



BOARD MEETING DATE
December 12, 2011

BUDGET MINI SESSIONS: Nutrition Services

POLICY ISSUE/SITUATION

As part of the 2012-13 budget process the School Board will receive monthly budget mini sessions in preparation for the adoption of the budget. This is the second presentation covering Nutrition Services.

The Beaverton School District recognizes the diversity and worth of all individuals and groups. It is the policy of the Beaverton School District that there will be no discrimination or harassment of individuals or groups based on race, color, religion, gender, sexual orientation, gender identity, gender expression, national origin, marital status, age, veterans' status, genetic information or disability in any educational programs, activities or employment.

Nutrition Services Annual Board Report

Prepared by: Susan Barker, R.D.

12/12/2011

Responsible and Sustainable Stewardship of Resources

Ensure a safe & sustainable Learning environment for all students & staff.

The District embraces its stewardship responsibilities for our environment and community and manages its activities with future generations in mind.

The District will strive for continuous improvement in long range facilities planning and construction, procurement and materials management, buildings and grounds, nutrition services, transportation and education for sustainability.

Introduction:

The Nutrition Services, (NS), department helps sustain BSD students by providing meals that nourish their minds and prepare them for learning.

The department serves meals and snacks through the following USDA funded programs:

- National School Lunch Program, (NSLP)
- School Breakfast Program, (SBP)
- After School Suppers (CACCP)
- Summer Food Service Program, (SFSP)
- Fresh Fruit & Vegetable Program, (FFVP)

In addition to serving approximately 23,000 meals/day to BSD students, the NS department:

- Provides the district with qualifying data for Title I program funding and the E-rate discount.
- Reinforces and expands Nutrition education lessons learned in the classroom

The subsequent pages of this report give a quick overview of the NS department's:

- Staff
- Programs
- Budget/ Profit & Loss



Nutrition Services Organizational Structure & Core Values

Nutrition Services Staff

- The NS department is made up of about 275 staff members including substitute employees. In addition to providing meals that sustain students throughout the school day, NS staff connect with students in the cafeteria by knowing their names & preferences, and by asking about their activities.
- Organizational Structure - The majority of NS staff is based at school sites and report directly to NS Supervisors. However, the site-based NS staff and their Supervisor work closely with school-site administration and staff to ensure each site's individual needs are addressed.
 - See NS Organization Chart on page 5

NS Core Operating Values

The NS department developed its Core Operating Values during the 2006-07 school year. We held seven meetings so that all 280 NS staff members could participate in the “Clicker” and Foundational Beliefs” exercises. These exercises refined and confirmed the NS Core Values identified in October, 2006.

- The NS Core Operating Values are listed page 7.



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NS Core Values Belief Statements

TEAMWORK

- Teamwork is the concept of people working together cooperatively towards a common goal or vision.
- An important component of being a team player is:
 - Listening - it is important to listen to other people's ideas. When people are allowed to freely express their ideas, they feel comfortable sharing more ideas.
 - Questioning - it is important to ask questions, interact, and discuss the goals of the team.
 - Exchanging Ideas - Team members are encouraged to exchange and explain their ideas to each other, and sometimes to rethink their ideas based on this sharing.
 - Showing Respect- it is important to treat others with respect and to support their ideas.
 - Helping - it is crucial to help one's coworkers, which is the general theme of teamwork.
 - Sharing – willing to share resources, (staff, time, supplies, information and knowledge) with other team members to create an environment of teamwork.
 - Participation- all members of the team should willingly participate in the team.
 - Dependability – all members of the team should be trusted to complete tasks correctly and on time.
- People in successful teams naturally understand and believe that thinking, planning, making decisions and acting on those decisions are better when done cooperatively.
- People in teams recognize, and act on the belief that “we can accomplish more together than we can individually.”
- All staff must be given the opportunity to voice their opinion in shaping the department vision in order for it to be effective.

RESPECT~KINDNESS~COMPASSION

- Nutrition Services staff need to show respect for the inherent worth and dignity of every student and staff member, regardless of their position.
- Treating others respectfully means putting yourself in the other person’s place and treating them like you would want to be treated.

HONESTY~INTEGRITY

- Integrity is doing what you say you will do, i.e. your words and actions match.
- Honesty is communicating and acting truthfully and with fairness in all your dealings.

GOOD ATTITUDE

- Having a “good attitude” means having a positive or optimistic outlook, i.e. looking at the glass as being half full rather than half empty.
- Someone who has a “good attitude” will: Adjust well to new and changing conditions by:
 - Seeking information

- Openly discussing areas of disagreement
 - Making suggestions for improvement
 - Giving new programs a chance to work
- The most effective individuals & organizations do not experience fewer problems, less stressful situations, or greater fortune; they just “choose a more positive attitude” and handle them differently.

EQUITY~FAIRNESS

- All students should have equal access to all programs, services and activities.
- All Staff should be treated fairly and consistently with regard to opportunities and the application of rules within the department and district.

EFFECTIVE COMMUNICATION

- Effective communication includes
- Lots of active listening, (e.g. not interrupting the speaker, making eye contact, paraphrasing what the speaker has said).
- Each party asking clarifying questions when in doubt about the other person’s message.
- Responding to questions or requests in a timely manner.
- Effective communication is respectful, informative, validating and consistent. It is an on-going process.
- Effective communicators are willing to take time to understand and be tolerant of different viewpoints.

KIDS FIRST

- The department’s work should be organized primarily around the needs of students, but with consideration for the needs/interests of staff.
- Staff should support initiatives that are designed to produce better results for students.

ACCOUNTABILITY

- Accountability includes taking responsibility for one’s actions or inaction, errors and mistakes as well as successes.

STEWARDSHIP

- We are careful in using our resources. We guard and conserve the department’s resources with at least the same vigilance that we would use to guard and conserve our own personal resources.

CONTINUOUS IMPROVEMENT~LEARNING ORGANIZATION

- Our work is to continually improve our products and services to our customers.
- To be successful, the NS dept. must be a “learning organization”, i.e. an organization in which people at all levels, individually and collectively, are continually learning and adapting in order to produce results that they really care about, and to respond to changes in the environment.
- Decision making should be driven by accurate information/data.
- Staff training is essential to quality and profitability.

TRANSPARENCY

- The way our department operates & makes decisions should be transparent, i.e. open to examination & scrutiny, with the exception of disclosing personal information to anyone other than that employee.



Hummus Wrap w/ Vegetables

National School Lunch Program (NSLP)

Background: The National School Lunch Program, (NSLP) is a nonprofit program sponsored by USDA for public and private schools. Signed into law in 1946 by President Harry Truman, NSLP was established “as a measure of national security, to safeguard the health and well-being of the Nation’s children and to encourage the domestic consumption of nutritious agricultural commodities”.

Reporting Relationships: USDA funding and program direction flow from USDA through a “state agency” to school districts. In Oregon, this “state agency” is the Oregon Department of Education, Child Nutrition Program (ODE CNP) department. School Districts, (“school food authorities”) enter into a contract with ODE CNP on behalf of USDA to operate these federally funded meal programs according to USDA regulations, guidance, and ODE CNP interpretation of USDA regulations and guidance.

Meals Served: BSD NS serves lunch at every school site. During the 2010-11 school-year NS staff served 3,050,318 lunches, or about 18,000 lunches/day.

Nutrition: Currently, school lunch menus must meet the Dietary Guidelines for Americans, i.e.: Total Fat content must be 30 percent or less, and Saturated Fat content must be less than 10 percent. School lunches must also provide 1/3 of the Recommended Dietary Allowances of protein, Vitamin A, Vitamin C, iron, calcium, and calories. NS menus meet all of these requirements and is working to lower the sodium levels in school meals.

Menus:

- ES Menu
http://www.beaverton.k12.or.us/pdf/nut_serv/nut_serv_ES%20December%20Lunch.pdf
- MS Menu
http://www.beaverton.k12.or.us/pdf/nut_serv/nut_serv_MS%20December%20Lunch.pdf
- HS Menu
http://www.beaverton.k12.or.us/pdf/nut_serv/nut_serv_HS%20December%20Lunch.pdf

Commendations:

Beaverton has an excellent food program. High quality food and lots of variety. One of the best I've seen. Friendly and knowledgeable staff. Fantastic looking menus and appealing presentation of food. A lot of work has been done in the procurement area. Keep up the good work. Kitchens well managed, training is evident. Kitchens clean and excellent food safety program. Food service is following all applicable State/Federal regulations pertaining to food sales. Menu production records computerized, other systems working towards integration. Excellent preparation for review. February, 2011 review by ODE CNP.



School Breakfast Program (SBP)

Background: The School Breakfast Program (SBP) is another USDA sponsored, nonprofit program for public and private schools. It began as a pilot project in 1966 and became a permanent in 1975.

Reporting Relationships: The SBP organization and reporting relationships between USDA, state agencies like ODE and school districts are the same as for the NSLP.

Meals Served: BSD NS serves breakfast at every school site. During the 2010-11 school-year NS staff served 852,860 breakfasts, or on about 5,000 breakfasts/day.

Nutrition: School breakfast menus must also meet the Dietary Guidelines for Americans, i.e.: Total Fat content must be 30 percent or less, and Saturated Fat content must be less than 10 percent. In addition, school breakfasts must provide 1/4th of the Recommended Dietary Allowances of protein, Vitamin A, Vitamin C, iron, calcium, and calories. NS menus meet all of these requirements and is working to lower the sodium levels in school meals.

Menus:

- ES Menu:
http://www.beaverton.k12.or.us/pdf/nut_serv/nut_serv_ES%20December%20Breakfast.pdf
- MS Menu :
http://www.beaverton.k12.or.us/pdf/nut_serv/nut_serv_MS%20December%20Breakfast.pdf
- HSMenu:
http://www.beaverton.k12.or.us/pdf/nut_serv/nut_serv_HS%20December%20Breakfast.pdf

Issues: Students' easy access to school breakfast is an issue at some BSD schools. Bus schedules and staffing at schools do not always permit students enough time to have breakfast prior to the beginning of classes. For those students whose families are food insecure, this is particularly a problem, especially since the link between eating breakfast regularly and improved performance at school is well documented.

Current Actions & Status: NS offers a "Grab „n Go" breakfast for Meadow Park MS students, which they can eat in their classrooms. Breakfast-in-the-Classroom has been implemented successfully in districts across the country.



Meal Benefits

Background

- Meal Benefits have been an integral part of school meals programs since NSLP started in 1946.
- While **all** school meals are subsidized by USDA, larger subsidies are provided for students who are eligible for Meal Benefits, (i.e. eligibility for free or reduced price meals), so that school child nutrition programs are sometimes inaccurately referred to as "the free & reduced lunch program".

Eligibility Determination:

- Students' Eligibility for Meal Benefits is determined by 3 different methods:
 - **Direct Certification** – Since about 2002, children in food stamp households have been able to be "directly certified" or approved for free school meals. Food Stamp and ODE CNP work together to ensure that updated lists of students whose families are receiving food stamps are provided to school districts. This download of information means that these students' families do not have to complete a meal application and usually students are able to access their meal benefits sooner.
 - **Income Eligibility** - Parents/Guardians provide information about family income on a meal application. Families may complete an application for meal benefits at any time during the school year. And, they **must** complete a new application each year, although only 1 application per family is required. Last school year, BSD implemented an On-Line Meal Application so that families can apply using the traditional paper application or apply on-line.
 - **Categorical Eligibility** - Students whose families are receiving Food Stamps, TANF, FDIRP, or students who meet the criteria for Homeless, Migrant or Foster children, are eligible as long as they belong to these categories.
- A Student's eligibility for meal benefits is effective as soon as his/her meal application is approved and lasts through mid-October of following school year.

Confidentiality

Federal law requires that we hold a student's eligibility and his family's income information confidential with a few exceptions. Parents can also sign a waiver agreeing to allow us to disclose the information for specific purposes. This waiver form, ("Permission to Share"), is included in all application packets. Every November NS sends each school a list of those students whose parents have signed the waiver and for which specific purposes.

Verification

Every year, USDA requires that NS review a sample of meal applications to "verify" that the income information submitted on the application is correct.

Commendations

Only two eligibility errors out of thousands of applications. Good job to the eligibility officials! Verification process done well with attention to detail. Verification notebook organization is "best practice". From a February, 2011 ODE CNP Review

Issues:

An on-going concern is the accuracy of Direct Certification download from ODE. There are numerous BSD students who can't access meal benefits as soon as they should because they have not been "matched" or identified as BSD students.

Current Actions & Status

NS meal benefits staff has regularly given suggestions to ODE CNP staff regarding ways to improve accuracy. For example, use of a common identifier such as a student ID or a birthdate would help us identify BSD students on the "unmatched" list sooner, so that they could access benefits sooner.

Summer Food Service Program (SFSP)



Background: The Summer Food Service Program (SFSP) is another USDA funded, nonprofit child nutrition program that provides free meals to children aged 1- 18 years old at approved sites in low income areas. In addition to school districts, other community agencies can be sponsors. It began as a pilot project in 1968 and became a permanent in 1975.

Reporting Relationships: The SFSP reporting relationships between USDA, ODE and school districts are the same as for other child nutrition programs like NSLP & SBP.

Meals Served: BSD NS currently serves summer breakfasts and lunches at about 20 sites. Meal area served at city parks and apartment complexes, as well as in school cafeterias. During summer 2010-11 year NS staff served almost 125,000 meals.

Nutrition: Summer meals must meet similar nutrition standards as for NSLP & SBP.

Menus:

Breakfast

http://www.beaverton.k12.or.us/pdf/nut_serv/nut_serv_11%20sfsp%20breakfast%20menu.pdf

Lunch http://www.beaverton.k12.or.us/pdf/nut_serv/nut_serv_FinalSummer_Lunch_11.pdf

Summer Activities: NS staff partner with OSU Extension, Beaverton City Library, Oregon Zoo, Tualatin Fire & Rescue, Tualatin Hills Park & Recreation Dept. to provide fun activities at sites where summer meals are being served. A list of the activities is available at this link:

http://www.beaverton.k12.or.us/pdf/nut_serv/nut_serv_11%20final%20Allsites_flyer_English_print%20ve%20VB4282011.pdf

Awards/Commendations:

- 2010 USDA Summer Sunshine Award for Improving Nutritional Value of Meals, Increasing Fruit & Vegetable Consumption
- "Excellent, well run program. Val has done a good job managing and coordinating a HUGE program. One of the best programs I have seen." July, 2010 ODE Review



After School Snacks/Suppers

Background

- Through the Child & Adult Care Feeding Program (CACFP), USDA provides reimbursement for suppers and through NSLP, USDA provides reimbursement for snacks served in afterschool programs that:
 - Are located at sites where at least half of the children in the school attendance area are eligible for free and reduced price school meals.
 - Offer educational or enrichment activities, after the regular school day ends
 - Meet licensing, health, or safety codes that are required by state or local law.
 - Serve nutritionally balanced meals and snacks that meet USDA's nutrition standards, with foods like milk, meat, vegetables, fruit, and bread.
- NS started the CACFP Supper Program in the 2006-07 school year. Until legislation was passed this year, funding for after-school meals was only available in 13 states, Oregon being one of those 13.
- Most snacks or suppers are served in the school cafeterias immediately after school lets out, and just prior to when the after-school enrichment programs are offered.
- The programs, (and thus the suppers), are usually offered during the months of October through May.

Reporting Relationships: The reporting relationships for after-school snacks & suppers between USDA, ODE and school districts are the same as for other child nutrition programs like NSLP & SBP.

Meals Served: In the 2010-11 school year, NS provided 69,392 after-school suppers or snacks to students at 10 school sites.

Nutrition: Supper meals must meet similar nutrition standards as for NSLP & SBP.

Commendations:

The meal service observations at all test site locations were commendable. The meal services were well organized, well executed, and it appeared to the reviewer that mealtime was an enjoyable experience for the children. Both sites had appetizing, hot and kid-friendly food available during the supper meal. Also, students are offered one of three entrée items choices, not just the standard one entrée offering I typically see at other programs. From February, 2011 ODE Administrative Review of BSD NS' Supper Programs



Corn is a good source of vitamin C and A, potassium, thiamine and fiber, and it's very high in antioxidants. Corn on the cob and cut corn is a 100% whole grain. Maize is the proper word for corn, taken from the Indians of the New World who introduced it to European explorers and settlers.

Locally Grown Corn Served at Vose & W. Walker

Background:

- FFVP grants allow school districts to purchase and prepare fresh fruit and vegetable snacks for low income students during the school day. School districts must apply for the grants every year and preference is given to schools with the highest proportion of students for meal benefits.
- NS applied for and won a FFVP grant for Five Oaks MS for the 2008-09 school year, the first year it was available to Oregon schools. The following year, NS applied for FFVP grants for 4 schools, but only secured funding for Aloha-Huber Park K-8. For 2011-12, NS was awarded FFVP grant funds for Vose & William Walker elementary schools.

Service: Containers of fresh fruit and vegetables go to each classroom several days a week, along with a card, (see sample above), with a brightly colored photograph and nutrition information of the fruit/vegetable being served. Teachers read the card, while students help themselves to the produce.

Testimonials about the FFVP from Five Oaks teachers and students include:

- *"This has been wonderful and the students really appreciate it. A few of my students have commented on the lack of food at their homes and I feel this snack gives them a boost both mentally and physically. Thank you for continued efforts to make this program a reality."*
- *"The fruit has been great for my class. There have been no problems for us as far as delivery or return of the baskets/box. The kids are very excited about it too. I think it's awesome that you guys are working with local farmers."*
- *"This program is amazing and my 6th grade students are so excited to get the fruit. I save left over fruit for snack the next day and the students are really excited to get an additional piece of fruit. With the sixth grade lunch being so late this snack is such a big deal to them. I do not have one piece of fruit wasted (I even get the left-overs from a neighboring 8th grade teacher!) and they have said that the fruit is better than what they get from the store. I hope we can continue this and if we ever have an opportunity for more fruit my class would absolutely love it."*



Nutrition Education

Background:

- There is no legislative requirement or funding from USDA to provide Nutrition Education through school meal programs.
- BSD's Wellness Policy administrative regulations state that:
"Nutrition instruction is closely coordinated with the school's nutrition services operation and other components of the school health program to reinforce messages on healthy eating and includes social learning techniques."

Since the implementation of the Wellness Policy, NS has sought to identify simple ways to coordinate nutrition education in the classroom with nutrition education in the cafeteria, so that the cafeteria becomes a learning laboratory. Examples of this include:

- During the 2008-09 school year, the NS department worked with Conestoga Health Teacher, Jennifer Hicks to design and implement a pilot program to connect 7th Grade Health classes with the cafeteria. The Conestoga Cafeteria Lead, Dona Engen, jointly taught a Nutrition Education unit with Jennifer on the importance of students eating breakfast to "fuel" their studies. To build a connection between the cafeteria as the "learning laboratory" of what is taught about Nutrition in the classroom.
- More recently, the NS department has teamed up with Oregon Dairy Council with their "Fuel Up to Play 60" program, a combination nutrition & activity program that awards small grants to encourage better nutrition and more physical activity.
 - McKay Featured Fruit/Veggie of the month Campaign enabled McKay to win a \$3000 grant from The Oregon Dairy Farmers for their Fuel Up To Play 60 program
 - 2 site Program Advisor won FUTP60 milk barrels from Oregon Dairy Council - Jenifer Hiatt at Oak Hills and Shawni Pederson at William Walker
 - Applied for 3 more Fuel up to 60 grants at elementary schools
 - Implemented Salad Bar Pilot, "Healthy Choices Start First with Fruits & Vegetables" at Oak Hills
 - Taught "Exploring Fruits & Vegetables" lesson to Springville Kindergarten students
- The NS department has had a continuing partnership with OSU's Nutrition Education Extension Agency and with Washington County Commission on Children and Families to offer Nutrition Education, Reading and Cooking classes to children during the summer months. These classes were offered to encourage children to participate in positive, healthy, and educational activities while school is not in session. While participating, the children learned the benefits of preparing and eating healthy, great tasting snacks at home.



Nutrition Services Sustainability Efforts

Fork It Over Food Donation Program

- “Fork it Over!” is a Metro food donation program that seeks to reduce hunger and waste in the Portland, Oregon region by coordinating organizations that have food to donate with food rescue agencies, like the Sunshine Pantry, Westside Food Brigade and the Holy Trinity Pantry here in Beaverton.
- The Beaverton School District has joined the many area businesses that have committed to reducing waste and fighting hunger. BSD cafeterias donate leftover foods to these rescue agencies with the help of parent volunteers.

Farm-to-School

NS has sourced the following items from Oregon farms:

- fresh local strawberries, blueberries, marionberries for summer meals
- frozen local blueberries,
- fresh gala apples from a Baker City farmer
- donut nectarines
- corn on the cobb
- sweet peppers
- lemon cucumbers and cherry tomatoes from BSD's own Terra Nova farm for school salad bars.



Permanent Ware Trays

- Starting in school year 2007-08 with financial support from the district, NS switched from using recycled foam trays to flat permanent ware trays in its elementary schools. Middle & High schools were already using the flat permanent ware trays.
- During 2010-11 at Barnes ES, NS piloted the use of "compartment-type" permanent ware trays instead using the flat permanent ware trays, to reduce the use of small paper dishes. While it looks like this option will cost the department more to implement, NS will continue to work on finding ways to reduce paper waste.



NS Funding/Budget

Funding

Nutrition Services is required to be self-supporting and does not receive support from the district's General Fund. Per School Board policy EF, "*The district's food services program shall be self-supporting. Any subsidies shall not include local tax dollars*".

Revenue Sources include the following:

- USDA meal reimbursements – 54%
- USDA foods – 5.2%
- Meal & A la Carte sales - 39%
- State Support – 1%
- Misc. Sales (e.g. Head Start meals) – $\leq 1\%$
- Fund Balance Interest – $\leq 1\%$

Note: Unlike most states, Oregon provides little additional financial support to child nutrition programs in school districts.

Budget

- Total Budget \$13,918,969
- Expenses: 48% Labor 52% Supplies/Other
- USDA allows a district's nutrition services department to carryover and maintain up to three months' operating revenue as a funding source for large equipment purchases and as a cushion for unforeseen expenses.

History

Through implementation of careful procurement and inventory practices, Nutrition Services has been successful in reducing its food costs per meal by 7% from 2008-09 to 2009-10, and another 1% reduction from 2009-10 to 2010-11.

2010-11 P&L

See Spreadsheet Included in Packet



December

Elementary

Lunch

Lunch Prices:
 Student \$2.50
 Reduced \$.40
 Adult \$4.45

~ Daily Specials ~

<p>All of our schools offer a complete salad bar in which students are able to choose from a wide array of fresh fruits and vegetables every day!</p> <p style="text-align: center;"><i>Menu Subject to Change</i></p>		<p>1 Chili with Cornbread Pepperoni * or Cheese Pizza V</p>	<p>2 100% Beef Hamburger/ Cheeseburger/Veggie Burger V Baja Fish Sticks w/ WW Roll</p>	
<p>5 Pasta w/ Meat Sauce Bowl Chicken Nuggets w/ Biscuit Chicken Caesar Salad</p>	<p>6 Toasted Cheese Sandwich V (Made with WW Bread) Roadrunner Pizza Slice V*</p>	<p>7 Macaroni & Cheese V Brunch for Lunch w/ Egg Patty Chef Salad *</p>	<p>8 Handmade Beef Burrito Pepperoni * or Cheese Pizza V</p>	<p>9 Turkey Hot Dog Beef Nachos</p>
<p>12 Layered Chicken Bowl Buffalo Chicken Strips w/ WW Breadstick Buffalo Chicken Salad</p>	<p>13 French Dip Sandwich Roadrunner Pizza Slice V*</p>	<p>14 Maxx Cheese Breadsticks V Popcorn Chicken w/Garlic Cheese Breadstick Chicken Strip Salad</p>	<p>15 BBQ Pork Sandwich Pepperoni * or Cheese Pizza V Ice Cream Treat!</p>	<p>16 100% Beef Hamburger/ Cheeseburger/Veggie Burger V* Fun Fish Shapes w/ Biscuit</p>

**WINTER BREAK ~ DECEMBER 19TH
THROUGH JANUARY 2ND.**

<p>Did You Know... If you are eligible to receive reduced price lunches, you can enjoy breakfast, daily at No Charge!</p>	<p>Online Meal Access For online access, to view and make deposits into your students meal account, log onto www.mealpayplus.com. You can also call: (800) 816-6425 to check balances or deposit funds.</p>
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The Following Entrees Are Served Daily Each Week
 V = Vegetarian Item * = Pork Product

Mondays	Tuesdays	Wednesdays	Thursdays	Fridays
Fresh Salads	Fresh Deli Sandwich V*	Fresh Salads	Fresh Deli Sandwich V*	Fresh Deli Sandwich V*
PB&J Sandwich V				
Bagel w/ PB or Cheese Pkt				



Please visit us on the web @ <http://www.beavton.k12.or.us/home/departments/nutrition-services/>
 "USDA and the State of Oregon are equal opportunity providers and employers."



December

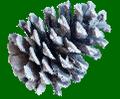
Middle School

Lunch

Lunch Prices:
 Student \$2.90
 Reduced \$.40
 Adult \$4.45



~ Daily Specials ~



<p>All of our schools offer a complete salad bar in which students are able to choose from a wide array of fresh fruits and vegetables every day!</p> <p><i>Menu Subject to Change</i></p>		<p>1 Chicken Nuggets Served with Cornbread Beef Nachos Chili with Cornbread</p>	<p>2 Fish Sandwich Macaroni & Cheese Buffalo Chicken Salad</p>
<p>5 French Dip Sandwich Country Steak with Mashed Potatoes & Gravy <i>Ice Cream Treat!</i></p>	<p>6 BBQ Pork Sandwich Pepper Chicken Strips Served with WG Garlic Cheese Breadstick</p>	<p>7 Handmade Chicken & Cheese Burrito Brunch for Lunch Served with Turkey Sausage</p>	<p>8 Popcorn Chicken Served with WW Roll Chicken Nachos Spicy or Un-Breaded Chicken Sandwich</p>
<p>12 Spicy or Crispy Chicken Sandwich Beef Tips w/ Gravy and Mashed Potatoes</p>	<p>13 Teriyaki Chicken Bowl w/ Yakisoba Noodles Buffalo Chicken Strips Served w/ Biscuit</p>	<p>14 Enchurrito Maxx Cheese Breadstick</p>	<p>9 Toasted Cheese Sandwich (made with WW Bread) V Pasta w/ Meat Sauce Chicken Caesar Pasta Salad</p> <p>16 Baja Fish Sticks Served w/ Garlic Cheese Breadstick Alfredo Chicken Pasta Buffalo Chicken Salad</p>

WINTER BREAK ~ DECEMBER 19TH THROUGH JANUARY 2ND.

Did You Know...

If you are eligible to receive reduced price lunches, you can enjoy breakfast, daily at No Charge!

Online Meal Access

For online access, to view and make deposits into your students meal account, log onto www.mealpayplus.com.
 You can also call: (800) 816-6425 to check balances or deposit funds.

The Following Entrees Are Served Daily Each Week

V = Vegetarian Item * = Pork Product

Mondays	Tuesdays	Wednesdays	Thursdays	Fridays
French Bread Pizza (Cheese, Pepperoni or Three Cheese) *V Chicken Caesar Salad PB&J Bagel w/ PB or Cream Cheese	100% Beef Hamburger, Cheeseburger Chipotle Burger Veggie Burger Turkey Hot Dog Deli Sandwich *V PB&J Bagel w/ PB or Cream Cheese	Roadrunner Pizza Slice *V Chef Salad PB&J Sandwich Bagel w/ PB or Cream Cheese	Nachos as noted on daily Specials Deli Sandwich *V Bagel w/ PB or Cream Cheese	Roadrunner Pizza Slice *V PB&J Sandwich Bagel w/ PB or Cream Cheese



Please visit us on the web @ <http://www.beavton.k12.or.us/home/departments/nutrition-services/>
 "USDA and the State of Oregon are equal opportunity providers and employers."



December

High School

Lunch

Lunch Prices:
 Student \$3.35
 Reduced \$.40
 Adult \$4.45
 V = Vegetarian Item

~ Daily Specials ~

Daily Specials are offered in addition to all other entrees, served daily!

			1 Macaroni and Cheese Hummus Plate V	2 Baja Fish Sticks served with Oven Baked Potato Wedges Chef Salad *
5 Buffalo Chicken Strips Chicken Caesar Salad	6 Layered Chicken Bowl Buffalo Chicken Salad	7 Pulled Pork Sandwich Fresh Fruit and Yogurt Plate	8 Pasta w/ Meat Sauce Hummus Plate V	9 Popcorn Shrimp Served with Oven Baked Tator Tots Chef Salad *
12 Popcorn Chicken Chicken Caesar Salad	13 Country Steak w/ Mashed Potatoes and Gravy Buffalo Chicken Salad	14 Enchurrito Fresh Fruit and Yogurt Plate	15 Pasta Alfredo w/Chicken Hummus Plate V	16 Fish Sandwich w/ Oven Baked Fries Chef Salad *

WINTER BREAK ~ DECEMBER 19TH THROUGH JANUARY 2ND.

All of our schools offer a complete salad bar in which students are able to choose from a wide array of fresh fruits and vegetables every day!

Choose Vegetables rich in color. Brighten your plate with vegetables that are red, orange, or dark green. They are full of vitamins and minerals. Try squash, cherry tomatoes, dark green salad mix, yellow, red or orange sweet peppers! Try something new...you never know, you might like it.

- ### The Following Entrees Are Served Daily
- 100% All Beef Hamburger
 - Veggie Burger V
 - 100% All Beef Cheeseburger
 - Cheese, Vegetarian, Pepperoni * & Hawaiian Pizza *
 - A Variety of Bento Bowls (Chicken, Beef and Pork)
 - Chicken Sandwiches
 - A Variety of Freshly Made Sandwiches V *
 - A Variety of Freshly Made Salads V *
 - A Variety of Taqueria Selections
 - A Variety of Vegetarian Selections V
 - Peanut Butter & Jelly Sandwiches V

Did You Know...

If you are eligible to receive reduced price lunches, you can enjoy breakfast, daily for FREE!



Online Meal Access

For online access, to view and make deposits into your students meal account, log onto www.mealpayplus.com.

You can also call:
 (800) 816-6425
 to check balances
 or
 deposit funds.

P & L 2010-11

With :

- * Provisions for equipment & Volunteer fund
- * and fund #281

	YTD As of June 2011 AMOUNT	YTD As of June 2010 AMOUNT	Variation \$ 2011 -2010	Variation % 2011 -2010
Student Enrolled - Average	37,877	37,197	680	1.83%
% of F & R -Average	38.76%	37.66%	1.10%	
Serving days average -ODE	173	174	-1	
# Breakfast meal claimed (w/o SFSP)	852,860	813,272	39,588	4.87%
Average Breakfast served /day (w/o SFSP)	4,930	4,674	256	5.47%
# Lunch meal claimed (w/o SFSP)	3,050,518	3,050,531	-13	0.00%
Average Lunch served /day (w/o SFSP)	17,633	17,532	101	0.58%
# Supper meal claimed (w/o SFSP)	55,550	47,720	7,830	16.41%
# Snack claimed (w/o SFSP)	3,106	1,784	1,322	74.10%

REVENUE				
Student -				
Breakfast sales - meal Sales (POS)	\$ 99,511	\$ 102,786	\$ (3,276)	-3.19%
Breakfast - meal Reimbursement ODE	\$ 1,375,048	\$ 1,254,129	\$ 120,919	9.64%
Lunch sales - meal Sales (POS)	\$ 3,162,389	\$ 3,262,589	\$ (100,199)	-3.07%
Lunch - meal Reimbursement ODE	\$ 5,535,827	\$ 5,312,505	\$ 223,322	4.20%
Supper & Snack claimed	\$ 167,686	\$ 138,515	\$ 29,171	21.06%
A la carte Sales (POS)	\$ 1,182,166	\$ 1,231,893	\$ (49,727)	-4.04%
Total Student Revenue	\$ 11,522,628	\$ 11,302,418	\$ 220,210.38	1.95%
Adult & Others				
Breakfast sales - meal Sales (POS)	\$ 1,409	\$ 1,757	\$ (348)	-19.82%
Lunch sales - meal Sales (POS)	\$ 46,945	\$ 40,030	\$ 6,915	17.27%
Employee & A la carte Sales (POS)	\$ 31,608	\$ 30,351	\$ 1,257	4.14%
Total Adult and others Revenue	\$ 79,962	\$ 72,139	\$ 7,824	10.85%
Others Revenue-NS invoices...	\$ 166,762	\$ 135,252	\$ 31,510	23.30%
Others Revenue (rental, State match, interest...)	\$ 139,015	\$ 137,644	\$ 1,371	1.00%
CNS Commodities	\$ 837,847	\$ 639,420	\$ 198,427	31.03%
TOTAL REVENUE	\$ 12,746,215	\$ 12,286,873	\$ 459,342.21	3.74%

EXPENSES				
CNS Commodities	\$ 837,847	\$ 639,420	\$ 198,427	31.03%
414/451 Food Supplies	\$ 4,852,463	\$ 4,852,600	\$ (137)	
410 Non Food Supplies	\$ 587,009	\$ 582,739	\$ 4,271	0.73%
460 Non Food Supplies - uniform & small equipment	\$ 38,959	\$ 24,624	\$ 14,335	58.22%
Total Supplies - Cost (I)	\$ 6,316,279	\$ 6,099,383	\$ 216,896	
Labor Cost	\$ 5,799,193	\$ 5,593,843	\$ 205,350	3.67%
Other labor cost - Cafeteria Parents volunteer	\$ 32,680	\$ 33,995		
Total Labor - Cost (II)	\$ 5,831,873	\$ 5,627,838		

Misc. Expenses - Cleaning Unifirst	\$ 43,685	\$ 37,861	\$ 5,824	15.38%
Misc. Expenses - Travel & conferences	\$ 11,833	\$ 12,812	\$ (979)	-7.64%
Misc. Expenses - Phone, mail & printing	\$ 41,412	\$ 47,503	\$ (6,090)	-12.82%
Misc. Expenses - tech services (inspection....)	\$ 26,162	\$ 28,030	\$ (1,868)	-6.66%
Misc. Expenses - computer, IT	\$ 55,166	\$ 35,050	\$ 20,115	57.39%
Misc. Expenses - Unrecoverable charges	\$ 5,767	\$ 10,066	\$ (4,299)	-42.71%
Misc. Expenses - Others	\$ 6,519	\$ 8,453	\$ (1,934)	-22.88%
Equipment Savings - \$20,000/month & fund #281	\$ 240,000	\$ 240,000		

	YTD As of June 2011 AMOUNT	YTD As of June 2010 AMOUNT	Variation \$ 2011 -2010	Variation % 2011 -2010
Total Misc. - Cost (III)	\$ 430,544	\$ 419,775	\$ 10,769	2.57%
Total Cost	\$ 12,578,696	\$ 12,146,996	\$ 431,700	3.55%
Net Revenue	\$ 167,519	\$ 139,877	\$ 27,643	

Inventory 6-30-11

NSLP

SFSP

NSLP entitlement value

\$ -

SFSP -entitlement value

Total inventory 6-30-11