

Policy 533 Wellness requires that the school board be provided an annual report for the district's compliance. **I recommend accepting the 2016-17 Wellness Report.**

Date: June 27, 2017

Food Service Accomplishments

Breakfast Highlights

- Modified Kindergarten breakfast program to reduce food waste and increase student choice at breakfast.
- High School breakfast added an additional breakfast cart between first and second block. There is now one cart before school from 7:50 – 8:10 am and two carts between first and second block.
- High School continues to serve a variety of grab and go shelf stable items that can be consumed between classes or afterschool before sports practice. Some of the most popular items are 100% whole grain breakfast breads, Benefit Bars and packages of sliced apples.
- Primary School breakfast participation remains consistent due to all kindergarten students eating breakfast as a class.
- Intermediate School serves on average 41 students per day, which is a decrease of 7 students per day compared to 2015-16.
- Middle School serves on average 37 students per day, which is an increase of 4 students per day compared to 2015-2016.
- High School participation increased significantly. We served 80-90 students before school and 145-160 students between first and second block for a total of 225- 250 total breakfast meals, which is an increase of approximately 110 per day compared to 2015-16. There were several days that the High School Breakfast Cashiers served over 300 breakfasts to students.

Lunch Highlights

- NutriSlice was introduced to parents and students in May. NutriSlice provides parents and students with an interactive way to obtain nutritional information for breakfast and lunch items. There is also a mobile app that will allow students to see what is for lunch as they stand in the serving lines.
- The Minnesota Department of Education (MDE) conducted an Administrative Review at the Primary School. The district was found to be in compliance with all aspects of the program.
- Intermediate School condiments were changed to a self-service concept.
- A variety of different main entrée lunch options were tried to keep lunch lines even and provide students with new menu options.
- Intermediate School had at least three to four cold vegetable and two fruit choices daily on the salad bar. Students are allowed to take as many fruits and vegetables as they are going to eat at lunchtime.
- Middle and High School had additional daily fresh produce options on the salad bar.

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- A daily sandwich option was added to the traditional hot lunch program. This allows students to choose the same sandwiches that are offered in Ala Carte as part of a reimbursable meal.
- District-wide there was an increased use of whole muscle chicken products, instead of the pressed and formed chicken products.
- Primary, Intermediate and Middle School had an average of chicken menu items three times per week. High School has a daily chicken option due to the number of entrée items served and which items are student favorites.
- Continue to utilize five-week cycle menus, with revisions based on student feedback and preferences.
- Continue to review and evaluate the blend of scratch cooking and convenience items utilized on the district menus.
- Completed taste tests in all the schools to increase product acceptance.
- Continue to reduce the amount of sodium in the district menus. Below is a table demonstrating current levels. We are working towards the 2017-18 standards that restrict sodium even more than the levels the district is at. The Primary and Intermediate Schools meet the 2017-18 Sodium standard of less than 935 mg of sodium.

	Sodium Regulation	2015-16 Sodium Levels	2016-17 Sodium Levels
K-5 Primary	<1230 mg	942 mg	876 mg
K-5 Intermediate	<1230 mg	931 mg	904 mg
6-8	<1360 mg	1136 mg	1087 mg
9-12	<1420 mg	1194 mg	1182 mg

Ala Carte Highlights

- High School Ala Carte continues to serve from the Concession Stand to allow students more access to additional food choices.
- Students are purchasing more juices, chips, cookies, jerky, and water from Ala Carte.
- Continue to work towards meeting the Smart Snacks nutritional requirements for entrée items. Additional revisions will be required for some hot entrée items.
- Middle School has experienced increases in juice and snack item purchases. Currently 55% of Middle School Ala Carte sales come from snack items.
- Students are purchasing and consuming more whole grain cookies in both schools.

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Food Service Participation Data

Information from the School Nutrition Association indicates that school districts are experiencing a decrease in participation on a national level, which is no different for Becker Public Schools. The largest decline has been seen at the Middle School over the last three years, which is impacting the overall average daily participation statistics. The average Middle School participation in the 2015-16 and 2016-17 school years has been 55% and 56% respectively. It is important to note that High School participation has remained consistent at 60% for the last four school years. Intermediate and Primary Schools are consistent at 69-71% of the students eating school provided lunch for the last two years. Below is a summary of the overall district participation in the National School Lunch Program.

School Year	Number of Enrolled Students	Number of Meals Served	Percentage of Students Served	Average Daily Meals
2012-2013	2,765	337,877	72%	1,989
2013-2014	2,795	310,035	66%	1,860
2014-2015	2,790	306,210	64%	1,774
2015-2016	2,823	305,021	62%	1,764
2016-2017	2,880	310,763	62%	1,785

Wellness Update

There are new USDA requirements for the district's wellness policy, which were discussed during the MDE's administrative review process. Policy 533 has been revised to be in compliance with the new requirements. As required by the USDA standards, triennial assessments of our compliance with wellness policy will need to be completed. The policy is also discussed at the Nutrition and Wellness Committee Meetings.

Respectfully Submitted,

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Becker Public Schools Food Service Director