



# BUSD Nutrition Services

Past, Present and Next Steps



# Cafeteria Fund Revenue History

- **06/07** First year of current program.
- “Revenue Limit Transfer” is Meals for Needy funding. District started making this contribution to the program in **07/08**.
- **09/10** NS Department is self-sustaining
- **13/14** - LCAP: ADA funding *includes* Meals for Needy funding - NS entitled \$732,542.
- **16/17** District gives entitlement + budget shortfall in the amount of **\$267,458**.
- **NS** projected Revenue Neutral by school year **18/19**.

	Revenue Limit Transfers * (8091)	Interfund Transfer (8919)	Total	Change
02/03	0	305,140	305,140	
03/04	0	724,872	724,872	
04/05	0	779,798	779,798	
05/06	0	975,352	975,352	
06/07	0	742,743	742,743	
07/08	847,952	217,723	1,065,675	
08/09	885,971	23,955	909,926	
09/10	876,619	0	876,619	
10/11	812,482	0	812,482	
11/12	701,770	0	701,770	
12/13	707,741	0	707,741	
13/14	0	713,818	713,818	
14/15	0	632,542	632,542	
15/16	0	632,542	632,542	
16/17	0	1,000,000	1,000,000	
17/18 (Projected)		882,542	882,542	(117,458)
18/19 (Projected)		732,542	732,542	(150,000)

# Breakfast 2017: Process and Projections

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- September 2016 Breakfast Revenue at \$89,230.
- September 2017 Breakfast Revenue at \$120,390.
- For the month of September, 2017 shows an overall **increase in revenue of 35%**



# Breakfast Revenue Comparison

## 16/17

2016- SEP				2017 Sep vs 2016 Sep							
Meal Served	Federal	State	Total	Meals		Federal		State		Total	
27,479	\$56,057.16	\$6,240.48	\$62,297.64	9,180	33%	\$ 20,560.15	37%	\$ 2,213.09	35%	\$ 22,773.24	37%
5,417	\$ 9,425.58	\$1,320.20	\$10,745.78	1,768	33%	\$ 3,435.57	36%	\$ 336.66	26%	\$ 3,772.23	35%
55,819	\$16,187.51	\$ -	\$16,187.51	13,519	24%	\$ 4,613.89	29%	\$ -		\$ 4,613.89	29%
<b>88,715</b>	<b>\$81,670.25</b>	<b>\$7,560.68</b>	<b>\$89,230.93</b>	<b>24,467</b>	<b>28%</b>	<b>28,610</b>	<b>35%</b>	<b>2,550</b>	<b>34%</b>	<b>31,159</b>	<b>35%</b>



# This is what we are doing *differentl*y:

## ➤ Breakfast Service:

- All breakfast items are distributed to all students present.

## ➤ Breakfast Meal Accounting:

- Breakfast accounting is linked to attendance







# A LOOK at BUSD LUNCH PROGRAM



# Lunch 2017: Projections

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- September 2016 Lunch Revenue at \$73,547.
- September 2017 Lunch Revenue at \$63,569.
- For the month of September, 2017 shows an overall **decrease in revenue of 14% overall**

# Lunch Revenue Comparison

## 16/17

2016- SEP				2017 Sep vs 2016 Sep							
Meal Served	Federal	State	Total	Meals		Federal		State		Total	
17,801	\$56,607.18	\$4,042.61	\$60,649.79	(2,827)	-16%	\$ (7,941.68)	-14%	\$ (589.61)	-15%	\$ (8,531.29)	-14%
2,756	\$ 7,661.68	\$ 625.89	\$ 8,287.57	(421)	-15%	\$ (1,006.93)	-13%	\$ (87.89)	-14%	\$ (1,094.82)	-13%
14,405	\$ 4,609.60	\$ -	\$ 4,609.60	(1,502)	-10%	\$ (351.61)	-8%	\$ -		\$ (351.61)	-8%
	\$ 2,097.72					\$ (285.00)	-14%				
<b>34,962</b>	<b>\$70,976.18</b>	<b>\$4,668.50</b>	<b>\$73,546.96</b>	<b>(4,750)</b>	<b>-14%</b>	<b>(9,585)</b>	<b>-14%</b>	<b>(678)</b>	<b>-15%</b>	<b>(9,978)</b>	<b>-14%</b>



## Contributing Factors to declining Participation Rates

- More stringent Nutritional requirements rolled out starting 2012 through 2018
- Recess is after lunch in all cases, causing drop in participation up to 50%
- Classroom pizza parties before and during lunch.
- Incentivizing students with junk food rewards and eating outside the cafeteria.







# Benefits of Your Nutrition Services Program

- **Breakfast and lunch nourish our children for the hard work of learning. Additionally, it supports an environment for learning - hungry are disruptive. Improves cognitive function.**
- **Students are exposed to a variety of foods throughout their learning career which broadens their palate and encourages healthier eating habits that are life forming.**
- **Sustainability - green waste, less packaging, better utilization, seasonality.**
- **More control over cost (eliminate the middle man, control actual volume of food produced based on orders, ability to use overages)**





# Benefits of Your Nutrition Services Program

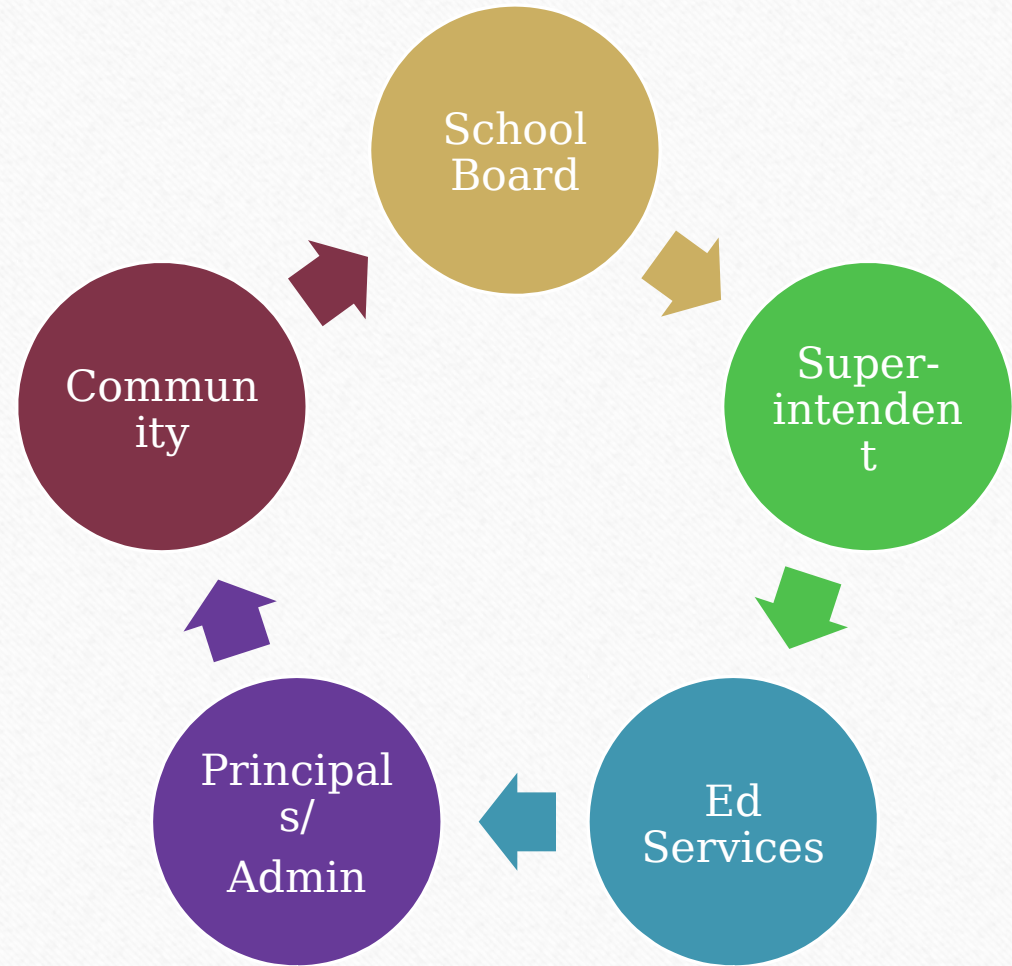
- **Food is more nutritious (fresh is more nutrient rich than processed or frozen, less sodium, less preservatives, no food dyes - we have greater control).**
- **Studies show that students may consume less after school when they eat a healthier school meal, so school lunches can potentially play an important role in addressing the high obesity rates among children.**
- **Work with local businesses to customize recipes that feed our students and support local businesses**





# Next Steps: **Support**

- ✓ **Recess before lunch**
- ✓ **Comprehensive, District wide adherence to BUSD's Food Policy**
- ✓ **No parties before or during lunch**
- ✓ **No Microwaves in student cafeterias**
- ✓ **A Board Policy that defines our commitment to Food Security**







# Other Considerations

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- **Staffing Challenges:** filling vacancies
- **Reduced percentages of Free/Reduced Students** from 42% to 31%
- **Food Security and Safety:**
  - Limit access to Central Kitchen to district personnel only
  - Require NS chaperones whenever NS kitchens are used after hours



# Thank you, please join us for lunch at our Dining Commons

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