#### Board Spotlight - Food Service Nate Huff, Food Service Director



### Lunches Served 2024

Total Lunches Served



### Lunches Served 2025

Total Lunches Served



# Lunch Comparison

- 2024 527,421 lunches served
- 2025 526,837 lunches served

### **Breakfast Served 2024**

Total Breakfast Served



### **Breakfast Served 2025**

Total Breakfast Served



# **Breakfast Comparison**

- 2024 329,048 breakfasts served
- 2025 349,117 breakfasts served
- Roughly 6% increase

# **Brief Program History**

- Last big overhaul to the program was the Healthy and Hunger Free Kids Act of 2010.
- Well intentioned, but a challenging implementation to say the least
- Past 10 years or so has been a measured, gradual achieving of nutritional targets

### **Potential changes**

#### **FOOD FIX**

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### RFK Jr. says 'major, dramatic' changes are coming for school meals

The Trump administration is racing to completely overhaul the U.S. government's official nutrition advice, in part to force changes to school meals, per RFK Jr.

MAY 2, 2025

# **Proposed Changes**

- Two pronged approach:
  - Reduction/elimination of artificial food dyes and colorings
  - Reduction of "ultra-processed" foods

# Food Dyes and Colorings

- More natural colorings have been available for a while, but the US has been slow to adopt
- Double standard with Europe has been an area of passionate debate



# Early progress

Tuesday, June 17, 2025 7:00 AM

Kraft Heinz Commits to Remove FD&C Colors From Its U.S. Portfolio Before the End of 2027 and Will Not Launch New Products in the U.S. With FD&C Colors, Effective Immediately

RETAIL

### General Mills to remove artificial colors from all its U.S. cereals and foods

PUBLISHED TUE, JUN 17 2025-7:16 PM EDT | UPDATED TUE, JUN 17 2025-10:21 PM EDT

### **Processed food**



Processed foods are foods that have undergone some form of alteration from their natural state. This can include processes such as: @

- Cleaning and washing: Removing dirt, bacteria, or other contaminants.
- Cutting, chopping, or grinding: Altering the size or shape of the food.
- Cooking, heating, or pasteurizing: Preserving the food or making it edible.
- Adding ingredients: Such as preservatives, sweeteners, flavors, or nutrients.
- Packaging: Sealing or covering the food for storage or transport.

Processed foods can range from minimally processed (e.g., frozen vegetables) to highly processed (e.g., instant noodles). While some processed foods can be part of a healthy diet, others may contain high levels of unhealthy ingredients such as sodium, sugar, and unhealthy fats.

# DGA Timeline

- School nutrition standards are based off of the Dietary Guidelines for Americans, renewed every 5 years.
- 10<sup>th</sup> edition DGA will be released December 2025, jointly issued by HHS and USDA

# **MDE** Audit

- In addition to any program changes, we are happy to be hosting MDE for a thorough review of the Food Service Program in the fall
- Very thankful as always for our great staff and wonderful building support!

# Thanks!

 Happy to address and questions or concerns regarding food service!