

CHISD Child Nutrition Update January 2008

Menus

- Menus now have logos to identify entrees with 30% or less calories from fat or 10 grams or less of total fat.
- CHISD Child Nutrition website has nutritional information posted on popular items.

A la Carte Program

- Only ice cream is being offered at the elementary and intermediate schools.
- All items offered at the secondary level meet the Texas Nutrition Policy requirements.
- Switched to whole grain products.
 - Cookies, Pizza, Muffins
- More fresh made hot items offered and less snack rack items as a la carte selections.

Communication w/Parents

- Balance letters being sent home weekly at elementary and intermediates when balances are below \$7.00.
- 30 day grace period letters were sent home in September.
- Manager's names, extensions, and email addresses available on website.
- Survey is currently open on website for feedback.

Employees

- Implemented standard procedure manual.
 - Currently being translated for Spanish speaking employees
- Implemented *Sed de Saber* program for Spanish speaking employees that want to learn English on their own time.
 - Includes a skills assessment tracking program
- Enrolled in a pilot program for the English to Spanish version for Managers.
- Performed mid-year reviews on all employees in December.
- Recently purchased uniforms for all employees
 - Managers are slightly different so they can be easily identified.

Operational

- Revamped the recipes
- Changed ordering procedures
 - Managers place their primary grocery orders online, orders are then reviewed and modified (if necessary) by CN office.
- More written communication via email for managers (less room for misinterpretation)
- Formed Safety Committee – all sites required to have monthly meetings.

Operational (cont.)

- Added Point Of Sales machines at Waterford, CHHS, NGC, and West.
- Working on additional line at CHHS.
- All lines are reimbursable w/exception to CHHS snack line.
 - If we are able to remodel the snack area at CHHS we will make that line reimbursable as well.
- Intermediates are on the elementary 5 week cycle menu instead of the secondary cycle menu.
- 5 week Elementary Cycle menu key differences
 - Burgers only once a week
 - Whole grain pizza only twice a week
- All menus have at least 1 fresh prepackaged salad choice and at least 1 fresh sandwich choice everyday.
- 3 new managers (Highlands, Permenter, and High Pointe)
 - Working on a formal succession planning program for the assistant manager position at CHHS.

Director

- At least 1 hour per day at the campuses 4 days out of the week.
 - Working on consistency, food safety, physical safety, standardized recipes, presentation, customer service
- All campuses receive random unannounced visits
- Mid year reviews done on managers in December

Customers

- Conducted taste test at CHHS on October 26th, students sampled 7 new items.
- Held a Fine Dining experience at Beltline in November.
- Held Kid's Cooking Showcase at West and Beltline in November and December.
- Launching some breakfast promos in January and February at secondary levels.

Financial

- Food Cost YTD is 35% versus 47% LYTD (Savings of \$148,959.00 YTD)
- Controllable costs YTD is 10% versus 13% LYTD (Savings of \$28,764.97 YTD)
 - Maintenance Cost YTD is \$23K. Child Nutrition spent a total of \$114K in maintenance costs last year.
 - SDX maintenance manager position created (interview process still ongoing, hope to have someone in place by late January).
- Meal Counts
 - Type A meals have increased by 80 to 90 per day in comparison to last year's average.
 - Breakfast meals have increased by 80 to 90 per day in comparison to last year's average.
 - A la Carte sales are down by \$500 per day in comparison to last year.

Free & Reduced by Campus

- CHHS – 35%
- NGC – 46%
- Permenter – 50%
- Coleman – 46%
- Bray – 55%
- Plummer – 60%
- West – 48%
- High Pointe – 57%
- Highlands – 68%
- Beltline – 50%
- Waterford – 41%
- Lake Ridge – 47%
- Wilson – 48%

Planning for the Future

- Improving F/R Application process by getting them to parents up to 30 days prior to school starting.
- Working on adding another serving line at CHHS
- Revamping breakfast program at all levels to increase participation
- 5 to 10 year equipment replacement plan
- Options for new Point of Sales & Student Management Software systems