Food Service Department Annual Report 2017-2018

Presented by Beth Nichols, Director of Food Services

September 26, 2018

Program Offerings

- School Lunch Program for Grades K-12
- Lunch\$3.25 Elementary,\$3.50 Middle School and \$3.75 High School
- No price increase recommended for FY 19
- Lunch prices raised\$.25 in 2015-2016
- Breakfast Program at Coolidge, Middle and High Schools
- Kindergarten and Preschool Snack Program
- After School Meal Program
- Vending
- Catering
- DESE Program Review in FY19 emphasis on procurement

Staff

- Food Service Director
- Administrative Assistant –30 Hours per Week
- ▶ 46 Union Employees 19 Full Time and 27 Part Time
- Many staff changes High School Manager retired June 2018
- Changes made in June to ensure smooth transition in 2018-2019 School Year
- Staffing is a challenge- 8 openings to start the year
- Difficult to fill full, part time and substitute positions
- Continue to mentor Framingham University Intern who has been very valuable to program
- Union Contract negotiation this year

Legislative Updates

- New Free and Reduced Eligibility Benefits effective immediately- no longer a 10 day grace period
- Schools can serve 1% flavored milk, does not have to be skim
- Schools can serve grains that are not whole grain
- Sodium targets will remain the same (640mg for grades K-5,710mg for grades 6-8 and 740mg for grades 9-12 per lunch, not be lowered
- Bill in Committee to include commodity assistance for school breakfast programs
- Proposed rule to add more flexibility for hiring standards for new Food Service Directors
- USDA Food State Assessment Fee rate eliminated
- No storage fee charges for commodity items delivered to warehouses

Point of Sale POS

- Meal Magic Being Used at All Schools
- \$991,601 deposited online to student accounts FY 18
- Elementary parents concerned about a-la-carte purchases
- Food Service Department is evaluating how to best give parents a control option i.e.
 - Cash only for a-la-carte
 - Prohibit all a-la-carte transactions
- Challenge as all items except reimbursable meals are a-la-carte
- Parents can not access parental controls with current online vendor being used

Sustainibility

- The community is seeking ways to make our Town more green and sustainable. Actions we have recently undertaken include:
 - Elimination of straws
 - Plastic utensils that contained Expanded Polystyrene have been eliminated and replaced with utensils that contain no Expanded Polystyrene
 - Plastic "to -go" containers that contained Expanded Polystyrene have been replaced with containers that contain no Expanded Polystyrene
- An assessment was started to determine the feasibility of installing dishwashers in the schools
 - Only Floral has the physical foot print to install a dishwasher
 - Installation and labor costs will be determined in final assessment
 - Addition of two more 19 hour positions needed to operate a dishwasher
- A site visit will be planned to observe composting in a school district

Reimbursable Meals

- USDA requires schools to offer 5 meal components at Lunch :Protein, Grain, Milk, Fruit and Vegetable
- Student must take 3 components, 1 must be a fruit or vegetable to qualify as Reimbursable Meal
- USDA requires schools to offer 3 meal Components at Breakfast: Grain, Milk and Fruit or Vegetable– Protein Component does not have to be offered
- Student must take 3 components to qualify as Reimbursable Meal
- Components have required minimum portion sizes

Reimbursable Meals

- Full Price Students can decline required components and meal is entered as a nonreimbursable meal
- Free and Reduced Students can decline required components and meal is entered as a non-reimbursable meal and student is charged full price for that meal

Reimbursements Per Meal

- Breakfast
- \$.31 Paid Breakfast
- \$1.49 Reduced Breakfast
- \$1.84 Severe Needs Reduced Breakfast
- \$1.79 Free Breakfast
- \$1.84 Severe Needs Free Breakfast
- Coolidge School qualifies for Severe Needs Reimbursement

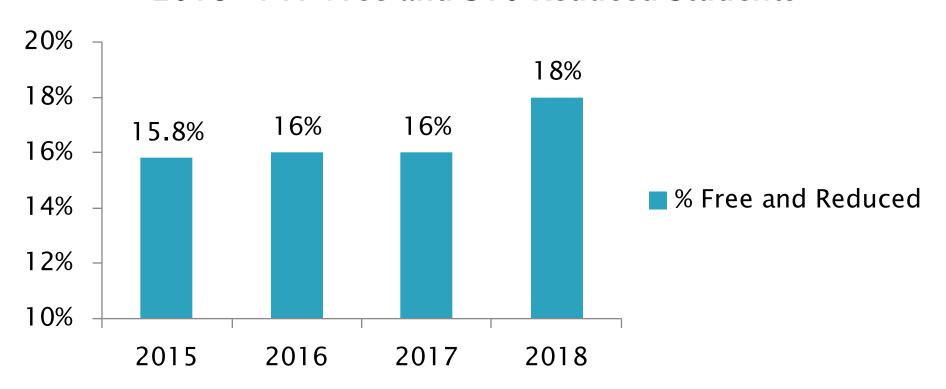
FY 18 – \$543,688 in Reimbursements

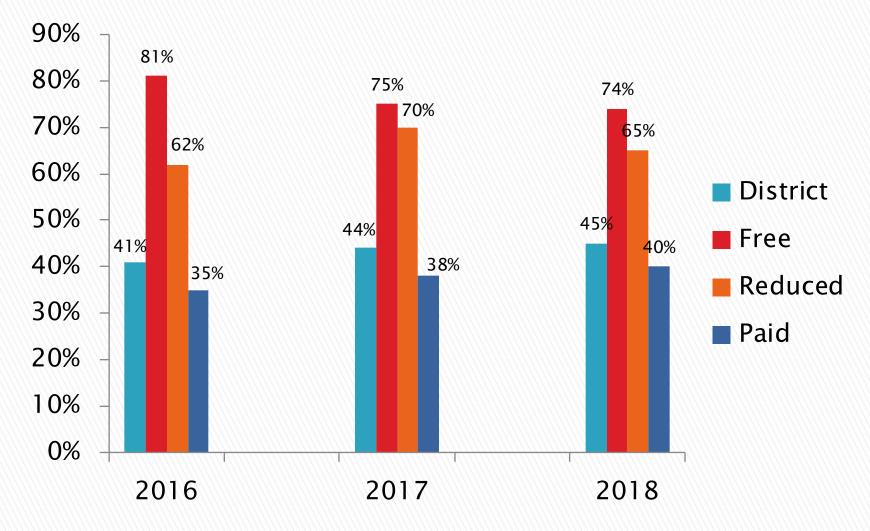
- Lunch
- \$.43 Paid lunch
- \$3.03 Reduced Lunch
- ▶ \$3.43 Free Lunch

FY 19- Commodity
Entitlement -\$143,135
Brown Box-\$93,565
Beef /Chicken Diversion\$ \$35,783
DOD Fresh Produce\$35,783
\$.2350 earned for each
Reimbursable Meal served

District Free and Reduced

% Free and Reduced 2018- 717 Free and 316 Reduced Students

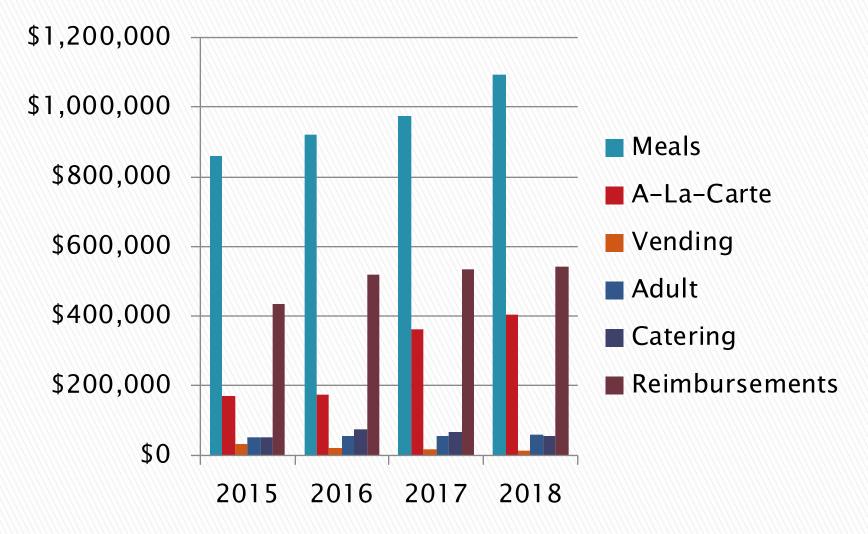




Three-Year Participation Trend

District Participation Increased to 45% Free Participation Decreased to 74% Reduced Participation Increased to 65% Paid Participation Increased to 40%

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Three-Year Revenue Trend

Meal Sales Increasing
A-La-Carte Sales Increasing
Vending Sales Decreasing
Adult Sales Increasing
Catering Sales Steady
Reimbursements Increasing as Meal Sales Increase

	FY 15	FY 16	FY 17	FY 18
Beginning Balance	\$20,119	\$0	\$110,276	\$285,268
Revenue	\$1,553,314	\$1,763,547	\$1,956,393	\$2,109,056
Labor	\$735,278	\$736,425	\$781,418	\$860,794
Food	\$722,326	\$741,555	\$815,961	\$877,903
Other	\$136,621	\$175,290	\$184,021	\$209,997
Total Expense	\$1,594,225	\$1,653,270	\$1,781,401	\$1,948,664
Surplus/ Deficit	(\$40,911)	\$110,276	\$174,992	\$160,392
Ending Balance	(\$20,792)	\$110,276	285,268	\$445,660

FY 18 \$136,474 in Health Benefits included in Labor

FY 18 Revenue does not include June 2018 Claim for \$39,710 which was posted in FY 19

Financial Summary 2018

- Beginning Account Balance \$285,268
- Year End Surplus \$160,392
- 2019 Beginning Account Balance \$\$445,660
- Revenue Increased \$152,663
- Food Cost decreased -FY 18 41% vs. FY 17 42%
- Labor Cost decreased FY 18 34% vs. 40% FY 17
- Other Costs Increased FY 17 10% vs. 9% FY 17
- \$43,705 in equipment purchases in FY18

Surplus Funds

- Revolving Account Balance as of July 1,2018 was \$445,660
- Account balance can not be greater than 3 months of operating expenses
- Based on FY 18 operating expense, our Revolving Account cannot exceed \$584,599
- Needed equipment will continue to be purchased in FY 19
- Potential District Chef position

Goals for 2018-2019

- Maintain a high-quality nutrition program for all students
- Increase program participation rates
- Continue to have a financially stable and selfsustaining program
- Explore using Twitter to promote the program
- Explore merits of hiring a District Chef

You are invited to lunch!

We would like to schedule a date for School Committee members to have lunch at one of our schools so you can see the program firsthand.