



HALLSVILLE SCHOOL DISTRICT

PROGRAM EVALUATION REPORT

District program: Food Services

Person(s) responsible: Rachel Hartman

Submission deadline: January 18, 2025

Date of Board presentation: January 19, 2025

The Board-approved goals of this program are:

- 1. To manage the Hallsville Schools food service program that will provide breakfast and lunch for students each day in accordance with Federal and State child nutrition regulations.
2. Assure lunch portions are variable to match with the age of the consumer, within compliance tolerances to meet all Federal and State requirements.
3. Assure variety of nutritional offerings in accordance with Board wellness policy and in compliance with Federal and State requirements.

The Board-approved objectives of this program are:

- 1. To train in and assure effectiveness in safety, production, and customer service.
2. To provide high quality and high interest products and services.
3. To have a daily breakfast and lunch program that meets USDA and DESE guidelines and is compliant under those guidelines.
4. To meet District guidelines according to the wellness and follow HACCP controls.
5. To build participation in breakfast and lunch as well as other District offerings.

The data sources used to determine the extent to which the goals and objectives are being met include:

- Attendance/dropout/suspension rates
Parent/teacher/student surveys
Assessment statistics
College attrition/completion rates
Long-term facility/maintenance needs
Participation in extracurricular activities
Participation in special/supplemental programs
Library media standards assessment
State/federal program requirements
Longitudinal performance data
Finances—revenues and expenditures
Internal evaluations by district staff
External evaluations by others
Other:



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Evaluation RESULTS

Goals and objectives that were met:

-Training of staff through in-service workshops and online summer kitchen manager workshops. We start some of these workshops several weeks before school starts and continue to add more as the school year progresses. Opaa! also offers online safety reminders and other classes that can be taken throughout the school year. All of Hallsville's kitchen managers are ServSafe certified. –

Establishing positive customer relationships. At the start of the last school year 23-24 we continued offering free/reduced/full price meals for the students. The numbers in participation fluctuated throughout the year with the adjustments after covid. With the help from the kitchen staff to keep a positive outlook and provide good quality meals the participation is starting to slowly increase this year, we hope to continue to keep increasing the participation. Opaa continues to offer kid friendly Opaa to go's with an emphasis on variety as well. We have added new menu items that we continue to try out for the students and have added our combo craving baskets daily onto the Ms/Hs menu's, in which have been increasing participation gradually.

-Adhering to the guidelines of the Wellness and HACCP programs through documentation. Opaa continues to make the changes that are required so Hallsville is compliant. Opaa is always one step ahead of all guidelines. By the me these go in effect, Opaa has already implemented them into the program. We are always looking for ways to increase breakfast and lunch participation and one way is by holding Nutrition Advisory Council meetings. We ask the kids questions and look for feedback on what they like and don't like. What do they want to see on the menu more often and then try to adjust to the current and upcoming menus to meet their needs

Goals and objectives that were not met:

NA

Evidence of change in the past two years resulting from program evaluation:

Year of change

2023-2024

This year we are doing a complete offer vs serve for both breakfast and lunch. -The DESE guidelines have also changed and will continue to change from year to year. From milk and water requirements to whole grain-rich foods. These changes might go by unnoticed due to Opaa! being ahead of the guideline dates. We have gone back to a normal menu and are currently offering three choices for Primary and Intermediate and five choices at Middle School/HS for lunch, along with ala carte options.

Program strengths:

--By utilizing standardized tools provided by Opaa! Such as nutritionally analyzed menus and recipes, production records and notes, Hallsville's lunch program is compliant and meets all Federal and State requirements.

Program concerns:

-There are no concerns at this time.

Future recommendations resulting from this evaluation:

-There are no recommendations at this time.

