single Student Lunch: \$2.50