

Date: June 20, 2019

Food Service Accomplishments

Breakfast Highlights

- Kindergarten breakfast program continues with offer verse serve to decrease food waste and increase student choice. Students continue to receive grab and go whole grain options for breakfast
- Intermediate School had two breakfast carts in the hallway before school. Participation for breakfast was down by about 15 students per day. Continued to adjust the daily breakfast items to increase participation. The students choose from daily breakfast grab and go items. Some of the student favorites are Goldfish crackers, chocolate chip bars, string cheese and 100% whole grain breakfast breads.
- Middle School started breakfast in the hallway after Christmas break. Participation continues to steadily increase. Continue to look for way to meet the student's needs.
- High School breakfast had 2 breakfast carts the entire school year. There is one cart before school from 7:50 – 8:10 am and two carts between first and second hour classes.
- 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, whole grain Long John donuts, and packages of sliced apples. High School also alternated yogurt parfaits and smoothies on Friday mornings. We also served some caramel coffee coolers on Tuesday mornings with mixed reviews.
- Primary School breakfast participation remains consistent due to all kindergarten students eating breakfast as a class.
- Intermediate School serves on average 82 students per day, which is an decrease of 15 students per day compared to 2017-18. Food Service and Intermediate School Office staff worked together to ensure students who receive free or reduced meal benefits knew that they could have a free breakfast.
- Middle School serves on average 65 students per day, which is an increase of 10 students per day compared to 2017-18.
- High School participation remains consistent over the last 3 years. In 2018-19 on average the High served between 215-240 students per day. The average daily participation for the High School in 2018-19 was 225 students. The most popular days continue to be Long John Donut day.

Lunch Highlights

- NutriSlice continues to be used to provide allergy and nutritional information for parents and students. The monthly menus are posted and printed in some of the schools. There is also a mobile app that will allow students to see what is for lunch as they stand in the serving lines. A
- Wordware/SmartSchoolsK12 software continues to be used by food service staff and families. This software system provides parents with one place to pay for meal charges, athletic fees and other fees. The system continues to send out low and negative balance notifications. We are seeing more families paying their fees online.
- Continue to work on collecting the outstanding lunch debit that has accumulated in the district. The district received \$3200 in donations that were applied to paying off outstanding lunch debit for some free/reduced families. Also worked with a collection agency to collect larger sums of debit from families. This will continue to be a work in progress for the district.
- 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. High School added chicken wings to the menu and became a student favorite.
- A daily sandwich option continues in 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.
- 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 at Middle and High Schools to increase product acceptance.
- Tried to start Share Tables in the Intermediate School. The program needs to be explained better to students and staff. Will continue to use the program and evaluate how it can be implemented in the other schools to decrease food waste and student hunger.
- USDA had delayed the start of the stricter sodium requirements for lunch meals until 2022.
- Continue to reduce the amount of sodium in the district menus. Below is a table demonstrating current levels. We are working towards the 2022-23 standards that restrict sodium even more than the levels the district is at. The Primary and Intermediate Schools meet the 2022-23 Sodium standard of less than 935 mg of sodium.

2018-19 Becker Schools Nutrition and Wellness Report

	Sodium Regulation	2016-17 Sodium Levels	2017-18 Sodium Levels	2018-19 Sodium Levels
K-5 Primary	<1230 mg	876 mg	905 mg	889 mg
K-5 Intermediate	<1230 mg	904 mg	905 mg	889 mg
6-8	<1360 mg	1087 mg	1028	1072 mg
9-12	<1420 mg	1182 mg	1190 mg	1178 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 water, chips, cream filled cookies, fresh salads, and water from Ala Carte. Honey chicken bites and cheeseburgers are a student favorite Bulldog meal.
- Continue to work towards meeting the Smart Snacks nutritional requirements for entrée items. Additional revisions will be required for entrée salads.
- Continued serving a Bulldog Meal at lunchtime. This meal offers students the option to purchase an entrée, fruit, vegetable, milk and grains at one set price. The Bulldog meal is a cost effective way for students to purchase daily Ala Carte menu items. If the student chooses to purchase additional items (i.e. a bag of chips) those items are still charged at the Ala Carte pricing.
- Both Middle and High School saw increases in daily participation and revenues.
- The Middle School has a new grab and go option of a Pizza or Turkey and Cheese style lunch able item. As the year progressed the pizza became more popular.

Food Service Participation Data

There was a request to review and evaluate the overall district participation in the National School Lunch Program. 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 five years, which is impacting the overall average daily participation statistics. The average Middle School participation for the last three years is 52-55%. Part of the challenge at the Middle School is the time students wait in line for a traditional hot lunch. This is an issue that we continue to look at options for solving. The High School saw a decline in participation from 60% in 2017-18 to 53% participation rate during 2018-19 school year. High School rates are harder to assess due to the number of enrolled students who attend college classes off campus. 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.

2018-19 Becker Schools Nutrition and Wellness Report

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
2017-2018	2,900	298,987	61%	1759
2018-2019	2,975	290,791	61%	1741

Wellness Update

Policy 533 has been revised to be in compliance with the new requirements. As required by the USDA standards, triennial assessment of our compliance with wellness policy was completed this year with the help of the Sherburne County SHIP Coordinator. We choose to use the Healthier Generation Assessment to evaluate the district's progress for meeting nutrition and wellness standards. The assessment evaluated six areas including policy and environment, nutritional services, smart snacks, physical activity, health and PE education and employee wellness. The gold standard for 100 percent compliance is unachievable for a smaller district. The district is largely compliant with the physical activity, health and PE education, and nutritional services. The committee decided that we would like to see representation from all buildings at the meetings to help the staff understand what is in the district wellness policy and help improve the overall wellness of our students. The policy is also discussed at the Nutrition and Wellness Committee Meetings. There were two Nutrition and Wellness Committee meetings held this school year, October 10, 2018 and April 11, 2019. The January 31, 2019 meeting was cancelled due to the extreme cold and no school was held that day.

I want to thank the district for all the support of the Food Service program. It has been my pleasure to serve at the Food Service Director for the Becker Public Schools for the last six years.

Respectfully Submitted,

Renee Arbogast RD SNS
Becker Public Schools Food Service Director