



Food & Nutrition Services

Presentation to School Committee
November 19, 2014

We believe that well-nourished students are better prepared students. Our goal, every day and at every meal, is to prepare and provide all Boston Public Schools students with safe, wholesome, healthy, high-quality meals that are satisfying and enjoyable.

Agenda

- Overview
- Meal Participation
- Accomplishments
- Menu Planning
- External Review
- Strategic Planning
- Financial Overview
- Operational Overview
- Questions/Comments



Overview

Community Eligibility Provision

- FREE Breakfast, Lunch and After school Meals for ALL 57,000 BPS Students
- Served in 46 full kitchen sites and 82 satellite sites

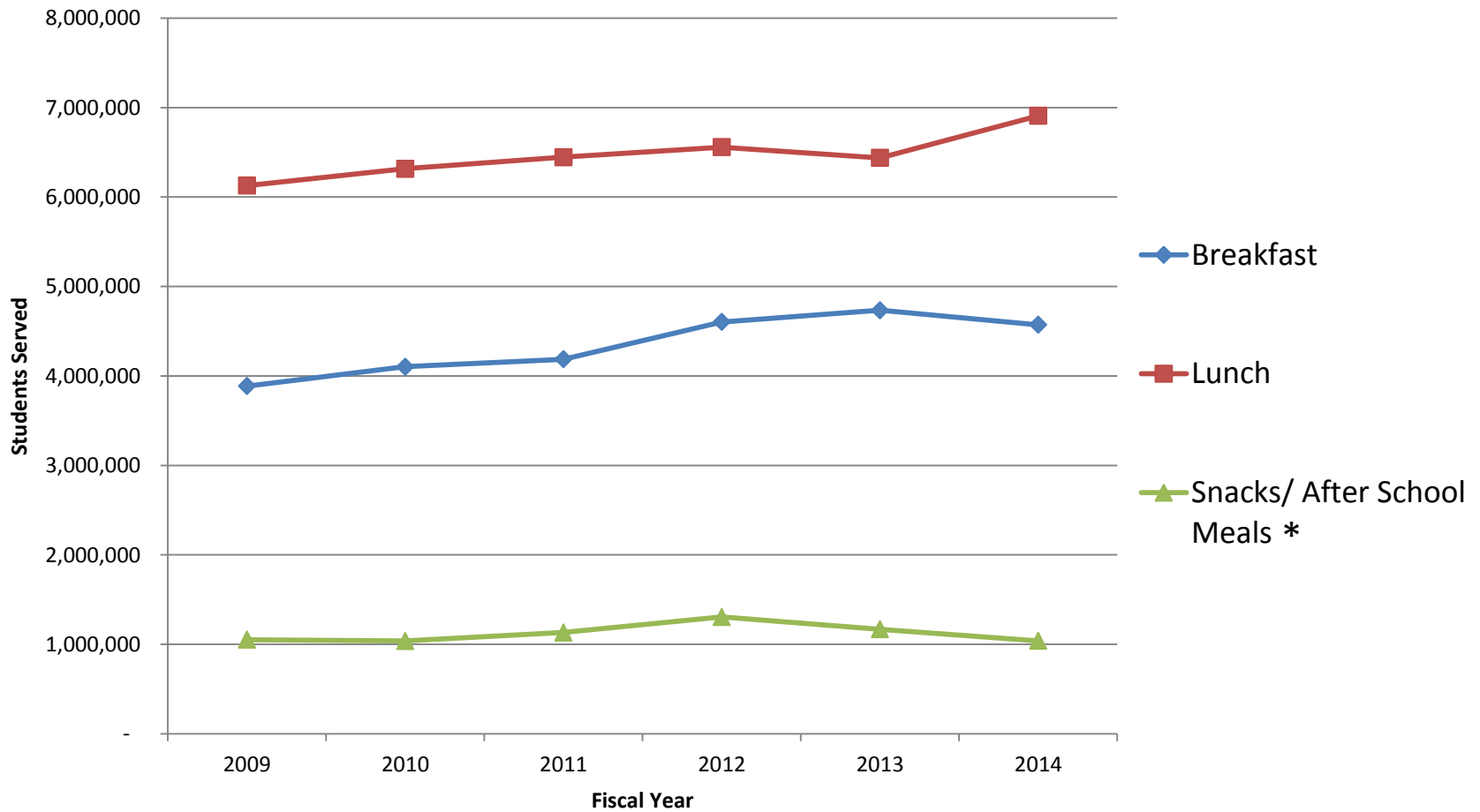
Meals Served Daily

- Breakfast = 26,000
- Lunch = 40,000
- After School Meals = 4,000
- Summer Meals = 21,000
- Fresh Fruit and Vegetable Program = 14,000



School Meals Served

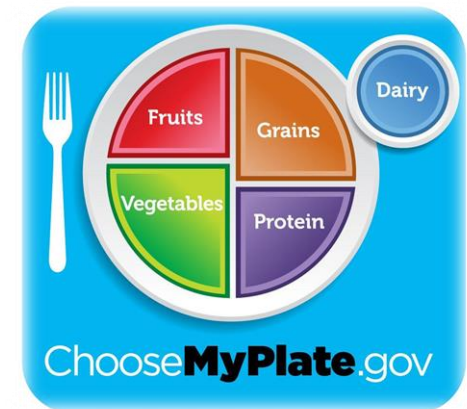
School Meals 2009-2014: Students Served



*Snacks were discontinued spring of FY2013 and after school meals started

Recent Accomplishments

- Adoption **of new federal nutrition guidelines** for menus requiring increased fruit, vegetables and whole grains
- **New vended meals contract** which provide more fresh, local, nutritional food
- Establishment of a **city-wide Food Advisory Committee** comprised of community, business, parent, students and FNS stakeholders to provide feedback and recommendations on school meals
- Successful summer program and **strong school start up** through increased collaboration across district and city agencies



Menu Planning

Menu Requirements

- Increased fruit offerings
- Whole grain rich products
- Vegetable subgroups
- Calorie requirements
- Sodium reduction
- Limited saturated fats/ zero trans-fats



Menu Highlights

- Salad Bars
- Breakfast in Classroom
- Meatless Mondays: more vegetarian options
- Local Lunch Thursdays
- Taste testing



External Review

- Council for Great City Schools Report (April 2014)
- InTEAM (2013)
- DESE Administrative Review (September 2014)

Key Areas

- Leadership & Workplace Culture
- Accountability
- Organizational Development &
- Collaboration

Next Steps...

- FNS Director Search
- Strategic Planning



Financial Performance

Statement of Revenue and Expenses

	FY08	FY09	FY10	FY11	FY12	FY13	FY14
Total Expenses	\$27 M	\$27 M	\$27 M	\$28 M	\$31 M	\$33 M	\$36 M
Revenues	\$23 M	\$24 M	\$26 M	\$26 M	\$29 M	\$29 M	\$34 M
Net Profit (loss)	-\$3.7M	-\$3.5M	-\$1.4M	-\$2.0M	-\$1.7M	-\$4.1M	-\$1.7M

Financial Overview

Attributes to financial deficits & solutions

- **Food Costs:** Cost of food offering exceeds the reimbursements
 - Evaluating menu costs and commodity usage

- **Labor Costs:** Antiquated formula for calculating meals per labor cost
 - Working on a new formula based on best practices meeting our service model

- **Accountability:** Accurate accounting of all meals served to maximize reimbursements
 - Initiating profit and loss by school
 - Establish better methodology for annual revenue and expense projections
 - Additional training and defining of ownership of meals served

Operational Overview

Challenge	Action
Antiquated Equipment & Space Capacity	Develop Capital Plan based on equipment assessment
Food Waste	<ul style="list-style-type: none">▪ “Share table” and offer vs. serve approach to maximize reimbursement and minimize waste
Customer Satisfaction & Feedback	<ul style="list-style-type: none">▪ Student Taste Tests▪ School Food Advisory Committee▪ Food@bostonpublicschools.org for parents and students to comment and ask questions regarding school food
Organizational Development	<ul style="list-style-type: none">▪ Staff training▪ Increased collaboration within and across departments

Strategic Planning



Completion Goal:
March 1, 2015

Sources

BPS Leadership, FNS Team Members, Principals/Headmasters, Parents, Students, Community Partners

Outside Perspectives

Council of Great City Schools, inTeam, Department of Secondary and Elementary Education (DESE)

Input Tools

Individual interviews, focus groups, survey



Questions/Comments?



USDA Meal Requirements

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs – Jan. 2012

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5 ^g	Grades 6-8 ^g	Grades 9-12 ^g	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food^d Per Week (Minimum Per Day)					
Fruits (cups) ^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2½ (½)	2½ (½)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3¾ (¾)	3¾ (¾)	5 (1)
Dark green ^f	0	0	0	½	½	½
Red/Orange ^f	0	0	0	¾	¾	1¾
Beans/Peas (Legumes) ^f	0	0	0	½	½	½
Starchy ^f	0	0	0	½	½	½
Other ^{f,g}	0	0	0	½	½	¾
Additional Veg to Reach Total ^h	0	0	0	1	1	1½
Grains (oz eq) ^l	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^{m,n,o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) ^{n,o}	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) ^{n,p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
Trans fat ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.					