

Date: June 20, 2018

Food Service Accomplishments

Breakfast Highlights

- Kindergarten breakfast program continues with offer verse serve to decrease food waste and increase student choice.
- Intermediate School has two new breakfast carts in the hallway before school. We started the school year with one and noticed that the lines were too long for students to get to class on time so in January 2018, we added a second hallway breakfast cart. The students choose from daily breakfast grab and go items. Some of the student favorites are Goldfish crackers, breakfast bars, string cheese and 100% whole grain breakfast breads. Hot breakfast items were also offered on Fridays in the winter months.
- High School breakfast had 2 breakfast carts the entire school year. There is one cart before school from 7:50 – 8:10 am and two carts between first and second hour classes.
- High School continues to serve a variety of grab and go shelf stable items that can be consumed between classes or afterschool before sports practice. Some of the most popular items are 100% whole grain breakfast breads, Benefit Bars, whole grain Long John donuts, and packages of sliced apples. High School also alternated yogurt parfaits and smoothies on Friday mornings.
- Primary School breakfast participation remains consistent due to all kindergarten students eating breakfast as a class.
- Intermediate School serves on average 99 students per day, which is an increase of 58 students per day compared to 2016-17. Food Service and Intermediate School Office staff worked together to ensure students who receive free or reduced meal benefits knew that they could have a free breakfast.
- Middle School serves on average 57 students per day, which is an increase of 20 students per day compared to 2016-17.
- High School participation remains consistent from 2016-17 to 2017-18 school year. In 2017-18 on average the High served between 225 - 250 students per day. The average daily participation for the High School in 2017-18 was 233 students. The most popular days continue to be Long John Donut day.

Lunch Highlights

- NutriSlice was introduced to parents and students in May 2017. The district used the online menu system for the entire 2017-18 school year to provide menus and nutritional information to parents and students. There is also a mobile app that will allow students to see what is for lunch as they stand in the serving lines.

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- Wordware/SmartSchoolsK12 software was introduced to parents. This software system provides parents with one place to pay for meal charges, athletic fees and other fees. One of the great features of this software is that parents can set up automatic payments using a credit or debit card to help decrease the number of negative lunch balances. As parents became familiar with the system, we have more parents paying online.
- The implementation of Wordware also changed the entire point of sale system for the school cashiers. All cashiers were trained on the new system and found the software to be very easy to use. We found that the cashiers were more accurate with the new point of sale system than with Skyward.
- Primary School transitioned to using lunch pins instead of a bar code scanner at lunch. This resulted in more accurate lunch charges, however we struggled with longer lunch lines thus decreasing the time the students had to eat lunch. All the first and second grade students entered in their lunch pin number and the cashier enters in the kindergarten student's lunch pin number. A Biometric finger scanner was purchased for the Primary School and we used that during kindergarten breakfast. This option was very successful and the Biometric finger scanner will be used at lunchtime starting in the 2017-18 school year for all Primary School students.
- A variety of different main entrée lunch options were tried to keep lunch lines even and provide students with new menu options.
- Completed a student survey with the Middle School students to determine why fewer students are eating hot lunch daily. The survey identified the largest reason why students eat lunch from home or Ala Carte is due to the length of the lunch line and lack of flavor in the food. Additional spices and seasonings were added to the end of the salad bar to allow students to add more flavor to their meals.
- Intermediate School had at least three to four cold vegetable and two fruit choices daily on the salad bar. Students are allowed to take as many fruits and vegetables as they are going to eat at lunchtime.
- Middle and High School had additional daily fresh produce options on the salad bar.
- A daily sandwich option continues in the traditional hot lunch program. This allows students to choose the same sandwiches that are offered in Ala Carte as part of a reimbursable meal.
- District-wide there was an increased use of whole muscle chicken products, instead of the pressed and formed chicken products.
- Primary, Intermediate and Middle School had an average of chicken menu items three times per week. High School has a daily chicken option due to the number of entrée items served and which items are student favorites.
- Continue to utilize five-week cycle menus, with revisions based on student feedback and preferences.

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- Continue to review and evaluate the blend of scratch cooking and convenience items utilized on the district menus.
- Completed taste tests at Middle and High Schools to increase product acceptance.
- Continue to reduce the amount of sodium in the district menus. Below is a table demonstrating current levels. We are working towards the 2019-20 standards that restrict sodium even more than the levels the district is at. The Primary and Intermediate Schools meet the 2019-20 Sodium standard of less than 935 mg of sodium.

	Sodium Regulation	2015-16 Sodium Levels	2016-17 Sodium Levels	2017-18 Sodium Levels
K-5 Primary	<1230 mg	942 mg	876 mg	905 mg
K-5 Intermediate	<1230 mg	931 mg	904 mg	905 mg
6-8	<1360 mg	1136 mg	1087 mg	1028 mg
9-12	<1420 mg	1194 mg	1182 mg	1190 mg

Ala Carte Highlights

- High School Ala Carte continues to serve from the Concession Stand to allow students more access to additional food choices.
- Students are purchasing more juices, chips, cookies, jerky, and water from Ala Carte.
- Continue to work towards meeting the Smart Snacks nutritional requirements for entrée items. Additional revisions will be required for some hot entrée items.
- Started serving a Bulldog Meal at lunchtime. This meal offers students the option to purchase an entrée, fruit, vegetable, milk and grains at one set price. The Bulldog meal is a cost effective way for students to purchase daily Ala Carte menu items. If the student chooses to purchase additional items (i.e. a bag of chips) those items are still charged at the Ala Carte pricing.
- Middle School has experienced increases in juice and snack item purchases. Currently 55% of Middle School Ala Carte sales come from snack items.
- Students are purchasing and consuming more whole grain cookies in both schools.

Food Service Participation Data

Information from the School Nutrition Association indicates that school districts are experiencing a decrease in participation on a national level, which is no different for Becker Public Schools. The largest decline has been seen at the Middle School over the last five years, which is impacting the overall average daily participation statistics. The average Middle School participation for the last three years is 54-56%. We did see

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a decline in the number of students eating traditional hot lunch in the beginning of the 2017-18 school year; however participation stabilized and remained consistent for the remainder of the school year. The High School saw a decline in participation from 60% in 2017-18 to 56% participation rate during 2017-18 school year. Intermediate and Primary Schools are consistent at 69-71% of the students eating school provided lunch for the last two years. Below is a summary of the overall district participation in the National School Lunch Program.

School Year	Number of Enrolled Students	Number of Meals Served	Percentage of Students Served	Average Daily Meals
2012-2013	2,765	337,877	72%	1,989
2013-2014	2,795	310,035	66%	1,860
2014-2015	2,790	306,210	64%	1,774
2015-2016	2,823	305,021	62%	1,764
2016-2017	2,880	310,763	62%	1,785
2017-2018	2,900	298,987	61%	1759

Wellness Update

Policy 533 has been revised to be in compliance with the new requirements. As required by the USDA standards, triennial assessments of our compliance with wellness policy will need to be completed. The policy is also discussed at the Nutrition and Wellness Committee Meetings. There was one Nutrition and Wellness Committee meeting held this school year. The Food Service Director did meet twice with a group of parents to discuss allergens and how to communicate the allergens to students in Ala Carte and the National School Lunch Program meals.

Respectfully Submitted,

Renee Arbogast RD SNS
Becker Public Schools Food Service Director