

Food Service Advisory Committee Meeting

April 19th, 2016 – 4:30 to 5:30 pm

BHS FCS Room

AGENDA

4:30 – 4:35

Welcome

Stacy Jenkins - LCSD#2 District Office, School Nutrition Specialist

Lindsay Franklin – Chartwells, Food Service Director

4:35 – (?)

Taste Testing

4:45 – 5:00

Review 2015-2016 Action Items

Presented by Stacy Jenkins/Lindsay Franklin

- Many new menu items added to menu since February, including:
 - More Beef
 - Variety of Wraps
 - Lasagna Rollups
 - Alfredo Chicken Pasta
 - Variety of Pizza
 - Bacon Hamburgers
 - Fun Lunches
 - Hot/Spicy/Buffalo Chicken Tenders (Jr/Sr)
- Items Brought Back from requests, such as:
 - More Chili
 - Sloppy Joes
 - Mac & Cheese
 - Tater Tot Casserole
 - More Cookies
- A La Carte
 - PBJ & Bottled Water Success
 - New Items to Pilot – Baked Cheetos, Eagle Popped Chips, Rice Krispy Treats, Ruffles Baked Cheddar Chips, Betty Crocker Oatmeal Bars
- Quality Improvements
 - No hard crusts
 - Fresh Fruits
 - Mixed Greens on Salad Bar
 - Portion Size
 - Improved visual display

5:15 – 5:30

School Year 2016-2017 – Goals

- Grab & Go (Jr/Sr)
- More A La Carte Options
- Improve breakfast participation
- Improve methods of feedback
- Promote healthy choices
- Promote menus via mobile, school displays

Status of 2015-2016 Action Items

Action Item	Complete (Yes/No)	Comments
Menu Options		
1. <u>Seasonings:</u> Look into offering seasonings students can add to meals.	No	Still researching if this is possible. Will look at implementing for 2016-17 school year.
2. <u>Portion Size</u> Make sure portion size is at maximum for all students	Yes	Portion sizes are at maximum for Jr/Sr. However, may appear equal since elementary is offered a higher meat/meat alternative – similar to Jr/Sr.
3. <u>More Sauce</u> Add more sauce to all entrees and serve Gravy with mashed potatoes	Yes	
4. <u>Too Much Chicken</u> We are serving too much chicken entrees	Yes	We had overstock of chicken that needed to be used to free storage for more beef and other items.
5. <u>Elementary Size/Ease of Cutting</u> Elementary items served to large and hard to cut.	Yes	
6. <u>More Beef</u> More Beef into our entrees	Yes	
7. <u>New Items Requests</u> i.e. more chili, chicken fried steak, wraps, jello	Yes	Implemented many new items, including wraps, buffalo/hot chicken/rollups, + more.
8. <u>Display/Visual Appeal</u> Make all items more visually appealing to students	Yes	Trained all kitchen staff on preparation to ensure all schools have the same visual appeal of meals.
Quality / Quantity		
9. <u>Hard Crusts</u> Entrees with bread do not have crust that is too hard	Yes	Sandwiches are now wrapped and crust is no hard.
10. <u>Freshness of Fruits</u> Review apples to be sure they are not brown, or find alternative way to serve	Yes	
11. <u>Not Similar Across Schools</u> All entrees are visually similar at all schools	Yes	Staff training has improved this.
12. <u>Seconds</u> There is enough of each entrees for all students to have what they like, and have enough for seconds	Yes	No reports of not enough entrees since February mtg. 😊
13. <u>Lettuce</u> No Iceberg on salad bars.	Yes	More mixed greens are offered. Romaine and Spinach need to be offered to meet USDA nutrition standards.
A La Carte		
14. Add additional A La Carte items for purchase	Yes	Uncrustable PBJ and Bottled Water. Piloting additional items at BHS (Highest student lunch count) for possible sale 2016-17 school year.
Feedback		
15. Surveys Develop means for online surveys to solicit feedback from students, parents, and staff.	Yes	Survey in fall, Spring survey ready to implement.
16. Review feasibility of developing a taste test/sample day, where students can taste and provide feedback on a possible new menu item.	No	Will look at implementing for 2016-17 school year.
17. Stickers/Emoji's for good or bad item as leave lunchrooms.	No	Will look at implementing for 2016-17 school year.

