

# Food and Nutritional Services Board Presentation February 2018

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SRCS Food and Nutritional Services

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# Department Overview

- **Meals: Breakfast, Lunch and Supper**
- **Summer Seamless Breakfast/Lunch**
- **Total Meals Served in 2016/17:**
  - **ESD 677,192 + HSD 160,999 = 838,191**
  - **Average per day: 4,545**
    - **ESD Breakfast 700, Lunch 2,400, Supper 525**
    - **HSD Breakfast 460, Lunch 460**
- **Staffing: 27 employees**
- **Approved Free and Reduced:**
  - **ESD 67%,**
  - **HSD 52%**
- **CalFresh Outreach**
  - **Doubled the number of students directly certified from 1,304 students in 2016 to 2,718 in 2017.**



# Department Overview continued

- Department operates as a separate budget outside of the General Fund.
- We are reimbursed (Fed/State) approx. \$3.50 per meal to cover all expenses.
- Food cost averages about \$1.40 per meal.
- Meal prices: ESD Breakfast \$1.75  
HSD Breakfast \$2.00  
ESD Lunch \$3.00  
HSD Lunch \$3.50
- Meal prices have not been increased for at least 10 years.
- Meal prices will be evaluated for the 2018-19 school year based on rising costs and demands on the program.



# Department Highlights

- 2016-17 CDE Administrative Review
  - We achieved compliance in all areas of review
- USDA Equipment Grant - Received \$83,000
  - Purchased 8 new ovens in the ESD and 2 new freezers for SRHS



# Department Highlights continued

- Farm to School
  - Expanding purchasing of local and organic produce
    - Olson Farm-Organic cucumbers and tomatoes
    - Sebastopol Apples
    - Lake County Pears
    - San Pedro Garden-weekly deliveries
    - Marin Sonoma Produce – helping to process garden harvest



# Department Highlights continued

- Zero Waste Marin
  - Spork Dispenser - units at several schools to decrease package waste
  - Condiment Dispenser - at several schools to decrease package waste
  - Organic Milk Dispenser Program - at Laurel Dell decreased milk carton waste
  - Composting - at several schools, students pick up daily salad bar leftovers for composting
- ExtraFood
  - Daily pick-up of leftover foods for distribution to agencies providing food relief to families and seniors in need. First quarterly impact report shows 1,428 lbs. of food was distributed to 8 recipient partners.



# Department Webpage

- Our webpage has been revised and updated making it user friendly to include:
  - Going Green Menus (parents can sign up to have menus emailed monthly)
  - Mobile Menus (parents can view menu, nutritionals and account balance on their phone)
  - Nutritional Information
  - Meal Applications
  - Nutrition & Fitness Educational Materials, Dietary Guidelines and more.



# Department Goals

- Implement CEP at qualifying schools
- Increase participation in the Breakfast Program
- Expand Summer Seamless Program
- Continue expansion of Farm to School Program (Monthly committee meetings with MCOE Wellness Coordinator, Health and Human Services and Novato USD)
- Increase staff training
- Expand the organic milk dispenser program
- Revise current Wellness Policy to reflect current regulations
- Nutrition Education in the cafeterias



# Questions?

