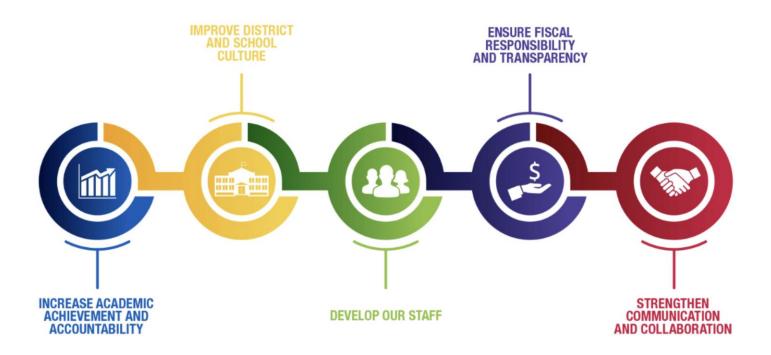




Five Priorities for Success





Current Year Meal Count

Meals served since July 01, 2021.

Summer Program		
July 1st - August 27th		
Breakfast	61,178	
Lunch	84,037	
Dinner	25,321	
Grand Total	170,536	

Meal Count Summary As of April 30th		
Program	Meal ⁻	Total
SSO	Breakfast	3,134,955
SSO	Lunch	5,149,634
NSLP	Snack	153,901
CACFP	Lunch/Supper	11,401
CACFP	Snack	180,837
Grand Total		8,630,728



Meals Count & Staffing

- Although we have improved our meal count compared to last year, we are at about 60 percent of pre-pandemic meal count level.
- Despite staffing shortages, we were able to increase the number of production kitchens from 12 to 22 during this school year.
- We continue to identify schools to transition back to production kitchens.



Sites to Move Back to Production in 2022-23

- Bethune
- Brown Street
- Browning
- Burbank
- Carmen Northwest
- Carson
- Congress
- Doerfler
- Fernwood
- Fifty Third Street School
- Forest Homes
- Fratney
- Grantosa

- Grantosa
- Hartford
- Hayes
- Humboldt Park
- Lincoln Avenue
- Lincoln Middle School
- Manitoba
- Meir Middle School
- Mitchell
- Riley
- Victory
- WCLL
- Zablocki



Meals Quality & Staff Training

- In order to address meal quality concerns, Nutrition Services will focus on training current and newly hired staff during 2022-23 school year.
- Nutrition Services is in the process of hiring 4 chefs to create new recipes and teach culinary skills to staff.
- Nutrition Services is working on implementing a new menu writing process starting next year.
- Nutrition Services will engage students for food tasting.



Meal Choices / Options

Current Daily Options at High Schools

Future Options All Schools

- Four Entrees
- Salads
- Vegetarian

- Diversified Menu
- Student Input
- Build Your Own



Fresh Fruit & Vegetables Program

- MPS proudly participates in the USDA's Fresh Fruit & Vegetable Program.
- 78 Schools received this grant in 2021-22 School Year.

Allocation	Grant Award
Allocation A	247,165
Allocation B	 1,400,915
Total Award Amount	\$ 1,648,080

Month	# of cases	# of servings
November	1,650	39,600
December	4,437	106,488
January	1,932	58,464
February	5,712	137,088
March	5,887	150,552
April	6,607	158,568
Total	26,225	650,760



Equipment Replacement Process

Step 1

- Working with Facilities determine repairability based on their point system.
- Condemn equipment if not repairable.

Step 2

- Review the DPI Pre-Approved Equipment List to ensure item needing to be replaced is on list
- Complete Purchase Attestation Statement and maintain on file.

Step 3

 Using appropriate purchasing method based on the price of the equipment procure needed equipment – USDA Requirements/MPS 3.09 Policy.



Equipment Replacement Needs

Condemned	Number of Schools
Cooler 2 door	2
Cooler Walk-in	2
Cooler Milk 16 cs	15
Cooler Milk 12 cs	3
Convection Oven	5
Dish Machine	4

Condemned	Number of Schools
Freezer 2 door	10
Freezer 3 door	3
Freezer Walk-In	4
Steamer	5
Steam Kettle	4
Stove 4 Burner	3

Total Items Needing Replacement – 60

Approximate Cost \$831,417



USDA Meal Planning- Five Components

Component	K-8 Daily	9-12 Daily
Fruits	½ cup	1 cup
Grains	1 oz.	2 oz.
Meat/Meat Alternative	1 oz.	2 oz.
Milk	1 cup	1 cup

Vegetables	K-8	9-12
Weekly Daily	3 ¾ cups ¾ cup	5 cups 1 cup
Dark Green	½ cup	½ cup
Red/Orange	¾ cup	1 1/4 cup
Beans/Peas	½ cup	½ cup
Starchy	½ cup	½ cup
Other	1 cup	1 ½ cup



USDA Meal Pattern Requirements

- Required portion sizes for all components
- Source of vegetable component
- Minimum and maximum calorie requirements
- Fat requirements
- Sodium targets



Thank you.

Presenter(s):

Omer Abdullah, Director, Department of Nutrition Service Renee Slotten-Beauchamp, Operations Manager II, Department of Nutrition Services





Dr. Keith P. Posley, Superintendent