

Annual Food Service Report

June 24, 2014

2013-2014 School Year Highlights:

- The Food Service Department implemented the New Breakfast Meal Pattern mandated by USDA for the 2013-14 school year. The new meal pattern included an increase in whole grain servings and nutritional requirements.
- D.E.S.E. Food and Nutrition conducted its 3 year administrative review of our food service programs. We had a great review with no violations or fiscal action required.
- Annual Student Meals Served:
 - Lunch Total = 488,489
 - Free = 279,021
 - Reduced = 37,594
 - Paid = 171,874
 - Breakfast Total = 213,585
 - Free = 147,996
 - Reduced = 15,847
 - Paid = 49,742
 - Total Snacks = 31,745
- Breakfast & Lunch Participation Rates
 - Lunch = 74%; Down 3% from 12-13 SY
 - Breakfast = 32%; Down 2% from 12-13 SY
- 65% of Lunches served were to free or reduced price students.
- 77% of Breakfasts served were to free or reduced price students.
- 58% of our student population qualifies for free or reduced price benefits.
- The food service department will continue to offer breakfast in the classroom at Hurricane Deck Elementary and Osage Beach Elementary no cost to the students.
- 31 food service employees maintained their level 1 certification through the National School Nutrition Association. Teresa Hays, manager Oak Ridge, has applied for level 2 and Lori Morris Cashier Osage Beach, is close to coursework completion for level 2. The Food Service Department continues to provide a stipend for those receiving and maintaining certification.
- Each site had 2 Health Inspections. Those sites feeding summer school had 3 inspections. All inspections had positive remarks. Any sited items have been addressed and corrected.
- The department continues to use social media to promote our meal programs. A Facebook page (Camdenton Schools Food & Nutrition) was created to share with the community the great things we are doing in food service.
- Camden Co. University Extension along with the Project PASS planted student gardens at Oak Ridge and Hurricane Deck. Vegetables from the gardens were use in our meals programs. The

PASS students enjoyed seeing the produce they had grown offered to all the students and staff on the serving line. It was a great Nutrition Education opportunity! Extension plans to start gardens at Hawthorn this fall.

- The Food Service Department along with Project Pass piloted the after school supper program at Hurricane Deck Elementary for the month of April. We received a lot of positive feedback from students and parents. We will continue to work with Project PASS and explore options to expand this program.
- Oak Ridge Intermediate and Dogwood Elementary each received a \$200.00 stipend from the Department of Health and Senior Services for implementing a Rainbow Day Event. The event encouraged colorful eating by having students select at least three different colors of fruits and vegetables from the salad bar. This was a very successful and fun event! We plan to offer it again next school in in all buildings.

Recommendation

Recommend increasing meal prices 5 cents on paid student lunches and adult lunches to comply with The Healthy Hunger-Free Kids Act of 2010 Paid Lunch Equity requirements. Schools are required to charge students for paid meals at a price that is on average equal to the difference between free meal reimbursement and paid meal reimbursement; Schools that currently charge less are required to gradually increase their prices over time until they meet the requirement.

Approval

Board approval is needed for the Free and Reduced Price Guidelines (Policy Attachment A) for the 2014-2015 SY.