

# Nutrition Services

SY 2025-26 School Board Update

# What Makes a Meal?



Lunch &  
Breakfast



# Lunch Basics

We are required to offer all 5 components for Lunch: Meat (or Meat Alternate), Grain, Fruit, Vegetable and Milk.

We utilize Offer vs. Serve (OVS) so students can choose 3 out of 5 items...but one must be a fruit or vegetable.





# New USDA Regulations Coming...

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## Added Sugars

SY 2025-26 - Limits on breakfast cereal, yogurt & flavored milk.

SY 2027-28 - Weekly limit for both breakfast and lunch is <10%.

## Sodium

By SY 2027-28 there is a 15% reduction for lunch and a 10% reduction for breakfast from the current levels.

## Milk

SY 2026-27 we can now offer whole milk options instead of just skim or fat free. Kemps is our milk vendor and will be offering it next school year.

## Buy American

We now have to track all non domestic purchases in food.  
SY 2025-26 below 10%  
SY 2028-29 below 8%  
SY 2031-32 below 5%  
I hope there is some adjustments to this new reg.

# New Software Health-e Pro

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## Menu Compliance

## Daily Paperwork

## Vendor Database

## Audit Assistance

### Tracks

The new software helps us track all daily and weekly requirements for nutrient standards. From meat and grain ounces to weekly sodium, calories and fat totals.

### Reports

Daily Production Records  
Prep Lists/Planned Meals  
Assisted Ordering  
Menu Costing  
MPLH Analysis  
Allergen tracking (more user friendly for households)  
Attributes (Like Farm to School menus items)

### Database

They maintain all vendors information: products they make, records they need to have for each product for what it credits for and allergens...and they update it yearly.

This is a huge benefit.

### MDE State Audits

All required information that we previously had to provide during our review cycle...is now just a button click away! This will make the audit process so much more efficient and accurate.

# How it Looks...

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## Daily/Weekly Instant Results

**25/26 Primary Lunch**  
25/26 School Year USDA Grades K-5 Lunch Menu

**Menu Compliance Summary: 25/26 Primary Lunch**

Meal Component	Daily Menu Standard	Monday Feb 9	Tuesday Feb 10	Wednesday Feb 11	Thursday Feb 12	Friday Feb 13
<b>Meat/Meat Alternate</b>	1	1/2	2/2.5	2/2	2/2.25	2/
<b>TOTAL GRAINS</b>	1	1/1.5	2.5/2.5	1.5/2	1/1.5	2.5/
Total Grains Offered		2.5	5.5	3.5	2.5	4.5
Whole Grain-Rich		2.5	5.5	3.5	2.5	4.5
Total Grain Based		0	0	0	0	0

**Recipe Box:**

- Apple Fruel, Pillsbury 127852000
- Assorted Benefit Bars, 2WG
- Assorted Breakfast Crackers
- Assorted Breakfast Pizza, Tony's
- Assorted Cereals
- Assorted Fruit Smoothie
- Assorted Muffins
- Assorted Oatmeal Bars

Green is Good

**WEEKLY MEAL STANDARDS**

Wednesday Feb 11	Thursday Feb 12	Friday Feb 13
2/2	2/2.25	2/
5/2	1/1.5	2.5/
3.5	2.5	4.5
3.5	2.5	4.5
0	0	0
1.25	1.5	1
0	0	0
0	0.5	0.5
0.5	0.5	0.2
0	0	0
0	0	0
0.75	0.5	0.5

**Summary:**

- Meat/Meat Alternates (9/10.75)
- Fruits (3)
- Juice (Fruits: 3 / Juice: 0.5)
- Vegetables (6.625)
- Additional Vegetables (0)
- Dark Green Vegetables (1.125)
- Red/Orange Vegetables (2.5)
- Beans, Peas and Lentils (0.5)
- Starchy Vegetables (1)
- Other Vegetables (1.75)
- Veg. Juice (Veg: 6.875 / Veg. Juice: 0)
- Fluid Milk (5)
- Grains (8.5/10.5)
- Whole Grain-Rich (100.00%)
- Grain Based Desserts (0)
- Calories (today: 539.551, week: 626.435)
- Saturated Fat (today: 7.640%, week: 8.341%)
- Sodium (today: 1004.845, week: 1108.111)



# Farm 2 School

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## Pettit Pastures – Milaca

We are currently getting grass-fed raw ground beef. We order about 900# per month.

## Upper Lakes Foods

Our food supplier brings in local items throughout the seasons. We order when we can.

## Local Companies

We use many MN vendors like: Schwan's, Kemps, Jonny Pops, and Land O Lakes.

## Produce Supplier

Our USDA produce supplies brings in and sources local items. We order when we can. Apples are the main local items.

# New Farm 2 School Initiatives:

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## Apples

We just set up to start ordering through a local farm out of Ham Lake.



## Svihel Veg Farm

We are looking at them for strawberries, raspberries, apples, lettuce, broccoli, cauliflower, carrots, winter squash and local honey.



## Stoney Brook Farms

We are used broccoli and cauliflower in the past. Looking to add sweet corn, green beans, squash and asparagus this spring? Cross Fingers!



## Farm 2 School Institute

We are hoping to enroll in this program that assists in districts starting up programs. Looking for partners now.



# Participation 2024/2025

## Meals Served

Lunch = 398,866  
Breakfast = 155,992

## Daily Meals

We average about 2,400 lunches per day and 1,000 breakfasts.

## Trend

Lunch & Breakfast are slightly down to last year. Less than a percent.

## Current Year vs. Last Year

Lunch & Breakfast are both down an average of 13 meals per day!



# Behind the Numbers



## Reimbursement Rate

Lunch = \$4.725 per tray  
Breakfast = \$2.54 per tray

## Indirect Costs

Labor, general supplies,  
training/development,  
utilities, etc.

## Average Tray Food Cost

Lunch = \$3.09  
Breakfast = \$1.75

## 24/25 Revenue

\$2,850,927

# Catering & A la Carte

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## Catering

The catering department does everything from single items for events like cookies, coffee or donuts – to full scale catering events with linens and china.

## A la Carte

Second entrees and a la carte sales are an integral part of providing our students with additional choices during the day. We also have the Snack Shop for students who stay after school for activities.



# Madrigal



**We cater for events large and small. This year was the Madrigal Dinner at the Primary School.**

**We serve a 5 course meal and the new ovens made all the difference!**







# We Deliver Meals too!

Preschool  
Head Start  
Onward  
Student Services  
Care & Treatment  
District Center Staff

# Summer Meals Program

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## The Beginning:

We started serving FREE summer meals to our community in June of 2014.

## Changes:

Meals have moved buildings from time to time due to the program regulations, but our core clients are Tiger Club Kids.

## Meals Served:

In the summer of 2025 we were open for 59 days and served:  
Breakfasts = 3,904  
Lunch = 8,871

## Summer Jobs

Provided summer employment for 8 staff members.



New Ovens at ALL Schools  
– Rational Combi Ovens.  
They can do some amazing things.

We are focusing updating our recipes to include new oven techniques.



New staff and head cooks.  
Working on developing, training and cross-training.



Working on facility plans.

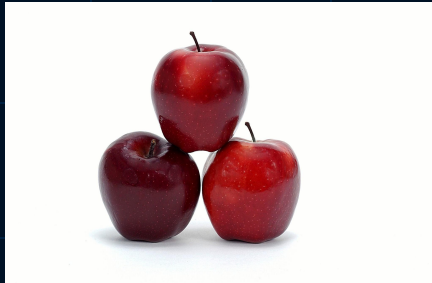


# Goals, Plans,<sup>15</sup> Big Dreams

New Ovens, New Recipes, Training of Staff and Plan for Future Projects.

# And the Staff...

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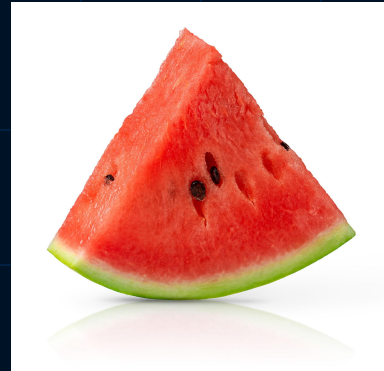
## Primary

Bobbie, Denise, Paulette,  
Stacia, Sarah, Wende and  
Josie



## Intermediate

Emma, Jane, Trish,  
Amanda, Julie, Terry and  
Penny



## Middle School

LaDawn, Chris, Jessica,  
Lorena, Kate, Alisha and  
Jess



## High School

Teresa, Kathy, Kendra,  
Andrea, Rachel, Dave and  
Marcie



# Thank You!

