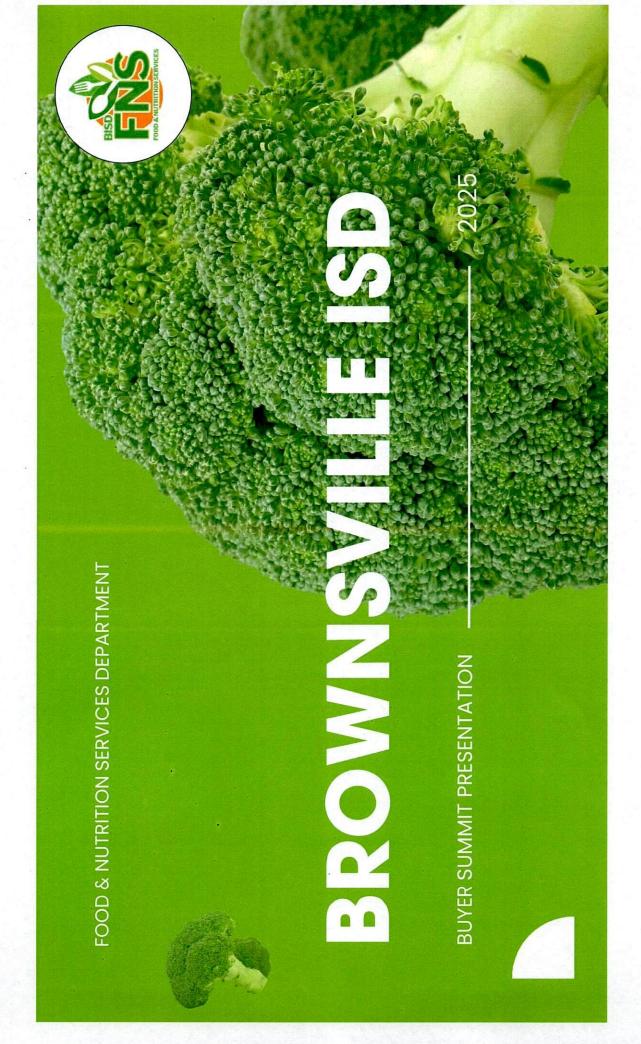


## **Brownsville Independent School District**

Agenda Cate	egory: Conference Pres	entation	Board of Edu	ication Me	eting:	05/06/25
Item Title:	School Lunch Hero Day			X	Action Informa Discuss	
BACKGRO	UND:			# # # # # # # # # # # # # # # # # # #		
50	s School Lunch Hero Day, ciation for devoted school n			ith the purp	ose of ho	onoring and
required in sch to fuel their le scratch cookin individuals are Therefore, let	ionals include not only tho nools but also the cafeteria pearning and growing. At Brig, preparing fresh, wholes true heroes, and this day us extend a heartfelt thank SD school community.	professionals rownsville IS some meals to is designed	who ensure that SD, we proudly made with care I to show them	all students recognize t and love e the apprec	s have heatheir come every day tiation the	althy meals mitment to . All these ey deserve.
1	<i>y</i>					12
Jackie Cruz	301X	Ap	proved for Subn	nission to I	Board of	Education:
	Principal/Program Director	r				
Recommende	ed by: Asst. Supt./Exec. Di	r. /		i A G		
Alejandro Co	espedes Alex Leg	reder		H. Chavez		
	: Chief Officer					





## NOURISHING WITH PURPOSE: A SNAPSHOT OF OUR IMPACT

-Serving 57,000 meals every day

- 22,000 breakfasts
- o 7,000 suppers
- -Guided by USDA & Texas Department of Agriculture regulations
- National School Breakfast Program
- National School Lunch Program
- Child and Adult Care Food Program
- At-Risk Supper
- Weekend Meals

	Metric	School Year 2015-2016	School Year School Year Chargon School Year School Year 2024-2025	Change
	Student Enrollment	48,388	37,065	, 11,323
S	Reimbursement	\$26,379,717.00	\$25,188,930.62	, \$1,190,786
:f	Number of Meals Served	10,949,301	6,609,433	1 4,339,868

.38

Mission

Our mission is to support student health by providing fresh, nutritious meals and promoting nutrition education. Through scratch cooking and wellness, we strive to build a school community rooted in wholesome food and healthy choices.

Vision

Our vision is to lead in school nutrition by making scratch cooking a cornerstone of our program. We strive to provide every student with access to delicious, minimally processed meals, helping them thrive academically and build a lifelong appreciation for healthy eating. Our commitment also focuses on empowering staff and supporting a sustainable local food system.



# THE EVOLUTION OF FINS

Prepare and serve healthy, scratch-made meals with local and culturally relevant ingredients for an inclusive dining experience.

Operate a financially sustainable program aligned with our long-term goals.

Manage a team where employees feel valued and have growth opportunities.





