

Nutrition Services Program Update



JUHSD Board Presentation
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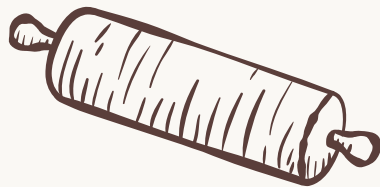
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Discussion!
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01 Section

21-22 Highlights!



Staff Morale and Positive Work Environment



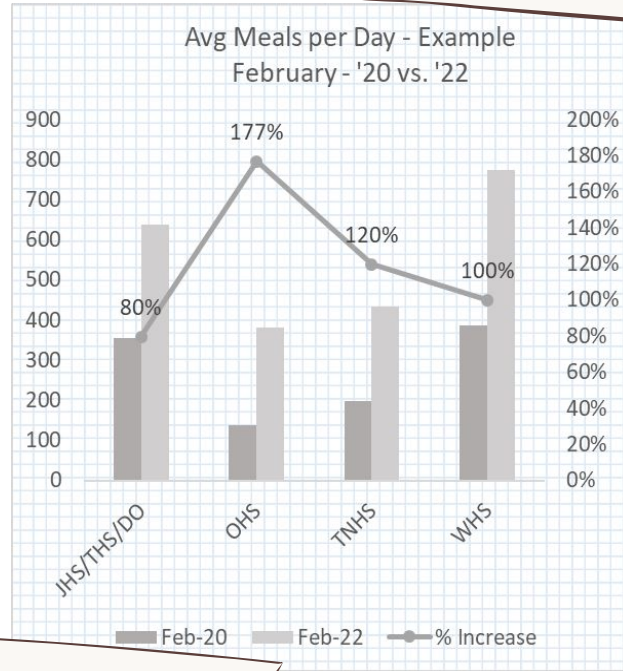
A main focus this year has been to work on improving staff morale and create more positive work environments.

Support - Support - Support

By spending time at schools and making sure workers have what they need to be successful, the kitchens have become much happier places.

Universal Meals

Thanks to Federal funding, all meals
are **free** to all students at both
Brunch and Lunch



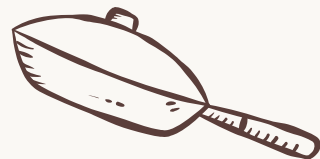
School	Feb-20	Feb-22
JHS/THS/DO	355	638
OHS	138	382
TNHS	197	433
WHS	387	774
Total	1,077	2,227

Offer vs. Serve

In 21-22 JUHSD made the shift to OFFER rather than SERVE. Now students have the option to take the food they are going to eat rather than being forced to take specific components of a federally reimbursable meal. JUHSD offers all of the components of a meal, students can take as many or as few pieces of produce/milk/sides as they want to eat, while we maintain the ability to receive federal reimbursement.



*Reduce Waste
Gain Flexibility
Meet Students' Needs*



Improved Products

- More varied produce - melons, grapes, strawberries, mandarins, pears, etc.
- New meal items - loaded baked potatoes, varieties of sandwiches, pupusas, and tamales
- More salads - chicken caesar, fruit-cheese-sunflower seeds, chinese chicken, southwestern, etc.
- New bread vendor - local, top quality bread from Wedemeyer





\$441,000



Approximately how much more revenue projected in
21-22 than the last “regular” year 18-19

Increased staffing to meet demand

Break even program for the first time in memory

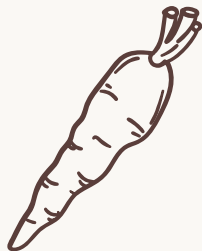




02 Section

21-22 Challenges!

Primary Areas of Difficulty



Supply Chain

Problems getting packaging, beef, chicken, and bread



Staffing

Difficult to recruit additional staff, some turnover, training needed



Mindshift

Transitions to more site autonomy, larger service volumes, and offer vs. serve

Q3 Section

Looking Ahead!



In the Works

Waste Management

Less plastic, eco friendly supplies, partnering with maintenance for recycling & compost

Tech Solutions

New point-of-service system should speed up service and make things easier for staff

Snack Bars

Reopening snack bars so students can purchase additional products

Training

Two additional training days next year as well as ongoing training and support

Short Term Plans



Student Input

Plans for student questionnaires in the fall and suggestion boxes all year long

Signage

Plans to improve graphics and signage - focus on a visually inviting spaces and advertising new items

Long Term Goals



Increase Numbers of Students Served

Experiment with different
service area configurations

Provide Food that Students Enjoy

Explore equipment solutions
such as self-service devices,
new ovens, etc.

Remain Fiscally Responsible

Visit other program and learn
from their successes



Discussion!

Questions - Comments - Ideas



Thank you!

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