



Board Update 2022-2023

WHAT WE'VE DONE &
WHERE WE'RE GOING

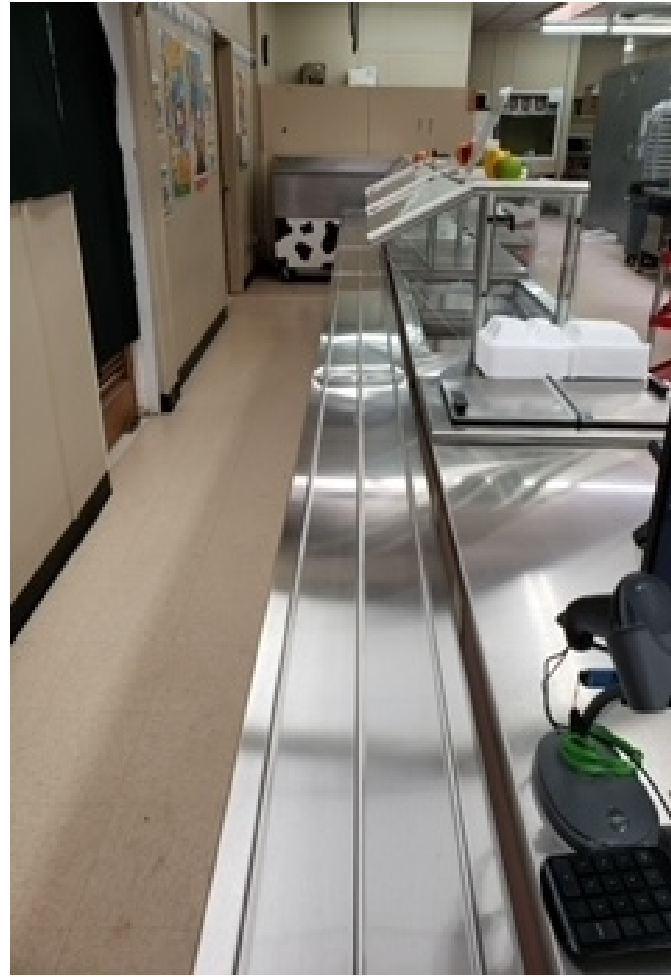
Brownwood & SFE Partnership 2021-2022

Our district partnership has allowed for increased meal participation & additional funding for kitchen renovations just over the past year

- Our partnership has resulted in increased profits that gave us the opportunity to reinvest in our schools and remodel our kitchens at Brownwood MS & Woodland Heights Elementary School.
- We were able to grow our meal participation to feed even more of our students

	2021-2022	2020-2021
Total Meals Served	649,335	580,138
Breakfast Meals	230,517	210,227
Lunch Meals	380,416	319,989





New Equipment and Serving Lines



Pandemic Hardships 2021-2022

- Commodities
 - We were not able to utilize most of the commodities allocated for the 2021-2022 school year
- Supply Chain Issues
 - We found ourselves facing a national supply chain shortage. Vendors across the US were working with us to deliver the best, and only, product they had on hand.
- However, despite the adversity our students continued to receive great service and quality food.

2022-2023: Looking Forward



NEW
Equipment

NEW Menu
Items

NEW
Promotions

NEW Student
Surveys

We are working towards improving our processes and delivering on our commitments to ensure a successful 22-23 school year.

We are also improving our communications between school Principals and cafeteria staff to provide a better understanding of each school's needs and to refine day-to-day operations.

MEET THE TEAM



Bobby Green
Director of Area Ops

"I'm excited to continue my support of all Brownwood ISD kitchens in improving and elevating our standards and expectations."



GM, Linda Mora

"We look forward to building a cohesive and successful team while delivering an improved program and increased meal participation."



Assistant GM
Amelia Ibarra

"I can't wait to get our K-12 students excited about delicious, healthy meals for breakfast, lunch and snacks!"

NEW Menu Items

Region-based menu items made from scratch that the students will love and will continue to have input on

Scratch Made Chicken Enchiladas

Pulled Pork Quesadilla

Queso Blanco Fajita Chicken Nachos

Pulled Pork Street Tacos



Marketing Calendar

Monthly promotions are theme-based events that help us promote our breakfast & lunch programs

- Promotions are geared towards:
 - Increasing student participation
 - Showcasing NEW items & recipes
 - Encourage healthy habits
- Promotions & Events will be shared with all Principals, Parents, & Students
- TV monitors at the HS and MS are geared to increase the visibility of menus, promos, & events.



Come through the line and receive a FREE COOKIE with your reimbursable school lunch!



Student engagement Surveys



HELP US IMPROVE
TELL US WHAT YOU THINK ABOUT YOUR
SCHOOL FOOD

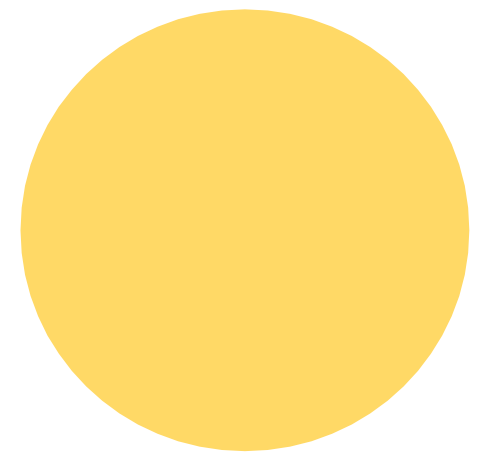


STUDENT FEEDBACK WILL DIRECTLY
IMPACT OUR MONTHLY MENUS,
TRAINING, AND FOOD QUALITY



BASED ON STUDENT RESPONSES &
CULINARY EXPANSION – OUR TEAM WILL
HIGHLIGHT SAMPLES OF NEW MENU
ITEMS AND SHOWCASE THEM DURING
BOARD MEETINGS AND OR STUDENT
ADVISORY MEETINGS.

FREE & REDUCED-PRICED MEALS



Free Reduce Lunch Program

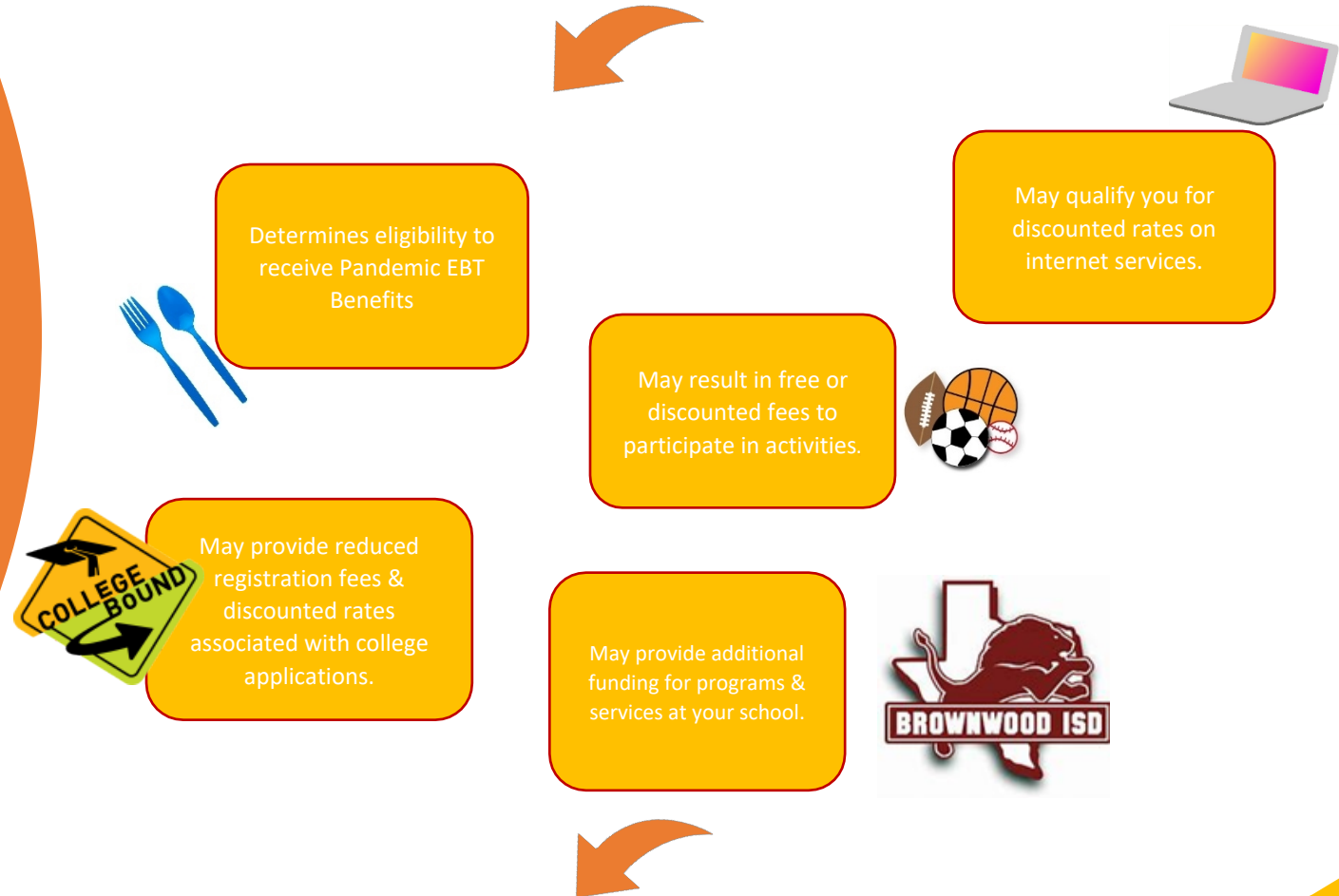
(Not free for everyone)

- Our students will only be eligible for free meals if they qualify through the free/ reduced meal application process
- Students will need to fill out an application to qualify
- If students do not qualify, they will need to pay full price for each breakfast & lunch meal
 - Communication with parents regarding student fund balances and pre-paid meal accounts will be vital
 - At this time there will be no meal substitutes for those students who owe school lunch balances.

School Lunch

Free and Reduced lunch APPLICATION

FREE &
REDUCED
PRICED
MEALS
PARENT
COMMUNICATION



APPLICATIONS FOR FREE & REDUCED MEALS ARE AVAILABLE AT YOUR SCHOOL OFFICE.
APPS CAN ALSO BE COMPLETED ONLINE AT BISD WEBSITE.



Delivering on our Commitments

- We are working to deliver on our commitments and strengthen our relationships as we spend this summer improving our Marketing techniques, Menu variety, and Administrative Review Processes.
- We will ensure that fresh fruits and vegetables are available daily for all students by utilizing DoD as much as possible
- We will strive for region-based menu items that appeal to the student population of Brownwood.
- We will be focusing with our kitchen staff and managers on Production, Preparation, & Presentation.
- We will create fun and participation-driven themes and promotions for the students.