

# Food & Nutrition Program

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# Agenda

- Update on SMMUSD's current Food & Nutrition Services Dept. program
- Call attention to changes we have made to increase participation rate
  - New food offerings
  - Reducing accessibility issues
  - Replacing outdated or non-functioning equipment

# Program Highlights



# Nutrition Programs We Offer

- ✓ Vegetarian options daily
- ✓ Fresh Fruit and Vegetable Bar at elementary sites
- ✓ Grab-and-Go options at secondary sites
  - ✓ Freshly prepared salads
  - ✓ Freshly prepared sandwiches
  - ✓ Freshly prepared pizza
  - ✓ Yogurt parfaits





# Feedback Implemented from Students & Parents

- ✓ Healthier options
- ✓ More fresh fruit
- ✓ Scratch-cooked meals
- ✓ More vegetarian options
- ✓ Better hamburgers
- ✓ Salad bar options



# Challenges

- ✓ Aging kitchen equipment and Point-of-Service (POS) terminals
  - ✓ Equipment for Malibu and Santa Monica High Schools central kitchen is on order.
  - ✓ Equipment is scheduled for install over winter break.
  - ✓ POS terminal are getting programed now and scheduled for roll-out December 3, 2018.
- The costs of all paper and cleaning goods have increased due to green initiatives.
  - ✓ All serving items are going to be marine-grade biodegradable by January 1, 2019.
  - ✓ All cleaning products have the EPA's green seal of approval.



# Options to Increase Participation & Revenue

- ✓ Freshly prepared meals at central locations to distribute to nearby sites (testing at Samohi)
- ✓ Grab-and-go meals
  - ✓ Freshly prepared salads, sandwiches, pizza
  - ✓ Yogurt parfaits
- ✓ Multiple kiosk-like locations at secondary school campuses w/ POS software & computers (testing at Lincoln)
  - ✓ Convenient for students
  - ✓ Reduces queuing time for students
- ✓ Student-driven menus



# Malibu HS Kitchen Upgrade On Order



existing equipment

## Equipment on order

- New oven
- New stove
- New grill
- New slicer
- New griddle





# Santa Monica HS Kitchen Upgrade On Order



existing equipment

## Equipment on order

- New ovens
- New grill
- New warmers
- New griddle
- New slicer
- New display case
- New prep tables





# Food Services Budget

✓ \$3.3 million

✓ Salary and Benefits = \$2.0 million

✓ Food and Supplies = \$1.3 million

✓ General Fund estimated contribution  
actuals for 2017-18: \$650,103 (vs. \$900k  
estimated)

✓ SMMUSD revenue

✓ 2017-18: \$2,764,553 vs. 2016-17: \$2,623,836



# Budget Update for the Pilot Program

- ✓ POS computer and programs \$72,742

- ✓ Install on December 3, 2018

- ✓ Uniforms/Polo shirt \$ 6,760

- ✓ Distributed to staff January 7, 2018

- ✓ The training considerations:

- ✓ 5 days of training for all Food & Nutritional Services staff.

- ✓ ServeSafe training for all staff.

- ✓ Estimated at \$75k( consultant, material and staff OT)

Questions  
Comments  
Feedback



# Appendix – Data

# Participation Rates

