

**STRATEGIC GOAL 2:**  
TO ENSURE FISCAL RESPONSIBILITY  
AND EFFECTIVE RESOURCE  
STEWARDSHIP

Objective :  
Stewardship of the School  
Nutrition Program

**Report Date:**  
September 2, 2015



# Objective, Baseline & Target

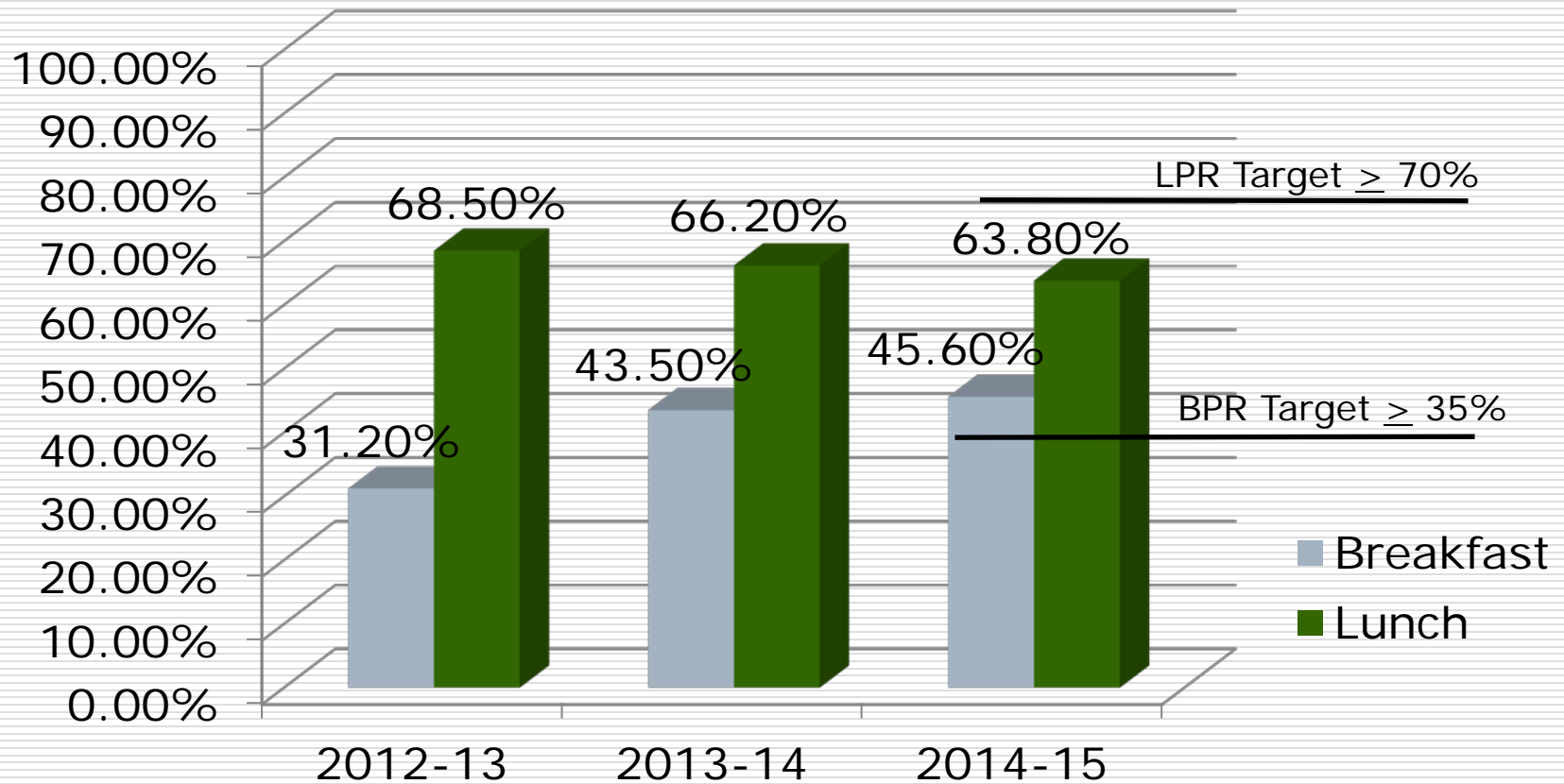
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**Objective:** To increase student participation in the breakfast and lunch program as measured by the Lunch Participation Rate (LPR) and Breakfast Participation Rate (BPR).

**Baseline:** SY 2012-13: LPR 68.5%  
BPR 31.2%

**Target:** By end of SY 2016-17 LPR:  $\geq 70\%$ ,  
BPR  $\geq 35\%$

# Meal Participation Rate



**State Average SY 2014-15** Lunch 69.2%; Breakfast 35.3%  
**SY 2013-14** - Lunch 70.1 %; Breakfast 35.1%



# Objective, Baseline & Target

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**Objective:** To improve cost efficiency of the School Nutrition Program as measured by Food Cost per Revenue (FCR) and Labor Cost per Revenue (LCR).

**Baseline:** SY 2012-13: FCR 36.3%, LCR 39%

**Target:** By end of SY 2016-17 FCR:  $\leq 37\%$ , LCR  $\leq 45\%$

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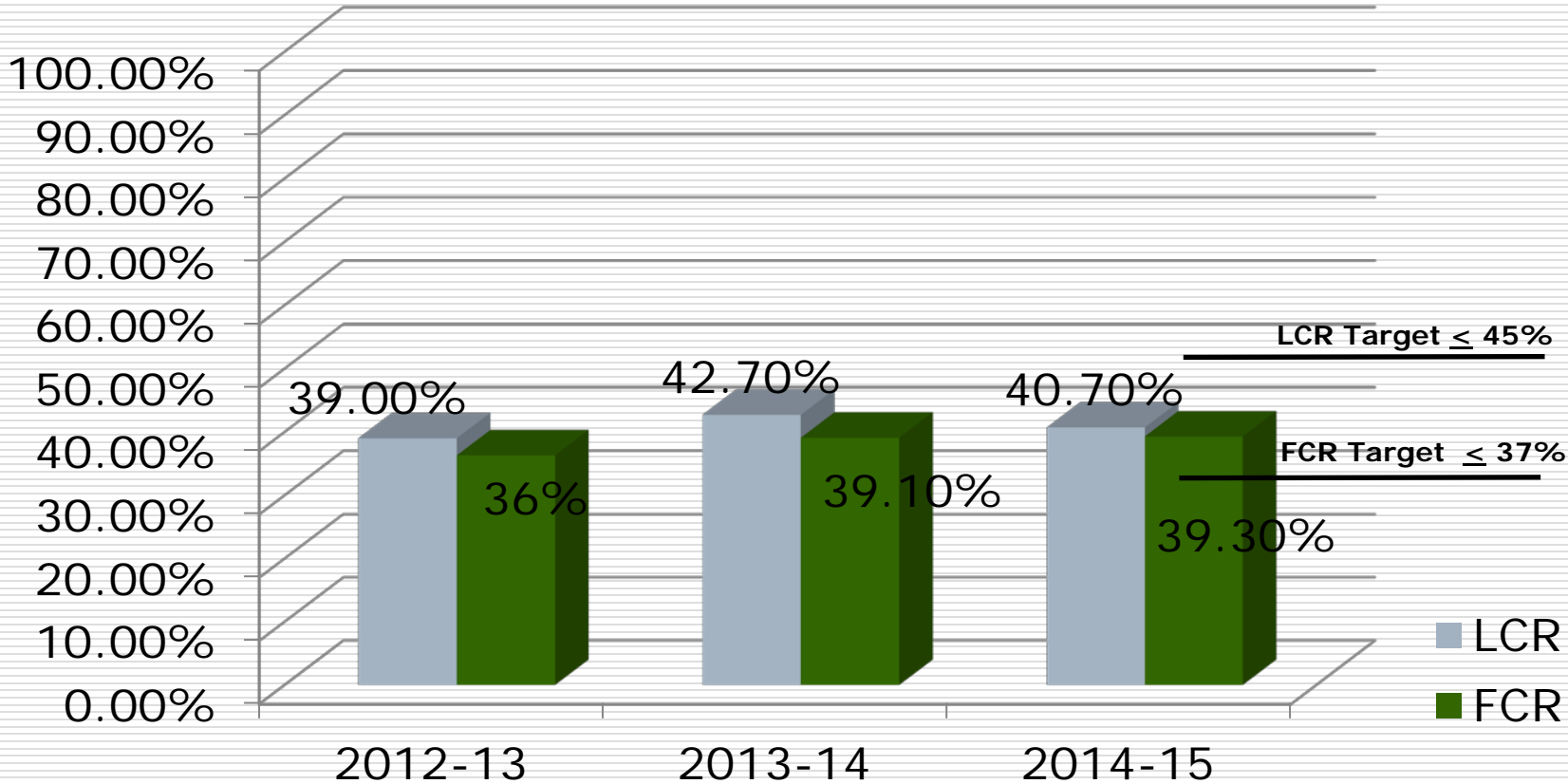


# Action Items

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- The School Nutrition Program is in the process of rolling out Garden Bars to all schools. The equipment was received by the Let's Move Salad Bars to Schools grant
  - Other innovative menu ideas; smoothies, snack packs for breakfast, burrito and mashed potato bowls similar to Moe's and Kentucky Fried Chicken
- The School Nutrition Program has upgraded SNP software to allow for the purchase of reimbursable vending machines, which are currently out for bid to be used at breakfast and lunch using breakfast grant funds to add additional serving lines in secondary schools to help with long lines
- School Nutrition will work with school administrators to enforce the Board Policy EEE and State Board Rule 160-5-6-.01
- The School Nutrition Coordinators are currently working in conjunction with Memorial Health to continue and expand a Power Picks marketing program and additional training was provided to staff on this program in August
- Special Provision 2 breakfast is decreasing wait times for breakfast

# Food & Labor Cost as a Percentage of Revenue



**State Average SY 2014-15** – Food 41.4%; Labor 42.5%  
**SY 2013-14** - Food 39.6%; Labor 42.4%



# Action Items

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- School Nutrition Coordinators will continue to use Meals Per Labor Hour as a productivity index to monitor the efficiency of an operation and as a guide to determine staffing annually and adjust based on participation or service changes
- The new point of sale and financial software purchased by the School Nutrition Program allows for more financial monitoring by the central office and accountability of the site level managers, such as pre-costing of menus and order by menu plan to help control food cost
- School Nutrition will work with Title 1 to implement Community Eligibility Provision in 28 district schools, which would bring in an estimated additional \$750,000 in federal lunch revenue
- School Nutrition will work with 21<sup>st</sup> Century to allow the School Nutrition Program to provide summer meals and after school supper meals through Bright from the Start to generate more revenue



# Objective, Baseline & Target

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**Objective:** To meet or exceed sanitation standards by receiving 95% or higher on Health Inspections and to provide nutritious and safe meals to students

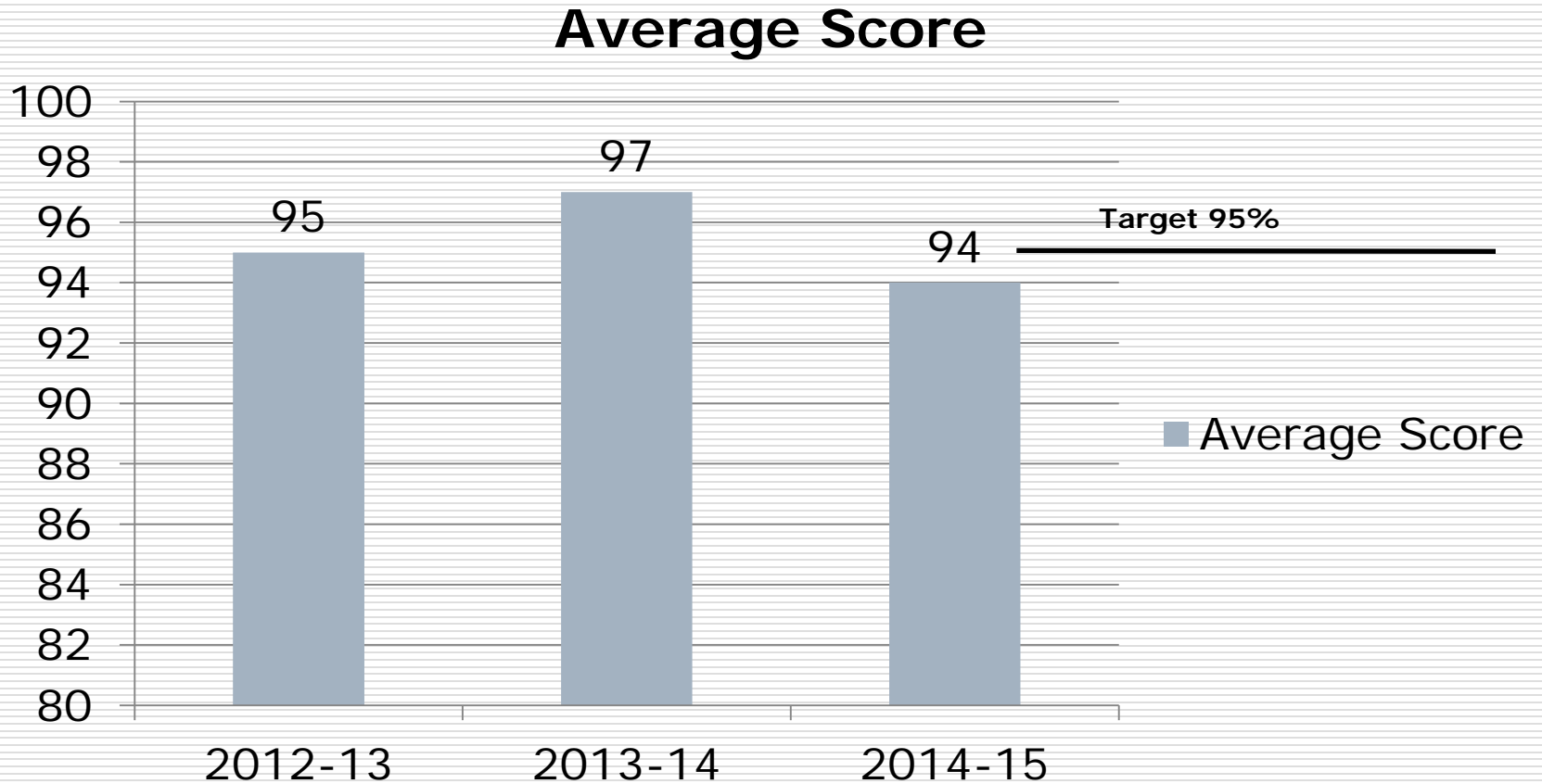
**Baseline:** SY 2012-13: 95% on average district wide

**Target:** 95% or higher



# Average Sanitation Scores

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# Action Items

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- School Nutrition Coordinators will require managers to conduct monthly sanitation self audits and will verify this is being completed
- School Nutrition Coordinators will conduct sanitation audits during regular site visits
- School Nutrition Central Office will continue ongoing training on Food Safety and Sanitation



# Background Information

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- The School Nutrition Program operates on revenue based on meal sales and federal meal reimbursement in varying amounts based on student meal status.

	Breakfast	Lunch
Paid	\$0.29	\$0.37
Reduced	\$1.69	\$2.75
Free	\$1.99	\$3.15

- SCCPSS receives an extra \$0.06 reimbursement (included above) for lunch based on our menus being certified as in compliance with the USDA meal pattern as of October 2013
- When students chose not to eat school meals, or chose competitive foods sold or served by the school, this is lost revenue for the program



# Background Information

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- Generally accepted guidelines suggest that no more than 80-85 percent of the School Nutrition Program's revenue should be spent on food and labor
- The addition of daily entrée salads to the menu did lead to an increase in produce purchases for the 2014-15 school year, the SY16 budget line for produce has been increased to allow for the Garden Bars
- School Nutrition hardware and software at all schools was upgraded in SY15 to meet federal guidelines, and will increase accountability and oversight of the school sites.

# Questions

DISTRICT  
ACCOUNTABILITY  
SYSTEM

