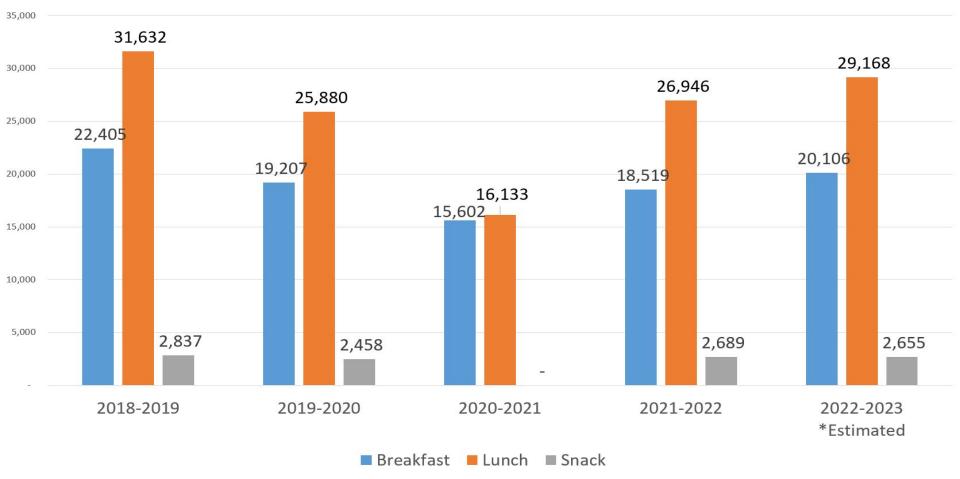
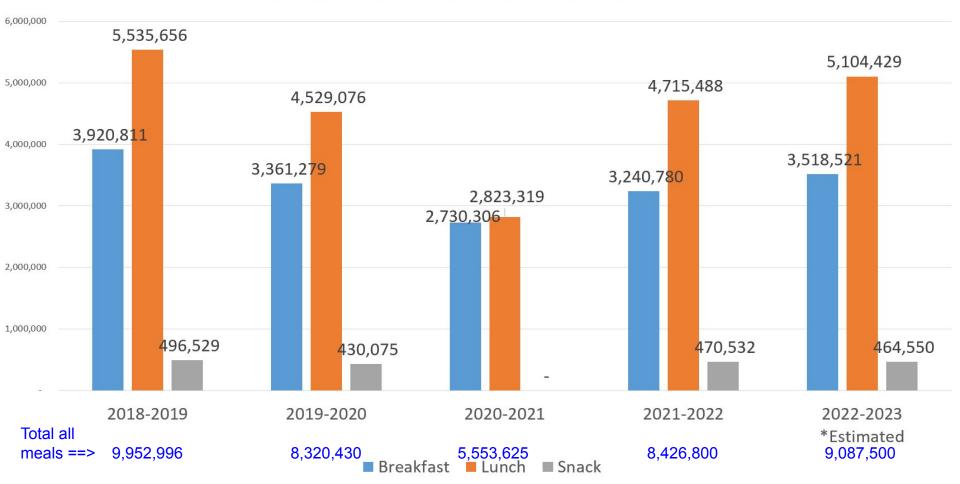
# United ISD Child Nutrition Department

Raul Ramirez, Director Aryana Valdez, Operations Manager Ana Gutierrez, Accounting Manager

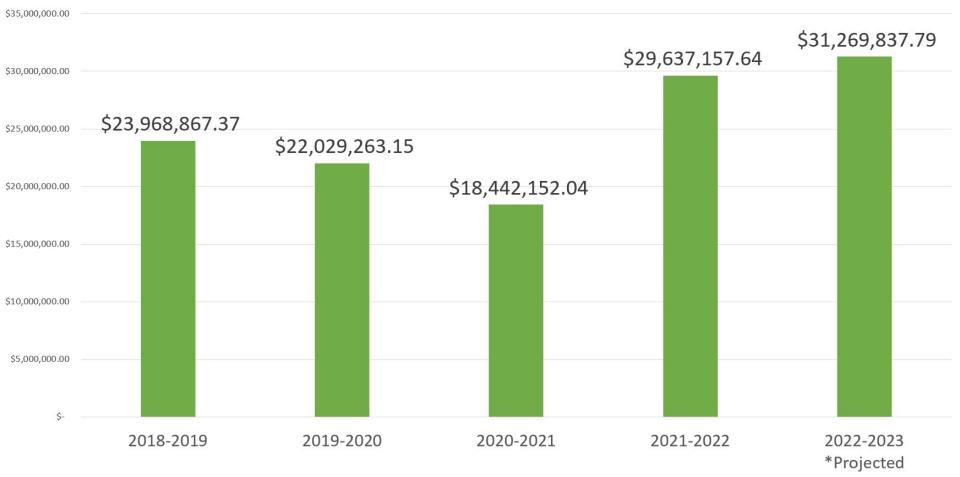
# **Average Daily Participation**



## **Total Meals Served**



# **Total Reimbursement**



#### **Lunch Nutrition Guidelines**

- Under the National School Lunch Program (NSLP), lunches must meet the meal requirements established by the Healthy, Hunger Free Kids Act of 2010 and the 2010 Dietary Guidelines for Americans.
- These meal requirements call for a meal pattern that is food based and requirements must be met daily and weekly
  - Made up of <u>5 components</u>
    - Milk- serving is 1 cup for a total of 5 cups per day for all grade levels.
    - Fruits serving size is ½ cup per day total of 2 ½ cups per week
    - Vegetables serving size:
      - Elementary and Middle Schools ranges from ½ cup to 1 cup for a total of 3 ¾ cup per week
      - HS is 1 cup daily for a total of 5 cups total per week
      - Vegetable must include 5 subgroups: Dark Green, Red/Orange, Legumes (Beans/Peas), Starchy, Other Additional Vegetables
    - Grains must be 80% whole grain rich and serve a total of
      - 8-9 1 oz equivalents per week for Elementary,
      - 8-10 1 oz equivalents per week for Middle School and
      - 10-12 1 oz equivalents per week for High School
    - Meat/Meat Alternates
      - Elementary: 8-10 1 oz equivalent per week
      - Middle School: 9-10 1 oz equivalent per week
      - High School: 10-12 2 oz equivalent per week

#### **Lunch Nutrition Guidelines continued**

- o focused on certain nutrient standards- nutrient specifications must be met weekly
  - Calories:
    - Elementary: Min 550 Max 650
    - Middle School: Min 600-Max 700
    - High School: Min 750 Max 850
  - sodium allowed average per week:
    - Elementary  $\leq 1230$  mg average per week
    - Middle  $\leq 1360$  mg average per week
    - $HS \le 1420$  mg average per week
  - saturated fat
    - < 10 percent of total calories for all grade levels
  - trans fat- no trans fat is permitted and each product must indicate 0 grams per serving.

#### **Breakfast Nutrition Guidelines**

- Under the School Breakfast Program (SBP), breakfast must meet the meal requirements established by the Healthy, Hunger Free Kids Act of 2010 and the 2010 Dietary Guidelines for Americans.
- These meal requirements call for a meal pattern that is food based and requirements must be met daily and weekly
  - Made up of 3 components which include:
    - Fruits (or Vegetables):
      - o 1 cup daily, total 5 cups per week for all grade levels
    - Milk:
      - o 1 cup daily and 5 cups weekly for all grade levels
    - Grains:
      - Elem 7-10 1 oz equivalents per week 1 oz per day;
      - Middle School 8-10 1 oz equivalents per week 1 oz per day;
      - O High School 9-10 1 oz equivalents per week 1 oz per day
      - (Meat/Meat Alternates may be offered once daily minimum requirement for Grains is met, but is not required)

#### **Breakfast Nutrition Guidelines continued**

- focused on certain nutrient standards- nutrient specifications must be met weekly
  - Calories:
    - Elementary 350-500 calories average per week;
    - Middle School 400-550 calories average per week;
    - High School 450 -600 calories per week.
  - Sodium:
    - Elementary  $\leq$  540 mg average per week;
    - Middle School  $\leq$  600 mg average per week;
    - High School  $\leq$  640 mg average per week
  - saturated fat:
    - <10 percent of total calories for all grade levels
  - trans fat no trans fat is permitted and each product must indicate 0 grams per serving.

## **Nutrition Comparisons - Lunch**

Nutrients for Complete Meal (MS)	Child Nutrition Cheeseburger, fries, peaches, milk	Fast Food Cheeseburger, fries, drink (medium) Quarter pounder with cheese meals McDonalds	Home Ham & Cheese Sandwich on white bread, Doritos, Gatorade, 3 Chips ahoy cookies	
Calories Min 600-Max 700	618	1050	1080	
Sodium ≤ 1360 mg average per week	910 mg	1430 mg	1864 mg	
Total Fat <10 percent of total calores	19.6	45	23.5	
Saturated Fat Trans Fat (not allowed)	7.5 0	14.5 1.5	7.9 0	

# **Nutrition Comparisons - Breakfast**

Nutrients for Complete Meal (MS)	Child Nutrition Pancake Chicken Sausage Sandwich, mixed berries applesauce, Juice, Milk	Fast Food McGriddle, hash brown, juice, milk McDonalds	Home 2 Bacon and egg tacos (no extra oil or butter added), 1% milk, 100% juice
Calories Min 400 -Max 550 avg per week	400	855	850
Sodium ≤ 600 mg average per week	495 mg	1552 mg	1550 mg
Total Fat <10 percent of total calories Saturated Fat Trans Fat (not allowed)	2.5 1.5 0	33.5 9.8 1.6	23.5 15.1 .2

#### Menu comparisons UISD & LISD

https://docs.google.com/spreadsheets/d/1\_vWeFFRt8lZgVRs4m9GKrqWTfpGoeiq I5fZasQmVKNA/edit#gid=0



# BREAKFAST - NEW ITEMS





- Sausage & Cheese Pancake Sandwich
- Sausage & Cheese Waffle Sandwich
- Ham & Cheese Croissant
- Buttery Maple Waffle
- Turkey Bacon & Egg Breakfast Taco











#### Rating Menu Items



#### Selecting Menu Items - Students



# Student interviews regarding our menus and the food show

#### **Liked Breakfast Items**



**Double Chocolate Muffin** 



Ham & Cheese **Croissant Sandwich** 





Cereals



Sausage & Cheese Pancake Sandwich









#### **Liked Items Lunch**











Pepperoni Pizza

# would change



Chicken Parmesan Wrap



Macaroni & Cheese





Pepperoni Pizza



Waffle Sandwich grilled cheese

