Nutrition Services

Maria Terry, RD



Department Overview

7 Self-Operating Kitchens

Operate Under USDA Child Nutrition Programs

- School Breakfast Program
- National School Lunch Program
- Summer Food Service Program
- Cater for St. Mary's School Lunch

Department Composition

46 Total Employees:

- Director / Coordinator / Secretary
- 1 Courier
- 7 Kitchen Managers
- 1 Assistant Kitchen Manager
- 34 Cook / Cashiers
- + Substitutes

Department Goals and Objectives

- Provide Nutritious & Delicious Meals to the Students & Staff of OPS
- Foster Camaraderie / Boost Morale of NS Staff
- Encourage Strong Attendance for NS Staff
- Prioritize Retention of Staff
- Maintain a Fiscally Responsible Operation

Department Training

Provide All Day Training for Back To School - All Staff

- Communication in the Kitchens / Role Playing
- Food Safety Fundamentals Michelle Hill
- Allergen Management for School Nutrition Michelle Hill

Provide Additional Training for Kitchen Managers

Lead To Succeed

Department Achievements 24-25

- Hired New Coordinator, New Secretary, & Cook/Cashiers:
 2 for OHS, 4 for OMS, 2 for McKinley, 1 for Washington
- Purchased New Courier Truck
- Purchased New Combi Ovens for Lincoln
- Installed Washer & Dryer; Currently Developing Procedures

for Department's Linen Services

Department Achievements 24-25

- Successfully Completed the Summer Food Service Program Administrative Review in July 24
- Provided Staff Morale-Building Activities
 - Lunch During Back To School Workshop
 - Informal Staff Get-Together at Local Restaurant

Special Dietary Needs

- Monthly Carbohydrate Counts for Menus
- Lactose Reduced Milk / Specialty Milk for 18 Students
- Specialized Dietary Menus for 49 Students
 Gluten Free / Dairy Free / Egg Free / Peanut Free
 Nut Free / Soy Free / Sesame Free / Modified Texture
 Low Protein / High Calorie High Protein / Combinations

Meals Served

Total Reimbursable - School Meals

	20-21 Free Meals	21-22 Free Meals	22-23 Paid	23-24 Free Meals	24-25 Free Meals
Breakfast	216,260	307,285	~247,000	371,091	359,640
Lunch	320,473	520,489	~483,000	557,051	558,013

Wellness Committee

- Met 3 Times During 24-25 School Year
- Establishing Our Committee
- Conducting the CDC's School Health Index for Each Individual School
- Completing Triennial Assessment

What's Next ???

- Prioritize Team Building by Focusing on Staff Retention, Strong Attendance, & Boosting Morale
- Build Up the Wellness Committee and Promote Overall Wellness in the District
- Hire New Kitchen Manager for McKinley
- Work Towards a Kitchen Upgrade for Wilson