

**BOARD MINUTES**  
**July 16, 2012**  
**Budget Workshop**

- CALL TO ORDER:** Be it remembered that on July 16, 2012 a Budget Workshop with the Crockett County Consolidated Common School District Board of Trustees was called to order at 6:18 pm by Board Vice-President Grizz Medina, in the absence of Board President Ray Don Myers. A quorum of the following members was present: Grizz Medina, Harvey Sanchez, Dwight Childress, Roland DeHoyos, and David McWilliams. Board President Ray Don Myers and Board Member Tom Anderson were absent for the Budget Workshop. Also attending were Chris duBois, Susie duBois, Dan Pullen, Kim Niehues, Susan Williams, Tamara McWilliams, John Kain, Josh Carty, Alfred Walker, Cynthia Hokit, Ronny Clayton, Melissa Perner, Ray Brown, Carol Stevens, Jerry Cantu, Orlando DeHoyos, and Doris Hood.
- APPROVE AGENDA:** A motion by Roland DeHoyos to approve the agenda for the July 16, 2012 Budget Workshop was seconded by David McWilliams and passed 5-0.
- BUDGET WORKSHOP:** Alfred Walker of Walker Quality Services discussed the Cafeteria Report Comparison of 2010-2011 vs 2011-2012. Board action was not required following the discussion. See Attachment #A
- FUTURE BUSINESS:** Future Business was not discussed.
- ADJOURNMENT:** A motion by David McWilliams to adjourn the July 16, 2012 Budget Workshop was seconded by Roland DeHoyos and passed 5-0. The July 16, 2012 Budget Workshop Meeting was adjourned at 6:53 pm.

**SIGNED:**

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**President of the Board**

**ATTEST:**

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**Secretary of the Board**

**Crockett County Consolidated Cafeteria Report  
Comparison of 2010-2011 vs 2011-2012**

Attachment #A

<b>Account</b>	<b>2010-2011</b>	<b>2011-2012</b>	<b>Difference</b>	
Bank Interest	\$ 24.28	\$ 17.62	\$ (6.66)	
Food Svc Local	\$ 100,889.83	\$ 145,488.44	\$ 44,598.61	
Summer Fdg	\$ 1,025.60	\$ -	\$ (1,025.60)	
Ala Carte Sales	\$ 502.76	\$ -	\$ (502.76)	
Misc Rev FM Local	\$ -	\$ 2,854.90	\$ 2,854.90	
State Matching-Lunch	\$ 2,261.39	\$ 2,362.64	\$ 101.25	
Sch. Breakfast Reimbursement	\$ 69,538.20	\$ 106,152.32	\$ 36,614.12	
Severe Need Reimbursement	\$ 10,709.64	\$ 9,220.32	\$ (1,489.32)	
National Lunch Reimbursement	\$ 160,592.52	\$ 132,526.90	\$ (28,065.62)	
Addl Reimb-Natl Sch Lunch PGM	\$ -			
U.S.D.A Donated Commodities	\$ 16,990.90	\$ 17,771.81	\$ 780.91	
Full Year Revenue	\$ 362,535.12	\$ 416,394.95	\$ 53,859.83	<b>Revenue thru July</b>
			10000 k	<b>August Revenue</b>

<b>Expenses</b>	<b>2010-2011</b>	<b>2011-2012</b>	<b>Difference</b>	<b>Comments</b>
<b>Caf. Overtime Salaries</b>	\$ 3,601.79	\$ 10,163.93	\$ 6,562.14	Too High
<b>Cafeteria Employees Salaries</b>	\$ 214,367.07	\$ 166,307.56	\$ (48,059.51)	Reduced-Good
<b>Medicare Ins-Cafeteria Emp</b>	\$ 3,765.37	\$ 3,563.95	\$ (201.42)	
<b>Group Health Ins. Cafeteria</b>	\$ 57,175.16	\$ 48,643.06	\$ (8,532.10)	Reduced-Good
<b>Workers Comp</b>	\$ 215.03	\$ 52.76	\$ (162.27)	Reduced-Good
<b>TRS On-Behalf</b>			\$ -	
<b>Unemployment Compensation</b>		\$ -	\$ -	
<b>Disability Insurance</b>		\$ 1,149.94	\$ 1,149.94	New Cost
<b>Teacher Retirement</b>	\$ 7,563.98	\$ 6,382.63	\$ (1,181.35)	Reduced-Good
<b>Contracted Maint &amp; Repair</b>	\$ 2,887.11	\$ 3,549.87	\$ 662.76	
<b>Uniforms-Cafeteria</b>	\$ 851.35	\$ -	\$ (851.35)	
<b>Consulting</b>	\$ 11,840.50	\$ 27,671.30	\$ 15,830.80	Full Year
<b>Nutrikids Software</b>	\$ 4,879.80	\$ 250.00	\$ (4,629.80)	Added extra POS
<b>Ala Carte Items</b>	\$ 245.08	\$ -	\$ (245.08)	
<b>Food-Lunches</b>	\$ 131,725.96	\$ 178,148.40	\$ 46,422.44	Increases due to fuel, quality, sales incr
<b>Food-Breakfast</b>	\$ 59,369.09	\$ 46,156.02	\$ (13,213.07)	
<b>Non-Food-Lunch</b>		\$ -	\$ -	
<b>Non-Food-Breakfast</b>	\$ 640.44	\$ -	\$ (640.44)	
<b>U.S.D.A Commodities</b>	\$ 17,603.40	\$ 17,771.81	\$ 168.41	
<b>Other Food Service Supplies</b>	\$ 17,927.19	\$ 26,437.22	\$ 8,510.03	
<b>Inventory Equipment-Food Svc</b>	\$ 5,300.00	\$ 1,478.99	\$ (3,821.01)	
<b>Travel and Subsistence</b>	\$ 679.70	\$ 396.00	\$ (283.70)	
<b>Water-Cafeteria Bldg.</b>	\$ 5,179.44	\$ 5,346.80	\$ 167.36	
<b>Electricity-Cafeteria Bldg</b>	\$ 6,428.69	\$ 6,892.85	\$ 464.16	
<b>Gas-Cafeteria Bldg.</b>	\$ 1,292.20	\$ 1,598.06	\$ 305.86	
<b>Rental-Ice Machine</b>	\$ 900.00	\$ 825.00	\$ (75.00)	
<b>Total</b>	\$ 554,438.35	\$ 552,786.15	\$ (1,652.20)	
<b>Revenue-Expenses</b>	\$ 191,903.23	\$ 136,391.20	\$ (55,512.03)	
<b>Note: Discussion Points</b>	\$ 221,900.00	\$ 91,728.49	\$ (130,171.51)	

**2011-12 has about 30k in invoices from prior year, deficit should be around \$221,900**

**2012 Does not reflect all of July and August wages and/or Revenues**

**Lunch schedules-30 minutes vs an hour**

**Free Breakfast Program-54% F & R-Subsidy for non paying students**

**Meal Prices-Have to increase to cover more of the costs**

**Evaluate Coop bids for best prices**

# Crockett County Child Nutrition Update

07/16/12

2011-12 Goals and Objectives achieved for the Child Nutrition Department

## Achieved the following:

- Improved meals, ala carte, and participation district wide
- Expanded menu variety, fresh fruit/vegetables, and ala carte options at all campuses.
- Improved nutritional value of meals and quality of food.
- Improved Food presentation of lines by using different pans and risers.
- Working with different vendors to get higher quality products and better prices.
- Remodeled serving lines-Replace old school ways of serving and re-engineered the lines to be more functional and user friendly.
- Updated station signage and uniforms in schools, add more professional look.
- Updated commodities and moved to online ordering system to save the district money and improve spending.
- Increased training for staff to improve cooking processes, move from high to low maintenance.
- Improved pricing so that district is getting fair market value for services.
- Implemented breakfast program at elementary, increasing revenue and satisfaction level. Hungry child can't learn as effective as a child who has eaten breakfast.
- Improved efficiencies of non essential food service job functions.
- Implemented meal ordering system to decrease waste at both campuses.
- Implemented new style menus and meal count forms.
- Implemented focus groups to tailor menus to students requests.
- Implemented summer feeding program
- Implemented financial tracking reports to raise awareness of meal counts, items sold, purchasing, and financial p & l.

## Items to discuss for future that creates deficit

Longer lunch period reward program implemented at high school, hurt participation and students with the most disposable income. Recommend closing campus one grade each year until senior privilege.

Revise serving time back to 30 minute lunch periods, build camaraderie on campus.

Investment in remodeling high school to implement food court style servery and increase variety.

Recommend closing one line if participation level stays the same.

Tenured staff that is unproductive-Recommend offering early retirement packages

Increased staffing for new program, but did not reduce staffing after sales decreased. Recommend reduce staff/hours or decrease serving time back to original schedule.

Implemented breakfast program, which increased subsidy. Recommend to evaluate whether the breakfast program benefit is worth the increased cost of food. Great for Public Relations.

District did not increase prices enough to cover improved quality of program, increased food cost due to gas prices-Average cost of a lunch meal is \$1.15, average cost to serve ranges from \$2.95-\$3.10. Average

cost to serve breakfast was \$.75, government reimbursement for every paid student was \$.26.

Recommend increasing prices to get price equity closer to \$2.51.

Purchases from two different vendors vs. coop pricing was difficult and hard to manage for Director.

Recommend West Texas Coop for this year.

Summer Feeding program implemented-Need to separate from 240 account to see what the impact was.