

MEETING DATE: December 17, 2012

AGENDA ITEM: Operations Report – Child Nutrition and Maintenance Departments

PRESENTER: Earl Husfeld

ALIGNS TO BOARD GOAL(S): Financial/Facilities – The District shall exhibit excellence in financial and facility planning, management, and stewardship.

BACKGROUND INFORMATION:

• An overview of the Child Nutrition and Maintenance Departments will be shared with the Board of Trustees.

ADMINISTRATIVE CONSIDERATIONS:

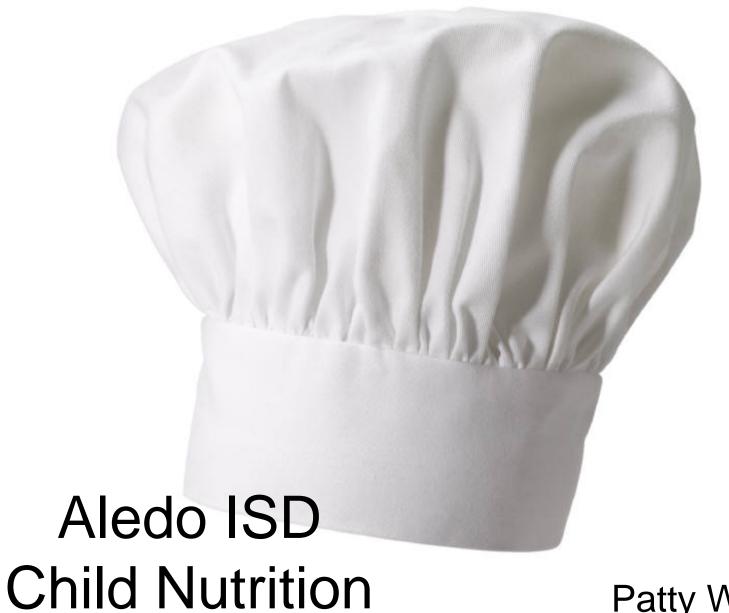
• None – Informational Report

FISCAL NOTE:

None

ADMINISTRATIVE RECOMMENDATION:

None – Informational Report



Patty Willhite



Aledo ISD Nutrition Department Mission Statement

Aledo ISD shall follow nutrition guidelines that advance student health and reduce childhood obesity and shall promote the general wellness of all students through nutrition education, physical activity, and other school-based activities.

Who We Are

- > 52 staff
 - Director
 - Administrative Assistant
 - **™** Eight Managers
 - Forty-two Nutrition Specialist
- Director holds a Bachelors Degree and School Nutrition Specialist Certification.
- All Managers hold state approved Food Management Certifications.
- ➤ Four Managers received TX Association of School Nutrition (TASN) Level 5 Certification/Manager's Academy and two Managers are in the process of completing TASN Level 5 Certification/Manager's Academy this current year.
- All Nutrition Specialists hold Food Handler Certifications.
- ➤ Serve Breakfast & Lunch to over 5,000 students & staff more than 500,000 meals/equivalents are served during the school year.

Goals and Objectives

- To maintain safe, sanitary conditions for food preparation by adhering to Child Nutrition Standard Operating Procedures resulting in a product of the highest possible quality.
- To offer safe, appetizing meals that help students meet their daily nutritional requirements.
- To serve a variety of interesting foods that will help students extend his/her list of acceptable foods.
- To educate the students and general public in good nutrition and desirable food habits.
- To help provide a positive environment in which to eat school meals.
- To provide school breakfast/lunch as a regular part of each school program, offering nutritional and educational opportunities for the student as a functional, positive experience in his/her school day.
- To encourage each employee of the Nutrition Department to become a professional who believes in and promotes the school nutrition program and is dedicated to the cheerful service of the community.
- To conduct this program in an economical, business-like manner at a minimum expense to the student and taxpayer.
- To comply with all local, state and national guidelines for the Aledo ISD Nutrition Department.

New USDA Regulations 2012/2013

ALL AGE/GRADE GROUPS:

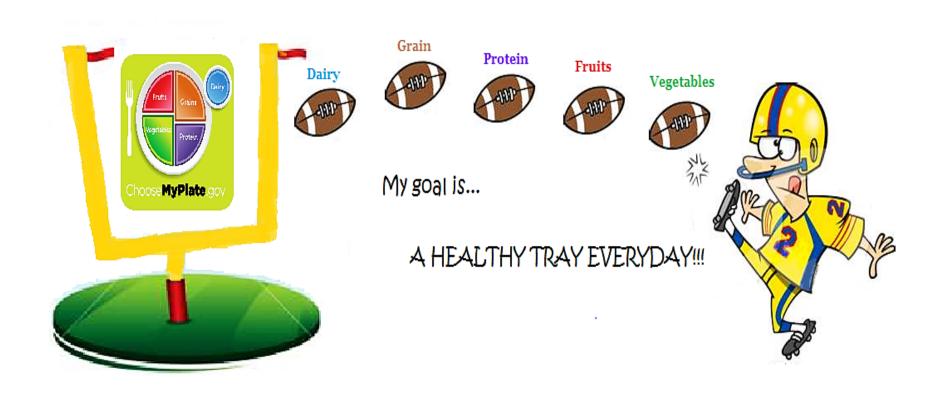
- Reimbursable School LUNCH consists of 3 to 5 components (same price if min or max is taken).
- Minimum and maximum portions for protein and grain component (daily and weekly targets).
- Students must take a fruit or vegetable if buying a school meal.
- Subgroups of vegetables must be offered on a weekly basis.
- Half of grains offered must be whole grain rich. All grains offered must be whole grain rich by 2014/2015.
- There is no substitute allowed for milk (unless special dietary disability applies).
- Further limits on saturated fats, trans fats and sodium (with stricter sodium targets implemented by 2022/2023).
- Meal prices are determined by USDA calculations that are reviewed yearly.
- Texas Public School Nutrition Policy Rules also apply.

NEW AGE/GRADE GROUPS ESTABLISHED BY USDA:

- **Grades K-5**: 550-650 lunch calories average per day over a week
- Grades 6–8: 600-700 lunch calories average per day over a week
- Grades 9-12: 750-850 lunch calories average per day over a week

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Compliance results in an extra 6 cents per meal reimbursement to the District.











Taste Tests/Nutritional Committee













Maintenance Department Report December 17, 2012

Maintenance Department Report

- Who We Are 14 Staff
 - Director
 - General Foreman/Assistant Director
 - Electrician
 - Apprentice Electrician/General Maintenance
 - Locksmith/Carpenter
 - IPM Applicator/Locksmith
 - Landscape/General Maintenance
 - Two Plumbers
 - Two HVAC Technicians
 - Two Shipping/Receiving Clerks
 - Secretary
- All skilled staff hold at least one license in their field



Maintenance Department Report

- What We Do Maintain and Care For The Following:
 - 35 stand alone buildings
 - Approximately 1,150,000 square feet
 - Approximately 4,500 work orders per year
 - Provide maintenance/preventive maintenance on the following:
 - HVAC
 - Refrigeration
 - Electrical
 - Plumbing
 - Locks
 - Irrigation systems
 - Energy management systems and utilities
 - Small, and some not so small, construction projects



Maintenance Department Report

- What We Do Shipping and Receiving
 - Goods/items received at Central Warehouse and delivered to all Campuses and Departments
 - Deliver and pick-up textbooks and testing materials
 - Daily inter-office mail pick-up and delivery
 - Daily postal service mail pick-up and delivery
- When We Do It
 - 261 days a year
 - Someone on call 24 hours for emergencies
- Department goal is to provide a safe and comfortable environment for all staff and students.

