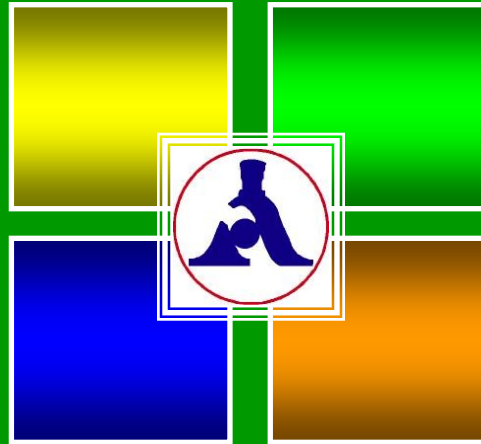


# Allen ISD

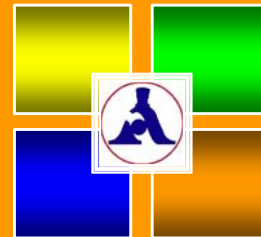
## District Effectiveness Reports

July 23, 2007



# Student Nutrition

Program





# General Function

- ❖ To provide a wide variety of nutritious and appetizing food choices for all AISD students at breakfast and lunch.



# Structure

- ❖ Meals provided at schools meet the student's nutrient needs as well as food preferences and tastes for that age group.
- ❖ Full service cafeterias at 18 campuses prepare all foods on-site. Sack lunches prepared for Dillard students are transported from the Boyd Elementary kitchen. Baked goods prepared at the bakery on the AHS campus are also transported to LFC.



# Structure

- ❖ At AHS, students are served at 7 food court stations, plus a corner café, snack bar and pastry shop. At LFC, students choose from 5 concepts. Food court concepts are also offered at EMS. At Rountree, Boyd, Reed, Norton, Anderson, Bolin, Kerr, Marion, Boon and Chandler students are offered a self-serve bar that includes a variety of vegetables, fruits, grains, fruit juice and low fat/skim milk.



# Staffing

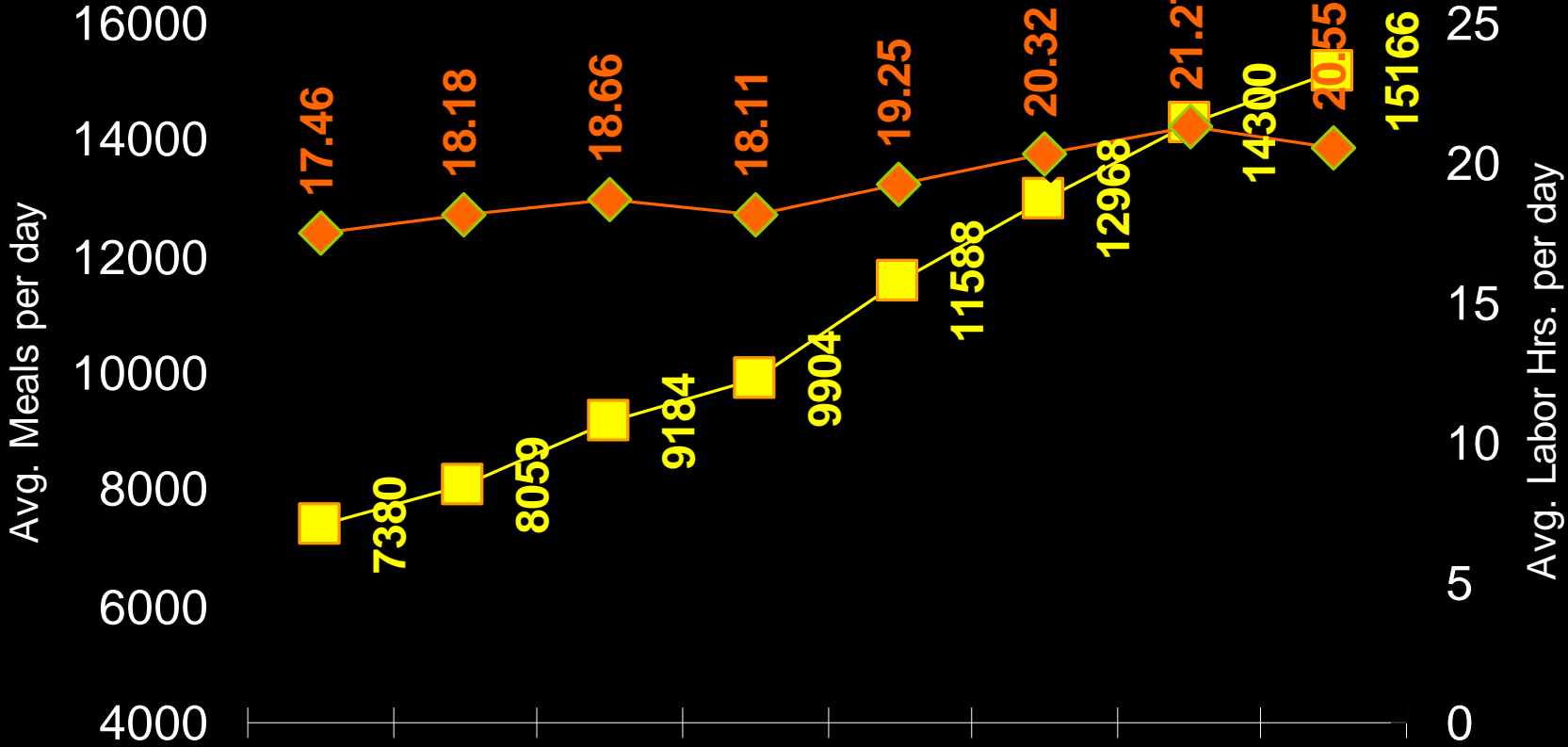
- ❖ Cafeterias are managed on-site by a Cafeteria Manager with both full time and part time employees. The Student Nutrition Dept. employs 71 full time plus 64 part time kitchen staff and a substitute pool. School staff are supported by a district office staff of 6 full time employees.
- ❖ Staffing in kitchens is primary based on meals per labor hour calculations. Industry standards as well as cashiering needs are considered when staffing a kitchen.



# Students Served

- ❖ District office staff perform all functions of the business operation including purchasing/accounting, human resource recruiting/hiring, point-of-sale maintenance/training, meal application processing/maintenance, database management for nutritional analysis/virtual cafeteria, menu/recipe development, perpetual inventory software implementation/maintenance, staff training, on-site supervision, catering and concessions.

# Productivity



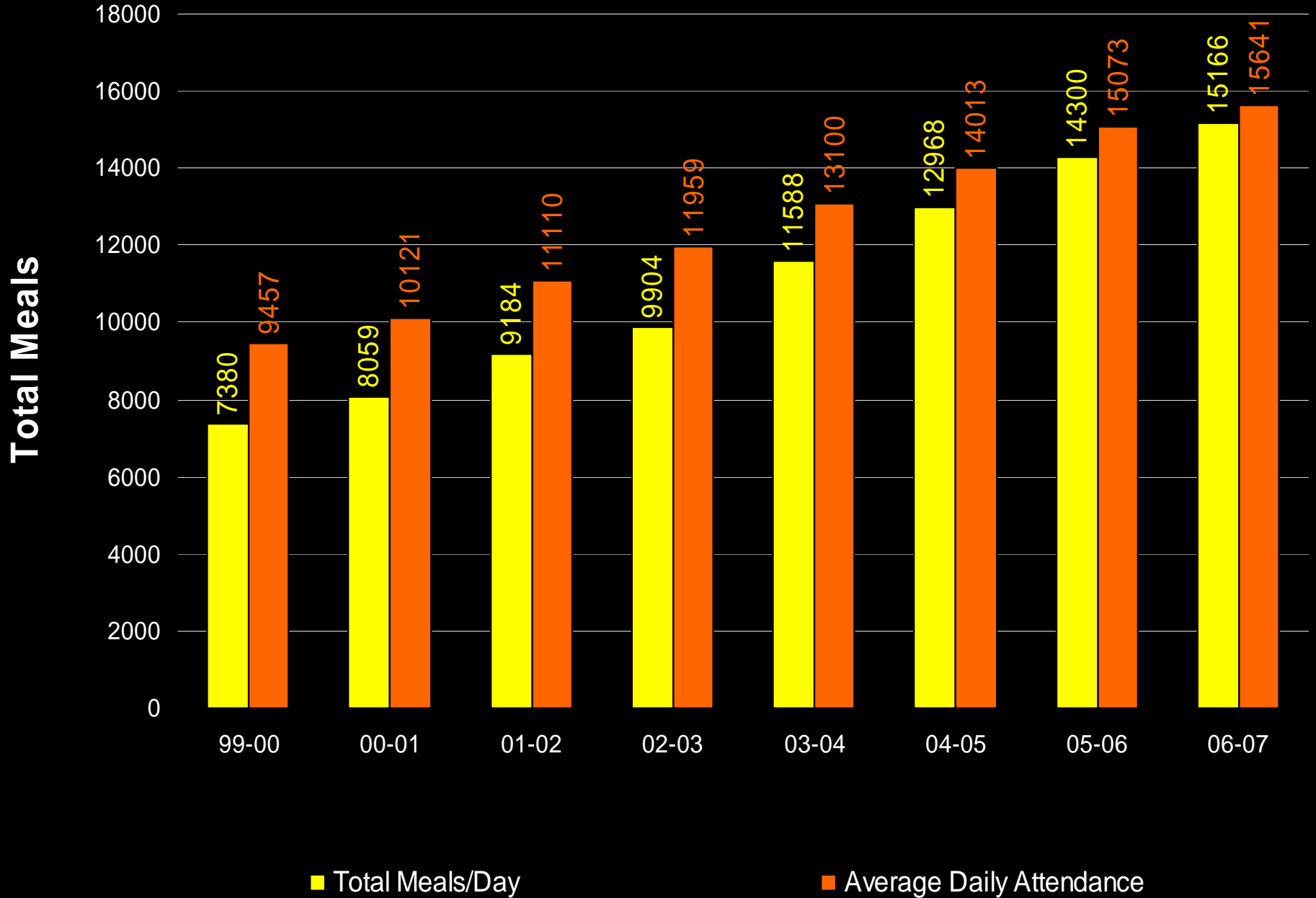
■ Average Meals per Day    ◆ Average Meals per Labor Hour



# Students Served

- ❖ Breakfast and lunch are offered at all campuses. Student participation has increased at the same rate as enrollment, indicating student acceptance of the program.

# Total Meals vs ADA



# Quality Effectiveness Indicators





# Effectiveness

- ❖ Nutritionally balanced meals are offered to all students.

The Student Nutrition Department adheres to regulations from the United States Department of Agriculture and the Texas Department of Agriculture. The Nutrient Standard Menu Planning system is used and menus are analyzed to meet Dietary Guidelines and adhere to the Texas School Nutrition Policy.



# Effectiveness

Meals are provided in age-appropriate serving sizes. Lunch provides no more than 30% calories from fat and less than 10% from saturated fat. Lunch also provides 1/3 of the Recommended Dietary Allowances of protein, Vitamin A, Vitamin C, iron, calcium and calories. Breakfast provides 1/4 of the RDA for the same nutrients.



# Effectiveness

A wide variety of fruits, vegetables, grains and low fat dairy products are offered at all points of service. Entree choices include items that contain lean meats and low fat dairy.



# Effectiveness

- ❖ Research has shown that students who purchase school lunch consume twice the servings of fruits and vegetables and greater amounts of grains and dairy as well as 29% fewer calories.

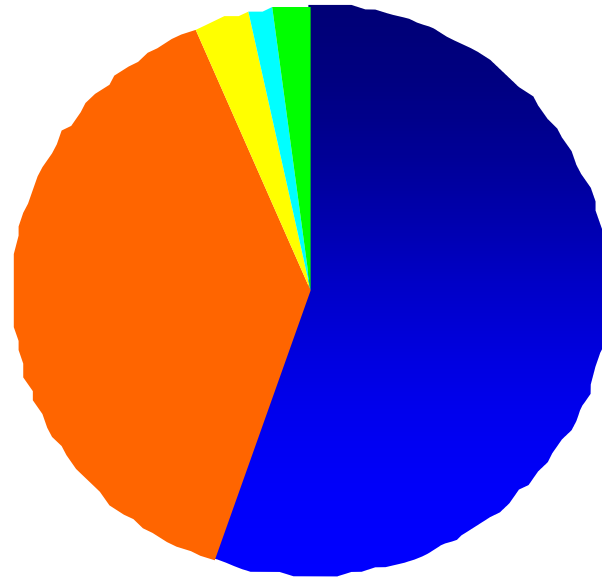


# Efficiency

- ❖ The Student Nutrition Department operates a fiscally responsible, self-sufficient program.

All expenses incurred by the Student Nutrition Program are covered by revenue generated through meal sales. Therefore, local tax dollars are used only to fund education. The Student Nutrition budget (over \$6 million) is the equivalent of 100 teachers.

# Where does the money go?



■ Food

■ Operational Expenses

■ Utilities & Admin. Fee

■ Labor

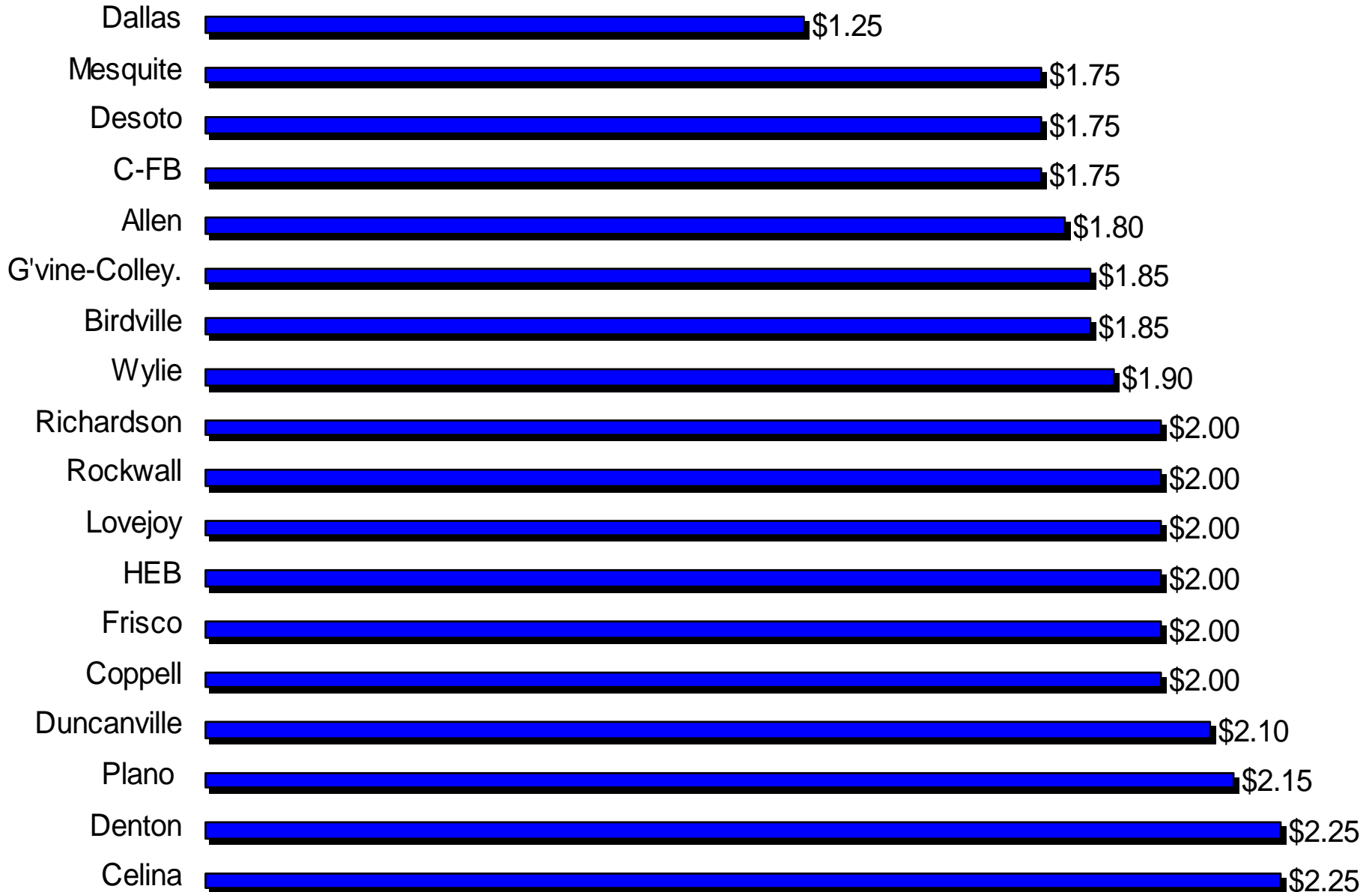
■ Equipment Repairs



# Efficiency

Meals are economically priced for the nutritional value provided.

## 2006-07 Elementary Lunch Price





# Efficiency

Funds generated in excess of expenses are used to renovate kitchens and serving areas. Rountree, Boyd, Reed and Lowery have been totally renovated. Ford and Story renovations are to be completed in the near future.



# Efficiency

Federal funds are received from USDA for each meal that is identified as reimbursable. In the 2007 school year, \$4929 per day was received in federal reimbursement. Meal reimbursement varies according the economic status of the student.

A reimbursable meal must contain one entrée plus a minimum of two side dishes. A maximum of one serving of 5 menu items may be chosen.



# Compliant

- ❖ The Student Nutrition Department is regulated by the United States Department of Agriculture, the Texas Department of Agriculture and the City of Allen Environmental Services Department.

Regulations from USDA and TDAg stipulate the method of service to be provided to economically disadvantaged students. Confidentiality of economic status is maintained through a "cashless" cafeteria system. Students access personal accounts through a PIN or ID badge. All students appear to be paying for a meal by accessing their account. At AHS and LFC, cash is also accepted at several serving areas.



# Compliant

Students without sufficient funds in their account may charge up to \$4.00 in elementary school and up to \$3.00 in middle school. Students are notified of their account balance by the cashier. Parents are notified of low account balance through nightly School Messenger telephone calls as well as by the use of PayPams (online account access).



# Safe

- ❖ The Student Nutrition Department maintains a sanitary environment which ensures food safety.

The City of Allen Environmental Services Department conducts health inspections on a semi-annual basis. Kitchens consistently receive scores from 97-100.



# Safe

A Food Safety Program based on the Process Approach to HACCP was implemented in the 2006-07 school year and staff receive continuous training in order to ensure compliance.



# Safe

Employee safety is a priority and staff receive training on maintaining a safe working environment.



# Continuous Improvement

- ❖ Input from students, parents and staff is obtained to update menu offerings.

Student taste testing panels are conducted throughout the school year to gain insight into student's preferences. Testing is conducted on new menu items and recipes.



# Continuous Improvement

An online survey is available to parents and students through the AISD website. This information will assist us in revising menu choices and determining the level of satisfaction with the program.

<http://www.allenisd.org/web/nutrition/index.html>



# Continuous Improvement

A menu planning committee comprised of cafeteria managers and staff develops a cycle menu. This menu is then analyzed for nutrient content and adjusted as necessary.

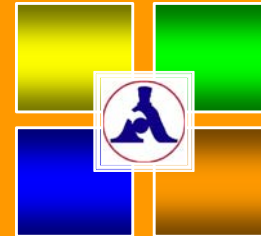


# Continuous Improvement

Virtual Cafeteria will be launched in August. Students, teachers and parents will be able to learn the nutrient content of the foods offered at breakfast and lunch through this interactive program.

<http://www.nutri-cafe.com/>

Core Beliefs





# Core Beliefs

- ❖ Effective management of the Student Nutrition Program enables campus administrators and staff to focus on the education of students.

Student Nutrition staff training is the foundation in maintaining a successful program. Over 50% of current Student Nutrition staff members have over 5 years of experience at AISD.

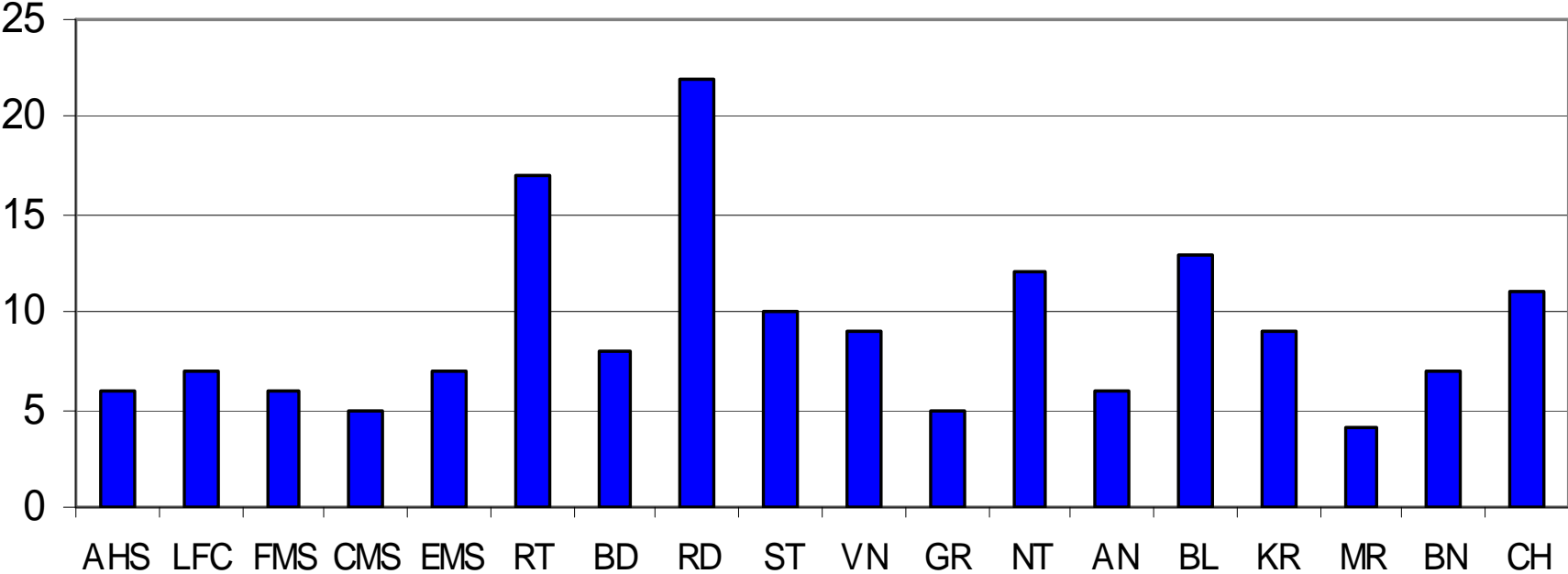


# Core Beliefs

All new hires complete a 6-week training program before receiving permanent placement in a school. Cafeteria manager trainees complete a one-year training program before being assigned to a school.

Educational sessions are offered to staff to increase their knowledge of food service. Staff also receive Sexual Harassment training and Civil Rights training.

# Cafeteria Manager's Years of Experience





# Core Beliefs

- ❖ Effective management of the Student Nutrition Program enables the district to direct all resources to the education of students.

By operating a fiscally sound program, the school district has not needed to allocate funds to the operation of the Student Nutrition Program. All revenue in excess of expenses has been put back into the program through fully funded renovations.

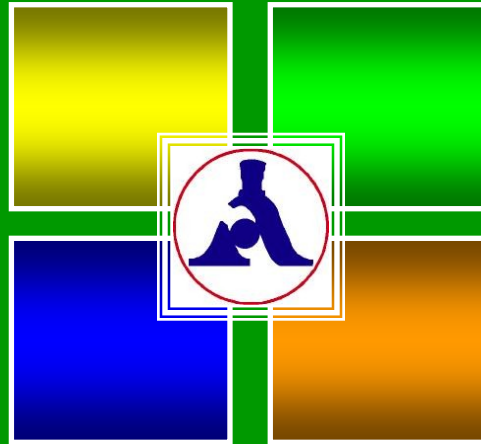
Parents have experienced only four 5 cent increases in lunch prices in the past 15 years.



# Core Beliefs

- ❖ Community relations are enhanced through coordination of concessions at school district athletic events.

The Concession Co-op was formed six years ago in order to coordinate efforts in the operation of concession stands at athletic events. AISD booster clubs received funds generated at athletic events based on the number of volunteer hours worked by the club.



# Student Nutrition