

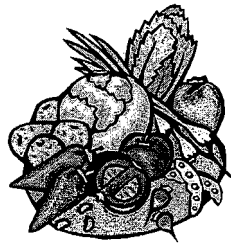
Duluth Public Schools **Child Nutrition**

Mission Statement:

The mission of our Child Nutrition Team is to support the educational process by providing;

- ❖ Quality, well-balanced meals that appeal to our customers.
- ❖ A school breakfast and lunch program which provides for continuous improvement and the ability to adapt to the challenges of the present and future.
- ❖ Respectful service regardless of race, color, national origin, sex, or age.

“We Think Food Because Kids Can’t Think Without it”



ABOUT CHILD NUTRITION

- ❖ Continues to successfully follow USDA regulations under the school meals initiative. Based on nutritional analysis, our menu meets established USDA target standards for all nutrients.
- ❖ Expanded menu options to incorporate Wellness Guidelines and Farm to School Initiatives including:
 - Vegetable burgers, turkey burgers and Meatless Mondays on the menu regularly.
 - Bottled juice containing 100% real fruit juice.
 - Wheat pizza crust.
 - Department of Defense Produce commodity dollars used to purchase and serve fresh fruits and vegetables daily.
 - Vegetarian options daily in the Secondary schools and in the Elementary schools upon request.
 - Sub Sandwich bars in the High schools.
 - Salads offered daily in Secondary schools.
 - Low fat Chocolate milk offered daily in all schools to promote an increase in milk consumption. Soy milk and lactose free milk available upon request.
 - Wheat breads featured daily including buns and breadsticks.
 - Whole Wheat Pancakes served weekly.
 - Whole Wheat macaroni utilized in spaghetti and other pasta dishes.
 - Whole Wheat tortillas used with tacos, fajitas and wraps.
 - Poultry options offered daily in Secondary schools.
 - Sweet Potato fries used weekly vs. regular French fries.
 - Reduced Fat Macaroni and Cheese served with a high student approval rating.
 - Turkey hot dogs (except on special menu days) turkey corndogs and turkey lunch meats.
 - Only baked chips or Sunchips are used in bag lunches and for special menu days
 - Farm to School options this year include: Rutabagas, Squash, Cabbage, Parsnips, Beets, Potatoes, Turnips, Carrots, Beans, Corn on the Cob, Red, McIntosh, Honeycrisp Apples, Melons, Wild Rice and Wild Rice Bread. Continuing to work with vendors to increase Minnesota Grown menu options.
 - Recipes now use ground turkey in place of ground beef.
- ❖ Successfully completed our 32nd, year in the USDA Summer Food Service Program at various locations across the city, providing approximately 43,000 meals to children over the summer. For the third year in a row, received the highest award in the Summer Food Service Program/Viking Children's Grant in association with the Second Harvest Heartland organization for the expansion of the summer meals program.
- ❖ Updated use of technology to provide parents the ability to pay online for student meals and view student account balances in the parent portal of the student information system.
- ❖ The emerging prevalence of allergies and diabetic diets in school age children has created a working partnership between parents, Administration, Nursing Services and the school district's Registered Dietitian.
- ❖ Received the second highest School Meals Economic Stimulus Grant in the State of Minnesota enabling our program to purchase new equipment which saves energy and preserves nutrients in food preparation.

- ❖ Partnered with the SHIP committee to improve signage in the school cafeterias to highlight our healthy choices. SHIP also coordinated training for the Cafeteria Managers with the University of Minnesota Extension Service to look at new ways to serve fresh fruit and vegetables. Two new recipes of Pumpkin Dip and Toasty Fruit were the outcome of this training.
- ❖ Last year (2010- 2011) our National School Lunch and Breakfast Program served:
Breakfasts 289,873 Lunches 718,225
- ❖ Provides breakfast, lunch and snacks for the Duluth Headstart Program.
- ❖ Employs 75 union employees at 14 different locations. The Cafeteria Managers are Serv-Safe Certified by the Minnesota Department of Health.
- ❖ The new kitchens and cafeterias are everything we hoped for and more. State of the art ovens: bake, broil, grill all in one unit. Helps improve quality: improves color, texture, appearance of vegetables. Computerized and user friendly for workers. Oven manufacturer sent a chef to train us so our staff knows how to use the oven. Room to display food and make it look appetizing therefore enticing the children to consume more fruits and vegetables.

healthier school meals that are acceptable to students may require more on-site preparation, and less reliance on prepared foods. For purposes of this impact analysis, labor costs are assumed to grow so that they maintain a constant ratio with food costs, consistent with findings from a national study of school lunch and breakfast meal costs (USDA 2008). In practice, this suggests that food and labor costs may increase by

nearly equal amounts relative to current costs.

The estimated overall costs of compliance are summarized below. Increased food and labor costs will be incurred by the local and State agencies that control school food service accounts. The rule will also increase the administrative costs incurred by the State agencies responsible for reviewing school district compliance with the new

meal patterns. The analysis estimates that total costs may increase by \$3.2 billion from fiscal year (FY) 2012 through fiscal year (FY) 2016, or roughly 8 percent when the rule's food group requirements are fully implemented in FY 2015. The estimated increases in food and labor costs are equivalent to about 10 cents for each reimbursable school lunch and about 27 cents for each reimbursable breakfast in FY 2015.

Estimated Cost of Final Rule (millions)

	Fiscal Year					Total
	2012	2013	2014	2015	2016	
Food Costs	\$20.8	\$135.4	\$178.7	\$612.8	\$642.8	\$1,590.5
Labor Costs	20.7	141.9	174.4	598.0	627.2	1,562.3
State Agency Administrative Costs	0.1	8.9	9.1	9.4	9.7	37.1
Total	\$41.6	\$286.2	\$362.1	\$1,220.2	\$1,279.7	\$3,189.9
Percent Change Over Baseline	2.0%	2.0%	2.5%	8.0%	8.1%	5.2%

Alternatives

One alternative to the final rule is to retain the proposed rule without change. The proposed rule closely followed IOM's recommendations. IOM developed its recommendations to encourage student consumption of foods recommended by the Dietary Guidelines in quantities designed to provide necessary nutrients without excess calories. The final rule still achieves that goal. Students will still be presented with choices from the food groups and vegetable subgroups recommended by the Dietary Guidelines. In that way, the final rule, like the proposed rule, will help children recognize and choose foods consistent with a healthy diet.

The most significant differences between the proposed and final rules are in the breakfast meal patterns, and those differences are largely a matter of timing. The final rule allows schools more time to phase-in key IOM recommendations on fruit and grains at breakfast. Once fully implemented, the most important difference between the final and proposed rule breakfast meal patterns is the elimination of a separate meat/meat alternate requirement. That change preserves current rules that allow the substitution of meat for grains at breakfast. It also responds to general public comments on cost, and on the need to preserve schools' flexibility to serve breakfast outside of a traditional cafeteria setting.

Even with these changes, and with the less significant changes to the proposed lunch standards, the final rule remains

consistent with Dietary Guidelines recommendations. The added flexibility and reduced cost of the final rule relative to the proposed rule should increase schools' ability to comply with the new meal patterns. The final rule's less costly breakfast patterns will make it easier for schools to maintain or expand current breakfast programs, and may encourage other schools to adopt a breakfast program. These changes reduce the estimated 5-year cost of the final rule, relative to the proposed rule, by \$2.9 billion.

A second alternative would implement the final rule's lunch meal pattern changes, but retain the proposed rule's breakfast meal pattern recommendations. Adopting all of the lunch provisions contained in the final rule, but retaining the proposed rule's breakfast provisions, would cost an estimated \$5.9 billion over 5 years, or \$2.7 billion more than the final rule. This alternative responds less effectively than the final rule to comments received by USDA from SFA and school administrators who expressed concerns about the cost of the proposed rule.

An alternative that implements the final rule's breakfast meal pattern changes, but retains the proposed rule's lunch meal pattern recommendations, would cost \$3.4 billion over 5 years, about \$180 million more than the final rule.

Regulatory Impact Analysis

Title: Nutrition Standards in the National School Lunch and School Breakfast Programs

Action

a. *Nature:* Final Rule.

b. *Need:* Section 103 of the Child Nutrition and WIC Reauthorization Act of 2004 inserted Section 9(a)(4) into the National School Lunch Act requiring the Secretary to promulgate rules revising nutrition requirements, based on the most recent Dietary Guidelines for Americans, that reflect specific recommendations, expressed in serving recommendations, for increased consumption of foods and food ingredients offered in school nutrition. This final rule amends Sections 210 and 220 of the regulations that govern the National School Lunch Program (NSLP) and the School Breakfast Program (SBP). The rule implements many of the recommendations of the National Academies' Institute of Medicine (IOM). Under contract to the United States Department of Agriculture (USDA), IOM proposed changes to NSLP and SBP meal pattern requirements consistent with the 2005 Dietary Guidelines and IOM's Dietary Reference Intakes. The final rule advances the mission of the Food and Nutrition Service (FNS) to provide children access to food, a healthful diet, and nutrition education in a manner that promotes American agriculture and inspires public confidence.

c. *Affected Parties:* The programs affected by this rule are the NSLP and the SBP. The parties affected by this regulation are USDA's Food and Nutrition Service, State education agencies, local school food authorities, schools, students, and the food