

## Annual Food Service Report

June 27, 2013

Recap for the 2012-2013 School Year:

- All 8 feeding sites qualified for severe need breakfast by serving 40% or more lunches free or at a reduced price two years prior. This gave the district an additional .30¢ for each free and reduced price breakfast claimed.
- The Food Service Department implemented the New Meal Pattern issued by USDA for the 2012-13 school year. The new guidelines included an increase in serving sizes of fruits, vegetables, beans and whole grains. As verification to meal pattern compliance, the district submitted 6 cent certification to DESE. The district was approved in January and receives an additional 6 cent reimbursement on all meals served. Total 6 cent reimbursement received = \$15,718.26
- Annual Student Meals Served
  - Lunch Total = 408,256
    - Free = 215,139
    - Reduced = 40,859
    - Paid = 152,258
  - Breakfast Total = 184,120
    - Free = 121,460
    - Reduced = 16,292
    - Paid = 46,368
  - Total Snacks = 27,062
- Breakfast & Lunch Participation Rates
  - Lunch = 77%; Down 1% from 11-12 SY
  - Breakfast = 34.76%; Up 5.23% from 11-12 SY
- 63% of Lunches served were to free or reduced price students.
- 75% of Breakfasts served were to free or reduced price students.
- 56% of our student population qualified for free or reduced price benefits.
- Approval was received from the board to pilot Breakfast in the Classroom at Hurricane Deck and Osage Beach. The program was a huge success! We plan to continue to offer breakfast in the classroom at those two sites at no cost to the students. Positive results included:
  - Increase in participation – OBE = 59% increase; HD = 34% increase
  - Less Tardiness – Students were in their classroom, at their desk, ready to learn when school began.
  - Less morning visits to the nurse with upset stomachs and headaches from hunger.

- Funding was received from USDA to continue the Fresh Fruit and Vegetable Program at Dogwood Elementary. Students were offered fresh produce every Monday, Wednesday and Friday.
- 11 employees completed coursework for certification through the National School Nutrition Association. Currently, 34 food service employees are certified or credentialed through the Association. 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 inspection had positive remarks. Any sited items have been addressed and corrected.
- Social Media was used 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. We were featured on School Meals that Rock's Facebook page which was seen by foodservice personnel nationwide.
- Camden Co. University Extension worked with PASS to grow 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 available to all the students and staff on the serving line. It was a great Nutrition Education opportunity! We anticipate the Extension office to continue the gardens.
- Recommend increasing meal prices 10 cents on paid student breakfast and lunch, as well as, adult breakfast and lunch.
- Board approval needed for the Free and Reduced Price Guidelines for the 2013-2014 SY.