



# La Vernia High School Food Service Update

November 10, 2025

Angela Rodriguez, Child Nutrition Director



# Transition Overview

## Our Successful Shift from NSLP

We now have more freedom with our menus and can show off our school's spirit.

We can make meals that students actually want to eat.

Many students are still choosing to eat with us.

## Students Love the Changes!

The food tastes better and there are more choices.

Meals look more appealing now.

Students are much happier with their meal options.



# Top Five Most Popular Lunch Menu Items



## Chicken Sandwich

Student favorite for flavor and freshness.

Whole muscle chicken. Lunch meal includes french fries. Available weekly.



## Supreme Nachos

Students enjoy adding their own toppings to their nachos.



## Chicken Tenders

This item is a huge favorite for students. Spicy or homestyle tender options. Lunch meal includes French Fries. Available weekly.



## Chicken & Rice Bowl

Praised for Orange Chicken & General TSO Chicken options. Students can now choose white rice or fried rice. Lunch meal includes an Eggroll.



## Pepperoni Pizza

Consistently in high demand when menued. Offered weekly due to high demand.





# Whats for Lunch?







# Fun Breakfast Menu Options







# Beverage & Snack Options





# Behind-the-Scenes Operations



## Optimized Delivery Schedules

Avoided peak-hour congestion for smooth operations



## Cost & Pricing Analysis

Ongoing monitoring for financial sustainability



## Student Meal Support

Covered meal cost for students on free or reduced priced meals.



## Budget Coordination

Close collaboration with Business Office



## Staff Retraining

Customer-service focused meal operations





# Operational Challenges and Progress

- Cafeteria Manager Vacancy & Staff Shortage.
- CN Director managing the high school kitchen operation to ensure meal service continuity.
- Larger food deliveries & frequent restocking
- Menu testing & adjustments to improve students acceptability and reduce waste.
- New Cafeteria manager, Nancy Chavez started today.
- Staff remains focused on feeding students while adapting to new processes.



# Meal Pricing Update

Due to recent USDA communication warning of potential delays or interruptions in school meal program reimbursement funds if the federal government shutdown extends past November 1, we believe it is prudent to **postpone** any changes to meal pricing at this time.

We remain committed to meeting the needs of our students and will continue to monitor the situation closely. Should the reimbursement landscape become clearer, we may return to the Board with a revised pricing recommendation.



# Update: Next Steps

Continue **monitoring USDA reimbursement updates** for free and reduced meals.

- Maintain open communication with the Board and Business Office as the federal funding situation develops.
- Continue to track participation, costs, and staffing needs closely.
- Support new manager onboarding and ongoing staff development.

Remain adaptable — this is a **process**, and we will make adjustments as needed to ensure long-term success.





# Thank you

This initiative is an ongoing process, focused on nourishing students and building a sustainable program through continuous adaptation.

We are proud of the dedication shown by our cafeteria staff and team.

Special thanks to **Mrs. Hanselka** and **Mrs. Elley** for their support and leadership.