

Child Nutrition Service Update May 15th, 2025

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Child Nutrition Program Mission

The mission of the Food Services Department is to provide the students at Cambrian School District with nutritious and appetizing meals to help them do their best in school each day. We will see better attendance, improved behavior and improved test scores.







Program Updates

- Events
- Universal Meals & Provision 2
- Participation
- Labor
- Grants
- Equipment
- Nutrition Regulations
- Scratch Cooking & Taste Testing
- CDE Audit Results
- Technology
- 2025-2026 Goals/Focus

No need for a cape when you have an apron!





A Few of Your Lunch Hero's

Future Chef Contest May 7th, 2025

- 5 Contestants from both Cambrian School District and Orchard School Districts
- 2nd Place Winner
- Kensley Mc Donald with her Dad
- The World's Best Pineapple Upside-Down Cake





Future Chef Contest











Child Nutrition Programs

Universal Meals / Provision 2







Students

- Enjoy free, healthy meal at school
- With universal meal services there is no stigma attached to a free meal

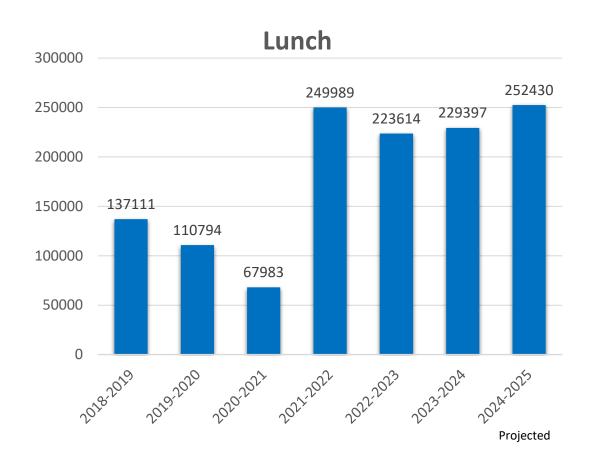
Parents

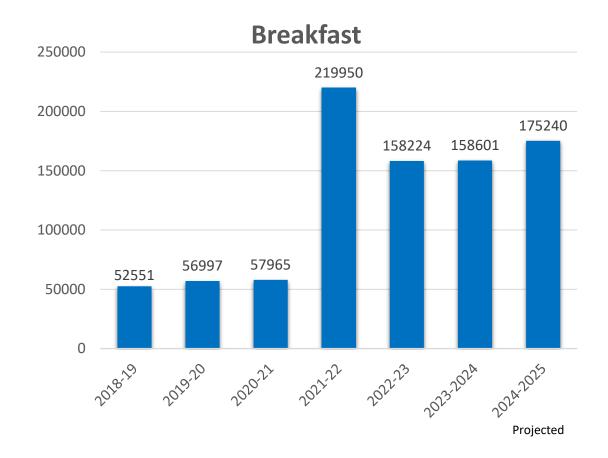
- Do not have to fill out individual household applications
- Do not have to worry about refilling meal accounts

Schools

- Reduces paperwork and administrative costs
- Streamline meal service operation
- Student spend less time in lunch lines

Meal Count Comparison





Meal Count Comparison Total Breakfast & Lunch Meals



Additional Labor Implemented for 2023-2024

Necessary for participation increases and additional scratch meal preparation

- Price Middle School
 - FSII = Additional .5 Hours
 - FSI = Additional 1.0 Hours
 - FSI = Additional 3.0 Hours
 - FSI (Rover) = Additional 1.5 Hours
- All Elementary Schools
 - FSII = Additional 1.5 Hours
 - FSI = Additional 1.5 Hours
- Total Food Service Additional Hours = 21.0 Hours

Child Nutrition Programs

Action Required: Excess Net Cash Resources

Excess Net Cash Resources

Federal regulations require program operators to limit their cash reserves, or net cash resources (NCR), to an amount that does not exceed three months of average operating expenditures or other amount established by the state agency. Beginning July 1, 2022, the California Department of Education (CDE) increased the NCR limitation to six months average operating expenditures.



Budget Agreement for Excess NCR

Program operators that have cafeteria fund excess NCR of six months or more average operating expenses are required to have a budget agreement with the CDE. A budget agreement is a plan to spend excess cafeteria funds over a specified time period.

Grants

- Grants Received
 - Local Foods for Schools Spending Deadline 11/31/2024
 - Equipment Assistance Grant Spending Deadline 02/01/2025
 - Kitchen Infrastructure & Training Spending Deadline 06/30/20
 - School Foods Best Practice Spending Deadline 06/30/2025
 - Training or Equipment Spending Deadline 06/30/2025
 - Supply Chain Assistance NO Spending Deadline

Funds Received = \$936,565 Funds Used = \$629,950 Funds Remaining = \$306,615









Purchased Equipment

- New Counters for Bagby
- 2 Swing Door Freezers Fammatre & Sartorette
- Freezer for Steindorf
- 2 Air Friers for Price
- 1 Tilt skillet for each Price
- New Countertop for Price
- New and Upgraded Rollup windows for Price
- New and upgraded sinks 3 compartment All Sites
- Assorted Smallware's All Sites
- Floor Mats All sites
- Replacement of convectional ovens
- Coming Soon
 - Flooring for Price
 - Double Stack Electric Convection Ovens All Sites
 - Flooring for all sites



Updated Regulations



Added Sugar

 Reduction in the amounts of added sugars to items like cereal, yogurt, and flavored milk

Flavored Milk

Can have no more than 10 grams of added sugar

Sodium

• Gradual reduction of Sodium over the next 3 years

Whole Grain

• At least 80 percent of the weekly grains offered in the school are whole grain-rich.

Freshly Prepared Onsite Meals

No less than 40 percent of reimbursable federal NSLP and federal SBP meals, including the entree and grains, **prepared each week**, beginning in the 2023–24 school year, shall be freshly prepared onsite meals.

The two-meal preparation approaches below meet the definition of a freshly prepared onsite meal:

1.Using exclusively whole ingredients in their most basic, minimally processed form. Examples of minimally processed in their most basic form can include whole, cut, sliced, diced, pureed, and fresh, frozen, canned, dried and still be considered minimally processed, **or**

2. Cooking with both fresh, raw, whole ingredients in combination with ready-made products



Scratch Cooked Entrée's



Examples:

Chicken Pomodoro
Grilled Chicken Pesto Sandwich
Chicken Fajita Tostada Salad
Korean Rice Bowl with Beef
Black Bean Salad with Homemade salsa
Enchilada Casserole



Removed all individually wrapped entrée's







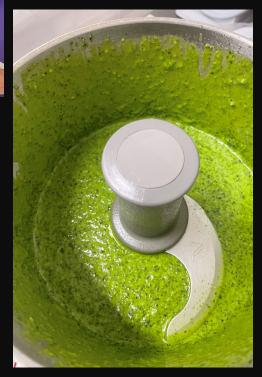




Scatch Cooking Examples

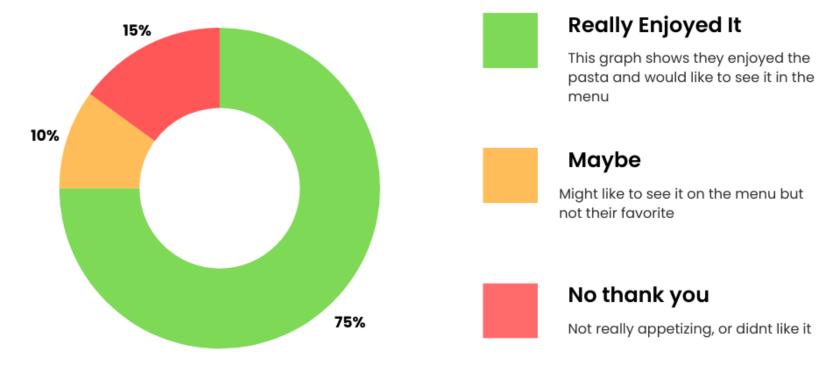






Pesto Pasta Survey at Ida Price Middle School

This graph tracks the responses of students when they tasted the pasta



CDE Nutrition Services Audit Results

Conducted every 5 years
Successfully passed
No fiscal findings
No corrective action







Dynamic Nutrition Information

• Informative menus let you easily publish nutrition details like carb counts and specific ingredients.

Dietary Preferences

• Highlight special diet items, safely filter allergens and create custom icons for food items.

Modern Beautiful Menus

• Sophisticated and customizable menus that reflect your brand and are accessible from nearly any device...even Amazon Alexa!



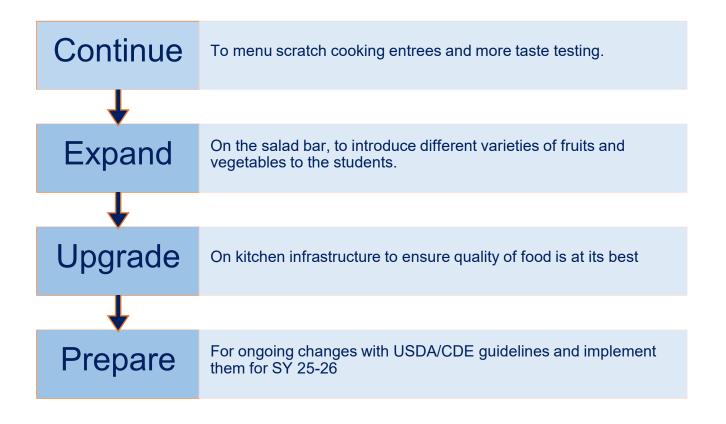
Instagram - @cambrian_food_ladies





Child Nutrition Programs

2025-2026 Focus





Child Nutrition Programs

2025-2026 Focus



