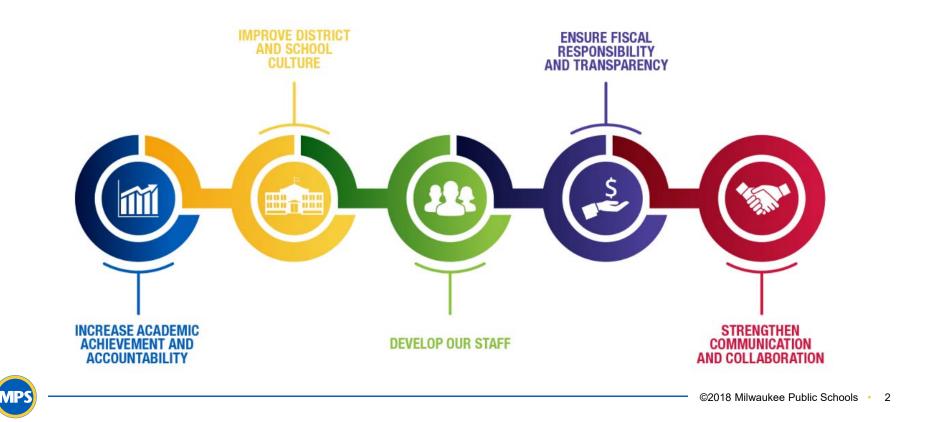


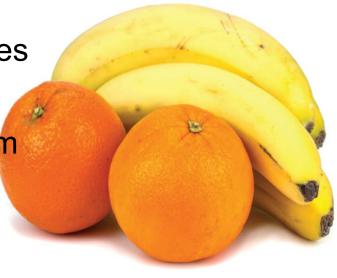
Superintendent

5 Priorities for Success



Healthy Meal Options

- Increased by 20 schools so that almost half of the schools receive fresh fruit for breakfast at least 2 times per week
- Piloted hot breakfast in the classroom at 5 sites
- Increased options for high school students including additional entrée offerings, wraps and salads





Staff Recruitment and Retention

- Professional development
 - o Team building
 - Customer Service
 - o Technical skills
- Dedicated recruitment efforts
- Benefit eligible positions



2018-19 Taste Tests

Conducted taste tests to determine student food preferences with students from the following schools :

- Audubon Greenfield
- River Trail
- WCLL
- South Division
- Congress

- Washington

– Bethune

– Starms

- North Division

Students tested over 40 new items that will be added to next year's menu



Collaboration

- Participated in District Advisory Council (DAC) meetings
- Gathered information from student focus groups
- Review and respond to web-based nutrition feedback
- Conducted student survey and reviewed results



Collaboration Highlights

- Expand nutritional information availability
- Increase educational materials
- Improve food nutritional value
- Increase interaction with school staff through web feedback
- Provide opportunities to address school meal service operational needs in a more timely manner
- Develop information to create frequently asked questions responses



Student Survey Results

Strengths:

- The majority of students feel:
 - The menu is healthy (59.36%)
 - The service is friendly (66.38%)
 - They are served enough fresh fruits and vegetables(65.28%)

Opportunities:

- The majority of students feel
 - There is variety of foods to choose from (41.5%)
 - The food tastes good (49.88%)







Planned Next Steps

- By fall 2019 breakfasts improvements
 - Include fresh fruit and hot options a minimum of 2 days a week
 - Release by June 30th request for proposal for new healthier breakfast kits with reduced sugar and added protein options
 - All cereals will have no more than 6 grams of sugar per ounce
- Increase the variety of foods offered
 - Identify new products at the United Fresh Produce Conference in Chicago.
 - Integrate new items from student taste tests
 - Continue to review the lowest meal participation days, items on these days will be removed from menu and replaced with new items
- Identify Resources for expanded online information
 - Distribute special dietary needs forms
 - Provide menu nutritional facts
 - Compile school meals frequently asked questions with answers ©2018 Milwaukee Public Schools

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Thank you.





Dr. Keith P. Posley, Superintendent