

Policy 533 Wellness requires that the school board be provided an annual report for the district's compliance.

Becker Public Schools 2013-14 Wellness Report

Date: May 29, 2014

This school year was a year of transition for the Food Service Department, with the hiring of a new Food Service Director in September. There were several additional regulatory changes that went into effect for the 2013-14 school year including at least half of the grains offered at breakfast must be whole grain products; weekly grain minimum requirements at breakfast; and specific calorie ranges for the grade groups of K-5, 6-8 and 9-12. There will be additional regulatory changes affecting the 2014 -2015 school year including new nutritional standards for all foods sold in Ala Carte and vending machines, implementation of new sodium targets, all the grains offered at breakfast and lunch must be at least 51% whole grain, and ½ cup of fruit must be taken with the breakfast meal.

2013-14 School Food Service Achievements

- ◆ District received an administrative review from the Minnesota Department of Education in January 2014. The district was in compliance with all the HHKFA nutritional requirements including calorie levels, vegetable subgroup requirements, whole grains requirements, and menu planning.
- ◆ The district currently provides greater than 80 percent of the grain menu items offered to students are whole grain products.
- ◆ Gluten Free Menu was developed for the Primary School to assist in meeting this growing demand for this type of diet. The menu will be expanded to other schools as the need arises.
- ◆ The Primary and Intermediate School's menus were separated to allow for more vegetable and fruit choices at the Intermediate School.
- ◆ A meal satisfaction and student preferences survey was conducted with the High School and Middle School students. The data was used to change some of the menu options offered to the students eating the Traditional Hot Lunch Program options.
- ◆ Conducted a fruit and vegetable survey with Intermediate, Middle, and High School students to better understand their vegetable preferences and expand fresh produce offerings.
- ◆ Conducted taste testing at the High School of new menu items and allowed students to provide feedback. Of the new items planned for the 2014-15 menus, 85% were tested and received positive reviews.
- ◆ Purchased nutritional analysis software program to increase parent, student and staff access to nutritional information for menu items served. This program will ready to use during the 2014-15 school year.
- ◆ Currently in the process of reviewing all food used in Ala Carte program to ensure that they meet the new nutritional guidelines that will go into effect

July 1, 2014. The Smart Snack Nutritional Guidelines for Ala Carte will result in changes in what menu items will be available for staff and students to purchase.

- ◆ Completed a review of the current breakfast program and products available to increase the selection and participation in the school breakfast program. Starting with the 2014-15 school year, each school will have a new breakfast menu including hot breakfast items.

Respectfully Submitted,
Renee Arbogast RDN LD
Food Service Director