

BOARD WORKSHOP

JUNE 13, 2022

NUTRITION SERVICES UPDATE

DIRECTOR: KIM HINRICHS, SNS

2021-2022 NUTRITION SERVICES FUN FACTS

**COUNTS ARE UP FOR SEPTEMBER 2021-MARCH 2022

BREAKFAST FREE MEALS: 219,576

LUNCH FREE MEALS: 539,066

SECOND ENTREES (BHS/BCMS): 22,768

BISON WATERS: 17,377

BEVERAGES(BHS/BCMS): 54,590 (GATORADE,PROPEL,SNAPPLE,LEMON WATER)

****CURRENT MEAL COUNTS ARE AT AN ALL TIME HIGH WITH THE LEAST AMOUNT OF STAFF EMPLOYED.***

NOT SO FUN FACT: FOOD SHORTAGES HAVE BEEN A REAL ISSUE THIS YEAR: STRING CHEESE, BREAKFAST ITEMS, CHICKEN PRODUCTS, CHIPS, YOGURT, PIZZA, ETC. EVERY WEEK WE ARE NOTIFIED OF SHORTAGES ON OUR ORDERS WE PLACED. YOU NEVER KNOW WHAT PRODUCTS YOU WILL OR WILL NOT GET EACH WEEK.

EXCESS NET CASH RESOURCE REDUCTION PLAN

MDE REQUESTED A SPEND DOWN PLAN FOR OUR EXCESS FUND BALANCE.
YOU ARE ONLY ALLOWED TO HAVE 3 MONTH OPERATING EXPENSES.

EXCESS AMOUNT: \$303,104.

WE SUBMITTED A PLAN TO PURCHASE THE NEW SERVING LINES, NEW
STEAMERS, STEAM KETTLE, WALL GRAPHICS, KITCHEN FACELIFTS AND OTHER
NEW EQUIPMENT THAT MAY BE NEEDED.

SUPPLY CHAIN ASSISTANCE FUNDS

ALL DISTRICTS WERE AWARDED FUNDS FOR SUPPLY CHAIN DISRUPTIONS

\$91,664.48

THE ATTESTATION STATEMENT WE HAD TO SIGN INCLUDED THE PARAMETERS WE MUST FOLLOW TO USE THESE FUNDS.

- EXPERIENCING SUPPLY CHAIN DISRUPTIONS
- FUNDS MAY ONLY BE USED TO PURCHASE DOMESTIC UNPROCESSED OR MINIMALLY PROCESSED FOODS (MILK, PRODUCE)
- FUNDS CANNOT BE USED FOR ANY LABOR OR ADMINISTRATIVE COSTS
- MUST COMPLY WITH ALL RECORDKEEPING AND REVIEW REQUIREMENTS
- MUST COMPLY WITH ALL APPLICABLE FEDERAL PROCUREMENT AND FINANCIAL MANAGEMENT REQUIREMENTS

“Fresh Eyes” Review, May 2021

A “FRESH EYES” REVIEW WAS PERFORMED LAST MAY BY A CONSULTANT WE HIRED:
Pro Team

JEAN RONNEI FROM PRO TEAM VISITED AND TOOK PHOTOS TO CONVEY
MARKETING AND EQUIPMENT RECOMMENDATIONS FOR ALL OF OUR SITES

SHE HAD HIGHLIGHTS AND RECOMMENDATIONS ON HOW TO IMPROVE OUR BRAND
AND ALSO IDEAS TO DEVELOP STANDARD OPERATING PROCEDURES

MONTROSE WAS OUR PILOT KITCHEN (NEW SERVING LINE AND GRAPHICS WERE
INSTALLED) NEW STEAMER WAS JUST INSTALLED

Program Highlights: Equipment & Marketing Comments From Pro Team

- Department has done an excellent job providing equipment needed to prepare high quality meals.
- Staff wears attractive uniforms that reflect the district brand.
- Schools post menus on their TV monitors
- Kitchens and serving areas were all clean- the first step to good marketing.
- Ala carte offerings were neatly displayed at the HS.
- Buffalo MS has professional signage at cafe entrance. The district has a strong logo, mascot and colors to work into a complimentary brand for the NS department.
- Director connects with other districts and has secured free or reduced price equipment for the NS department.
- The district utilizes auctions to clear out space and gain funds.

Overarching Equipment Recommendations From Pro Team: Elementary Schools

- Develop standard recipes and preparation methods
- Develop standard serving procedures
- Pilot a standard elementary school serving line at Montrose
 - Purchase ideal serving line equipment for use after Winter Break 2021-22
 - Plan for moving serving line after a garage door added Summer 2022
- Once pilot program “bugs” worked out -
 - Establish 3-5 year plan to take pilot program district-wide
 - Evaluate each kitchen for efficiency, storage, equipment to be removed, updated or needs replacement due to end of life
- Consider having Northwinds be a “cook-chill” central kitchen operation
 - They have excess space
 - Prepare sauces and other cooked items
 - Transport via existing refrigerated van to other schools
 - New equipment would be needed

Overarching Equipment Recommendations from Pro Team: Buffalo MS

- Develop standard recipes and preparation methods (secondary)
- Develop standard serving procedures
- Evaluate student flow for main line and Bison Crossing and evaluate whether the serving line in cafeteria can be eliminated
- Purchase new serving line equipment for Buffalo MS
 - Purchase serving equipment designed for MS service and meals served
 - Goal of install over winter break 2021-22
- Consider central kitchen baking operation
 - Use refrigerated van
 - Expand equipment such as a depositor

Overarching Equipment Recommendations From Pro team: BHS

- Design the Buffalo HS “Coffee Shop” for Summer 2022
 - Utilize outside expertise to ensure ventilation, plumbing and such are addressed
 - Consider need for storage, sinks, back up refrigerated supplies
 - Incorporate Franke coffee machine and refrigerated cold case
 - Desire for some tables
 - Create flexible space and layout in the event there is a change in how and what food will be served
- Train staff on use of Rational combi-oven, store recipes
- Reconfigure preparation areas for better flow of food from production to serving
 - Pass through hot cabinets
 - Eliminate equipment not used (pizza impinger oven)

Summary From Pro Team

- Build a 3-5 year equipment replacement plan predicated on menu, serving methodology and budget
- Reserve a portion of the \$100,000 equipment budget for unanticipated equipment failure
- Use summer months to build standard recipes and preparation methods and train staff at back-to-school meeting
- Build a branding/marketing plan and deploy as school serving lines are replaced
- Staff are engaged and excited about upcoming changes to the program and support director
- Director has an excellent relationship with Buildings & Grounds - team up to address kitchen needs
- Utilize kitchen designer when appropriate to ensure best results and avoid costly mistakes





celebrate
Good Nutrition

Buffalo
Hanover
Montrose
BHM SCHOOLS



UPDATES 2021-2022

TATANKA: REPLACED FLOORING (BACK STORAGE AREA) SHELVING CLEANED OFF AND REARRANGED. SMALLER DESK FOR MORE SPACE

BCMS: ADDED NEW DISPLAY COOLERS FOR THEIR GRAB AND GO, COMBINED PIZZA AND GRAB AND GO TOGETHER (MOVED IT OUT OF THE STUDENT CAFETERIA SPACE)

BHS: NEW MILK COOLERS AND DISPLAY COOLERS FOR THEIR GRAB AND GO

BHS/BCMS: NEW ICE CREAM FREEZERS (GIVEN TO US TO USE FROM OUR ICE CREAM VENDOR)

NS WAREHOUSE: HIRED AN EQUIPMENT AUCTION COMPANY (MNDUSTRIAL) WHO CLEANED OUT OUR WHOLE WAREHOUSE AND SOLD OUR DECOMMISSIONED LARGE AND SMALL WARES (RECEIVED \$13,601)

NUTRITION SERVICES 2022-2023 PLANS

SUMMER/FALL 2022: REPLACE SERVING LINE EQUIPMENT AT HANOVER, TATANKA, PARKSIDE KITCHENS

SUMMER 2022: PAINT HANOVER AND TATANKA KITCHENS

FALL 2022: ADD A SALAD BAR TO THE MAIN LINE AND A MATCHING CASHIER CART AT BCMS

SUMMER 2022: REPLACE A STEAM KETTLE AT BCMS (CURRENT ONE IS BROKEN AND IS WELL OVER 50 YEARS OLD)

SUMMER/FALL 2022: ADD GRAPHICS TO ALL THE KITCHENS TO MAKE OUR BRAND MATCH AT ALL OF OUR SITES, "*CELEBRATE NUTRITION*"

STAFFING UPDATE

BHS: CURRENTLY SHORT 2 ASSISTANTS, 1 MORE RETIRING IN JUNE (-3)

BCMS: CURRENTLY SHORT 2 AIDES, 1 ASSISTANT PLUS THE LEAD POSITION IS FILLING IN AT HANOVER FOR THE MANAGER POSITION (-4)

ELEMENTARY SCHOOLS: CURRENTLY FULLY STAFFED WITH ASSISTANTS. THE MANAGER POSITION CURRENTLY OPEN AT MONTROSE (MONTROSE MANAGER IS MOVING TO HANOVER AUG 2022)

NUTRITION SERVICES SECRETARY: CURRENTLY VACANT

STAFF HAS BEEN VERY FLEXIBLE THIS YEAR WHEN THEY WERE NEEDED TO MOVE TO THE OTHER SCHOOLS TO FILL IN FOR STAFF THAT WERE OUT SICK, LEAVE, ETC.

Back to School 

 **SCHOOL MEALS!**



2022-2023
School Year



School meals will return to *NORMAL PAY* starting in September, 2022. Please watch for information over the summer regarding Free & Reduced Meal Applications.

