



Department of Nutrition Services

November 21, 2024

Eduardo Galván **Interim Superintendent**



Presenters

Renee Slotten-Beauchamp RDN, CD

Director I — Underfill

Operations Manager II

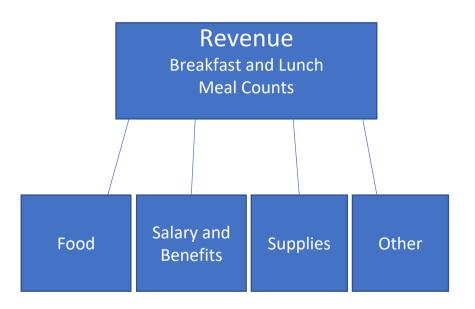
Five Priorities for Success



Strategic Plan Driving Our Mission



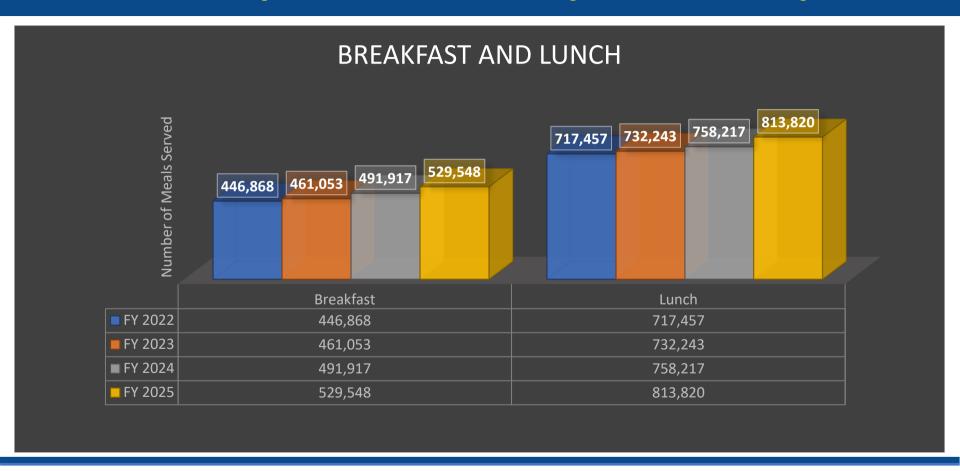
Budget Development



Reimbursement for Meals = Revenue

- National School Lunch Reimbursed at \$4.54 per Lunch
- Meeting USDA Menu Planning Reimbursed at \$0.08 per Lunch
- USDA Foods Reimbursed at \$0.30 per Lunch
- National School Breakfast Reimbursed at \$2.84 per Breakfast

Month of September Participation Comparison



Wellness and Nutrition

Fresh Fruit and Vegetable Program - FFVP

- FFVP is a federally assisted grant providing free fresh fruits and vegetables to students in participating elementary schools (K3-8th Grade) during the school day
- FFVP introduces various types of fruits and vegetables to our students
- MPS has 70 schools that participate in the program
- MPS was awarded \$1.6 million for the 2024-2025 school year

The Development of a Menu

• Sides USDA Forecast Meal Needs Daily Menu Pattern Budget Costing Menus Menu Culinary Purchase Skills • Bid Prices Student Feedback

Lunch
• 2-3 Weeks
Breakfast

• Efficient

• 5-6 Weeks

- Quality
- Seasonal

USDA Guidelines for Breakfast Meal Pattern

Meal Pattern Component	Grade K-5	Grades 6-8	Grades K-8	Grades 9-12	Grades K-12
Fruits (cups)	Weekly : 5 Cups Daily : 1 cup				
Vegetables (cups)	O cups required daily There is no separate requirement to serve vegetables in the SBP Schools may substitute vegetables for fruit				
Grains and/or Meats/Meat Alternates (oz. eq)	Weekly: ≥ 7 oz eq Daily: 1 oz eq	Weekly: ≥ 7 oz eq			
		Daily: 1 oz eq			
Fluid Milk (cups)	1 cup daily for all age-grade groups				
Other Specifications: Daily Amount Based on the Average for a 5 day Week					
Min – Max Calories	350-500	400-550	400-500	450-600	450-500
Saturated fat (% of total calories)			<10		
Sodium Target 1 (mg)	<u>< 5</u> 40	<u><</u> 600	<u><</u> 540	<u><</u> 640	<u><</u> 540
Added Sugars Effective July 1, 2025	Breakfast Cereals: No more than 6 grams of added sugar per dry ounce Yogurt: No More than 12 gram of added sugar per 6 ounces Flavored Milk: No more than 10 grams of added sugar per 8 fluid ounces (1 cup)				

USDA Guidelines for Lunch Meal Pattern

Meal Pattern Component	Grades K-5	Grades 6-8	Grades K-8	Grades 9-12
Fruits (cups)	Weekly: 2 ½ cups Daily: ½ cup		Weekly: 5 cups Daily: 1 cup	
Vegetable (cups)	Weekly: 3 ¾ cups Daily: ½ cup		Weekly: 5 cups Daily: 1 cup	
Dark Green	½ cup		½ cup	
Red/Orange	¾ cup		1 ¼ cup	
Beans, Peas, and Lentils	½ cup		½ cup	
Starchy	½ cup		½ cup	
Other	½ cup		¾ cup	
Additional vegetable	1 cup		1 ½ cup	
Grains (oz eq)	Weekly: ≥8 oz eq Daily: 1 oz eq		Weekly : ≥ 10 0z eq Daily: 2 oz eq	
Meat/Meat Alternative	Weekly: ≥ 8 oz Daily: 1 oz eq	Weekly: ≥9 oz eq l	Daily: 1 oz eq	Weekly: > 10 oz eq Daily: 2 oz eq
Fluid Milk (cups)	1 cup daily for all age/grade groups			

Lunch Meal Pattern – Nutritional Requirements

Other Specifications: Daily Amount Based on the Average for a 5-Day Week				
	Grade K-5	Grades 6-8	Grades K-8	Grades 9-12
Min-Max Calories (Kcal)	550-650	600-700	600-650	750-850
Saturated Fat (% of total calories)	< 10			
Sodium Targe 1A (mg) SY 2026-2027	≤ 1,110	<u><</u> 1,225	≤ 1,110	≤ 1,280

Production Sites

Current Production Sites

Regions	Production Sites
Central Region	7 Schools
East Region	7 Schools
Northwest Region	10 Schools
Southwest Region	10 Schools
High School Region	19 Schools
Contracted Schools	4 Schools

Future Additional Production Sites

Regions	Production Sites
Central Region	8 Schools
East Region	8 Schools
Northwest Region	3 Schools
Southwest Region	6 Schools
High School Region	2 Schools
Contracted Schools	0 Schools

Moving Forward

Goals

- Move more schools back to on-site production FY25 – FY26
- Eliminate two Pre-Packing Sites FY25
- Prepare and Pass the State
 Administrative Program Audit FY25
- Prepare and Pass a Federal Administrative Program Audit FY25
- Increase Breakfast and Lunch Participation by 5% FY25
- Increase messaging to parents, the community and MPS staff regarding School Nutrition programs

Opportunities

- Fill Vacant School Kitchen Manager positions
- Staff Development Culinary Skills
- Replace antiquated and condemned kitchen equipment
- Purchase and replace current school nutrition program software

Looking Ahead

- Implementing New Regulations
- Minimize Budget Constraints





Questions?

