Nutrition & Food Services

Annual Report 2025-26



Financial Overview

State/Federal Reimbursements	2023: \$555,665	2024: \$1,999,615	2025: \$2,284,441
Catering Income	2023/24: \$30,371	2024/25: \$39,487	
Food/Non-Food Spending			2025: \$1,370,000

Meal Counts

Free Meals	2023: 98,665	2024: 114,036	2025: 105,217
Reduced Meals	2023: 12,982	2024: 8,669	2025: 6,152
State Reimbursed Meals	2023: 270,144	2024: 435,586	2025: 514,866
Total Meals (2025)			627,144 meals served
Full Pay Meals	2022: 231,828 Meals		

Cost & Reimbursement

Avg Food Cost/Student	\$2.20 (kept low with efficient sourcing)
Avg Labor Cost/Meal	\$1.80 (balanced with staffing increases)
Total Avg Cost/Meal	\$4.00 (food + labor combined)
Avg Income/Student via Reimbursement	\$3.65

Staffing & Operations

Elementary Schools	Increased from 2 → 3 staff per building (+4 total)	
Middle School	Increased from 5 \rightarrow 7 staff (+4 total, added grab & go)	
High School	Increased from 10 \rightarrow 13 staff (+3 total, added delivery help)	
Total Staffing Goal	+11 positions (ongoing turnover challenges)	

Avg Wait Times (2025/26)	
High School	2 min 35 sec (quick for large population)
Middle School	1 min 55 sec (efficient line flow)
Elementary School	1 min 35 sec (shortest wait times)

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Programs and Impact

- 10 Cents a Meal Program (Grant)
- Okemos Food Services is 1 of 17 grantees in our region
- \$12,000+ invested in locally grown produce (apples, beans, cherries, zucchini, cucumbers, salad mix)
- Served 8 buildings breakfast & lunch with 40+ staff
- 2,000+ field trip lunches (44 trips) and 20+ catered events
- Introduced compostable cutlery, trays, straws, and bags
- Implemented 3-lunch schedule at OHS to improve flow
- · Coordinated snacks for the after school programs

Future Plans

- High School Renovation (Summer 2026)
 - Renovate serving lines for better flow and self-services
 - Revamp "Bake Shop" area with large walk-in freezer / cooler
 - Moving unused equipment from other operations to be utilized
 - New convection oven & tilt kettles
 - Improved preparation surfaces
 - Elementary meals prepared in upgraded space