

Child Nutrition Update

September 2012

Healthy Hunger Free Kids Act in 2012

New regulations went into effect July 1, 2012 for Child Nutrition Programs. The major differences within the menu structure are focused on providing whole grains, vegetable variety, and fruit variety. The new regulations also place minimum and maximum offering limits on meat/meat alternates and grains. The meals are component based.

The breakfast components require a grain, fruit and milk be offered. For breakfast, students are allowed to decline taking the milk, however they must take the grain and fruit item for the meal to be reimbursable.

The lunch components require a meat/meat alternate, grain, vegetable, fruit and milk be offered. The meat/meat alternates have different minimum and maximums that are both daily and weekly based. Grain components must be whole grain rich and also have minimums and maximums that are daily and weekly. The vegetable component requires for the meal to offer at least $\frac{3}{4}$ cup servings daily. Throughout the week the vegetable component requires servings to include vegetables from the following sub groups: dark green, red/orange, legumes, starchy, and other. The fruit component requires a 1 cup daily serving to be offered, allowing the student to choose a minimum of a $\frac{1}{2}$ cup. 100% juice may be offered, however, only half of the fruit offerings may be juice. The milk component requires that flavored milk be fat free.

For lunch, the student must choose 3 components, and at least one of the components must be a fruit or vegetable (students do not have to choose an entrée item to make a reimbursable meal).

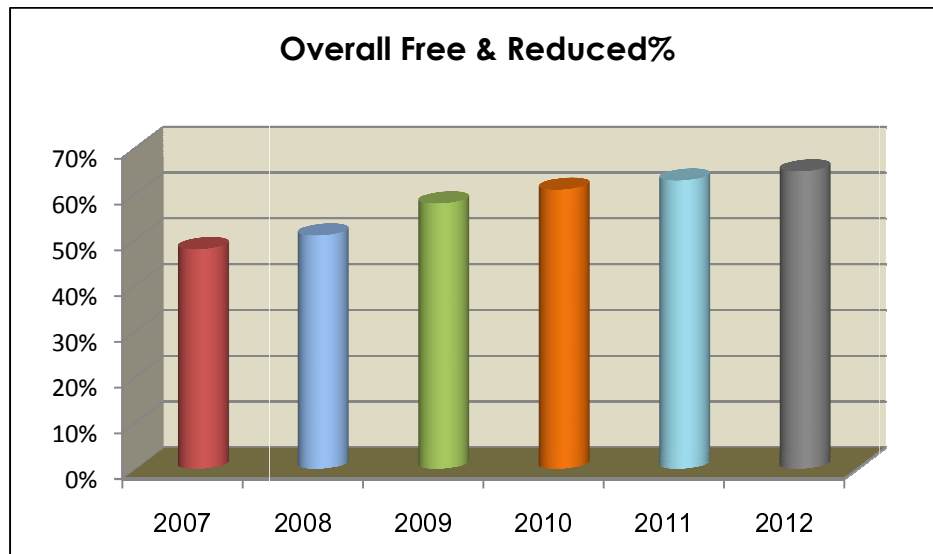
Under the new regulations there is an opportunity for districts to receive additional funding through certification. CHISD Child Nutrition will apply for the additional funding as soon as TDA allows. When approved, the additional funding would add \$.06 reimbursement to each lunch served or approximately \$61,678.

Below is a comparison chart for the calorie requirements and sodium reduction.

Nutrient Standards	New Standards K-12		
<p>Sodium Reduce, no set targets</p>	<p>Target I: SY 2014-15 Lunch ≤1230mg (K-5); ≤1360mg (6-8); ≤1420mg (9-12) Breakfast ≤540mg (K-5); ≤600mg (6-8); ≤640mg (9-12)</p>	<p>Target 2: SY 2017-18 Lunch ≤935mg (K-5) ≤1035mg (6-8); ≤1080mg (9-12) Breakfast ≤485mg (K-5); ≤535mg (6-8); ≤570mg (9-12)</p>	<p>Final target: 2022-23 Lunch ≤640mg (K-5); ≤710mg (6-8); ≤740mg (9-12) Breakfast ≤430mg (K-5); ≤470mg (6-8); ≤500mg (9-12)</p>
<p>Calories (min. only) <i>Traditional Menu Planning</i> Lunch: 633 (grades K-3) 785 (grades 4-12) 825 (optional grades 7-12) Breakfast: 554 (grades K-12)</p> <p><i>Enhanced Menu Planning</i> Lunch: 664 (grades K-6) 825 (grades 7-12) 633 (optional grades K-3) Breakfast: 554 (grades K-12) 774 (optional grades 7-12)</p> <p><i>Nutrient Based Menu Planning</i> Lunch: 664 (grades K-6) 825 (grades 7-12) 633 (optional grades K-3) Breakfast: 554 (grades K-12) 618 (optional grades 7-12)</p>	<p>Calorie Ranges (min. & max.) <i>Only food-based menu planning allowed</i> Lunch: 550-650 (grades K-5) 600-700 (grades 6-8) 750-850 (grades 9-12) Breakfast: 350-500 (grades K-5) 400-550 (grades 6-8) 450-600 (grades 9-12)</p>		
<p>Saturated Fat <10% of total calories</p>	<p>Saturated Fat <10% of total calories</p>		
<p>Trans Fat: no limit</p>	<p>New specification: zero grams per serving (nutrition label)</p>		

Free & Reduced Percentages

	<u>2007</u>	<u>2008</u>	<u>2009</u>	<u>2010</u>	<u>2011</u>	<u>2012</u>		<u>Increase</u>
Cedar Hill High School	35%	40%	47%	53%	56%	57%		22%
Collegiate High School					41%	41%		
Ninth Grade Center	46%	47%	53%	54%	53%	62%		16%
Permenter	50%	52%	58%	61%	66%	74%		24%
Coleman	46%	45%	53%	58%	65%	65%		19%
Bray	55%	49%	54%	60%	63%	74%		19%
Plummer	60%	65%	70%	70%	73%	71%		11%
West	48%	50%	57%	63%	68%	67%		19%
High Pointe	57%	60%	65%	66%	69%	68%		11%
Highlands	68%	74%	79%	79%	82%	85%		17%
Waterford	41%	46%	52%	56%	57%	56%		15%
Lake Ridge	47%	48%	56%	62%	63%	58%		11%
Joe Wilson	48%	52%	65%	67%	72%	67%		19%
Overall	48%	51%	58%	61%	63%	65%		17%



Some of the reason behind the shift in the free and reduced percentages in comparison to 2011 can be traced to the following.

- NGC and CHS were previously grouped together due to the campus location being the same. New guidance from TDA is allowing for the two campuses to be separated.
- Permenter's increase is due to the realignment with Coleman.
- The Bray and Highlands increases are due to the PK program growth.
- The Lake Ridge decrease is also associated with the change in PK numbers.

2012 Summer Program

The 2012 summer feeding program experienced a decrease in participation, dropping from a total of 24,496 meals served in June and July of 2011 to a total of 16,002 in the same months this year. Most of the decrease is due to fewer summer school days and fewer students. The Beltline site was kept open through August 10th, and there was an average of 20 to 30 meals served daily. Although the Beltline site did not get the participation expected, it did average a higher participation than the previous sites had in the past.

The summer program did have community volunteers from High Pointe Baptist. Missy Reimer, Toby Snowden, Daniel Foster, Paula McFadden and the High Pointe Youth Group all volunteered throughout the summer to support the program.

2012 June & July Total Meal Count: 16,002

Reimbursement Revenue: \$39,481

Capital Replacement Plans

There were no major projects replacing kitchen equipment during the summer. Funds went towards the CHHS Cafeteria project.

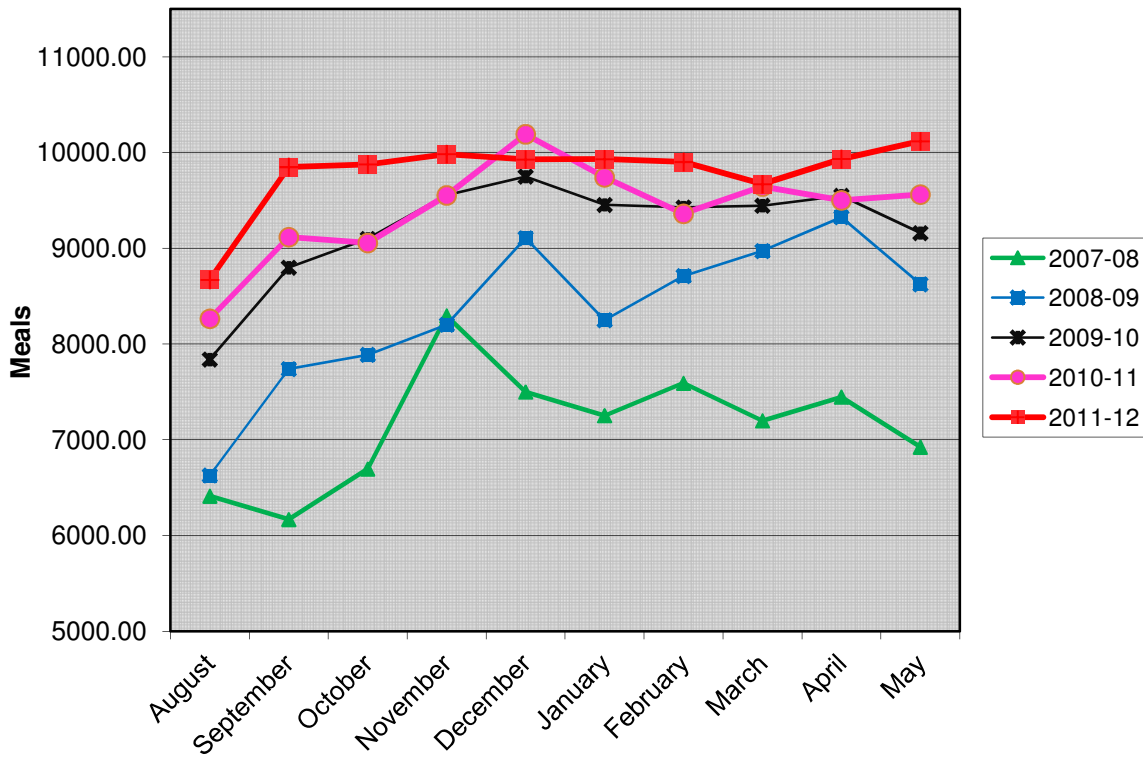
Spring 2013

- Ovens at NGC (\$11,000)
- Steamers at CHHS (\$12,000)
- Stove top units at several locations (\$5,000 each)
- Begin camera installation (Amount will vary depending on available funds)

Review of SY 2011-12

Below are trending charts reflecting the reimbursement program through May of 2012.

Reimbursable Meal Count



Daily Reim Revenue

