

Food Service Visioning Group

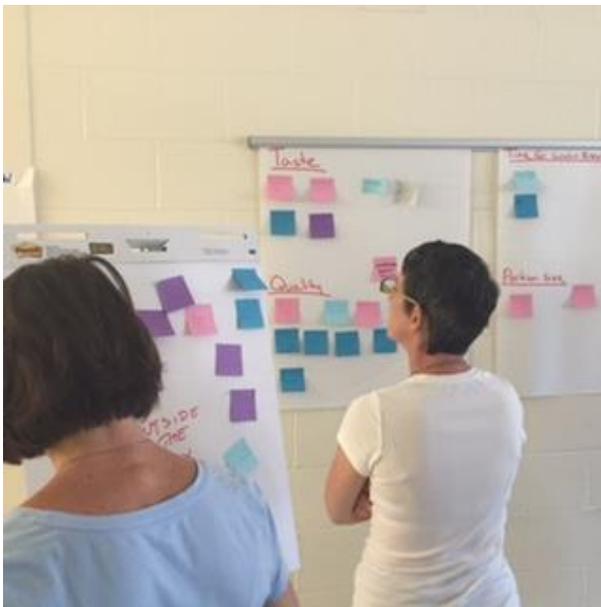
Recap of Meeting 7/13/16

9:00 AM – 2:00 PM

Agenda

Task	Time
Introductions/Norms	9:00 AM
Review Program and Financials	9:15 AM
Review Consultant Reports, Data, Surveys	9:45 AM
Small Group Breakout - Define Goals Stay Positive	10:15 AM
Cafeteria Walkthrough MS	11:15 AM
Cafeteria Walkthrough HS	11:30 AM
Lunch (HS)	12:00 PM
Open Discussion - Prompts (what questions)	1:00 PM
Wrap up	2:00 PM

Before breaking into small groups, participants wrote down their individual goals for the food service program on sticky notes and stuck them on the wall under specified categories.



The responses were:

Food Education

- Integrate education about healthy food with the food that they eat in the cafeteria
- Food production and nutrition
- Food integration with classroom

Financial

- Generate higher participation to create more revenue and a better program

Waste

- Less packaging, less trash

Community

- Encourage food curiosity
- Family style eating
- More communal atmosphere to promote healthy approach to meals
- More children eating school lunch together as a community
- Make the food service program part of the larger school community
- Kid centric, food program that is built around the five senses

Quality/Menus

- Salad bar at elementary level
- Scratch cooking from gardens
- Collaborate with local food organizations for better tasting food within budget
- Student participation with menu creation and marketing as lesson in business and nutrition
- Less processed foods
- More from scratch
- Scratch cooking, healthy and appealing
- Increased scratch cooking
- Breakfast, more options that have less sugar
- Include students in menu planning/prep and or other aspects of meals
- More meals made from scratch
- scratch
- Hormone free meat
- Snacks for preschool and kindergarten that have whole grains and less sugar

Taste

- More food choices aligned with cultural make up of schools
- Better taste
- More varied meals, lunch calendar seems to repeat the same meals a lot
- Diverse healthy food options that expand children's palate and will sell
- Rotate options
- Ethnically diverse foods
- Increase participation by making more appealing food

Portion Size

- Flexible portion control, especially for athletes

- Bigger meals at High and Middle School
- Age appropriate portions
- Ability to ask for more of something and less of something else

Time for lunch and breakfast

- Shorter lines and more time to eat
- More time to eat

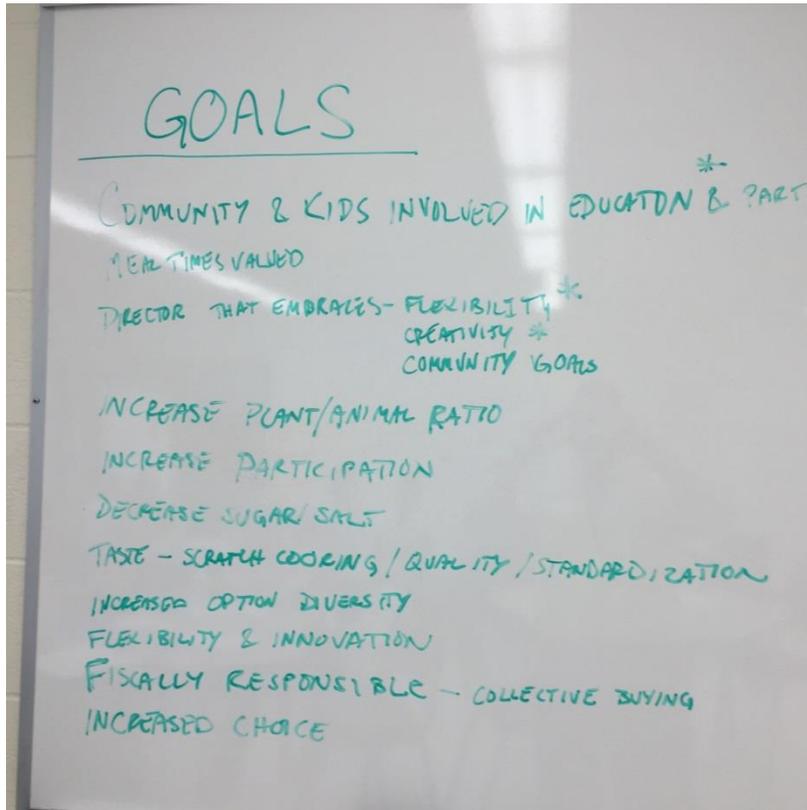
Nutrition

- Teach kids healthy choices
- Eat more plants, fewer animals
- More mixed foods to increase plants
- Eliminate misleading healthy foods
- Healthy foods – seeds, avocados
- More taste testing

Sourcing

- Source ourselves with much more local
- Collaborate local buying
- Support local agriculture
- Locally sourced
- Flexibility in menu selection sourcing
- More farm to table food from local sources
- Use more local produce so food tastes better

The group then broke into small groups and identified the top three most important goals for the program



Goals

- Improved taste, scratch cooking and quality
- More options, culturally diverse options
- More flexibility and innovation
- Increase ratio of plants to animals in prepared foods
- Increase participation
- Decrease salt and sugar
- Cut down on line time
- Involve community and kids in the food service program and make school lunch a valued time together
- Food service director that is flexible, embraces the communities priorities and goals, is creative and inspired
- Taste, scratch cooking, quality, consistency
- Fiscally responsible collective buying

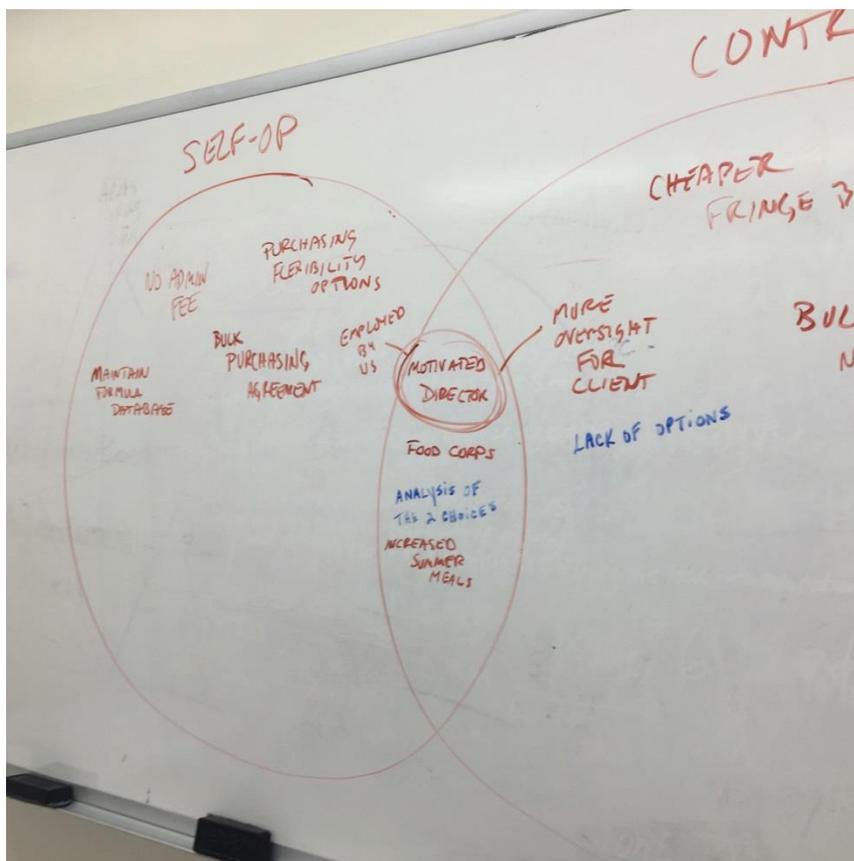
Questions

- Definition of local?
- Outside of lunchtime, what can be done to educate children on healthy eating?
- Could there be an open snack bar for healthy snacks throughout the day?
- Kitchen / dining design – Response from Mike Morris, Assistant Superintendent and chair of the school building committee - The architects for the Amherst Elementary Building Project, JCJ Architecture, use a consultant who specializes in school kitchen design. That person, along with an architect from JCJ, met this

spring with Food Service staff members to discuss the design for the new building in terms of the kitchen and cafeteria spaces (there are two; one for each school). They discussed equipment, student lines, location of check-out area, and furniture to ensure that the new school would resolve the infrastructure issues that are faced in our existing buildings in the kitchen and cafeteria areas.

- How much flexibility to change to self op?
- Increased communication with stakeholders?
- How do we shift perception of the food service program?

After touring both the High School and Middle school kitchen/cafeterias we broke for lunch. We then returned to the Middle School to have an open dialogue around some questions. Time permitted us to only get to the first question which was comparing the differences and similarities between a food service management company and a self op.



Self Op

- No admin fee
- Bulk purchasing agreements
- Staff employed by the district
- Purchasing flexibility and options
- More expensive health insurance and pension costs (for employer)
- Ten month employees

Contractor

- More oversight for client
- Lack of options
- Cheaper fringe benefits
- Bulk purchasing negotiated for you