



Child Nutrition Service Update

May 16th, 2024

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No need for a cape
when you have an
apron!



A Few of Your Lunch Hero's



Future Chef Contest

Program Updates

Participation

Grants and Funding

Provision 2

Universal Meals

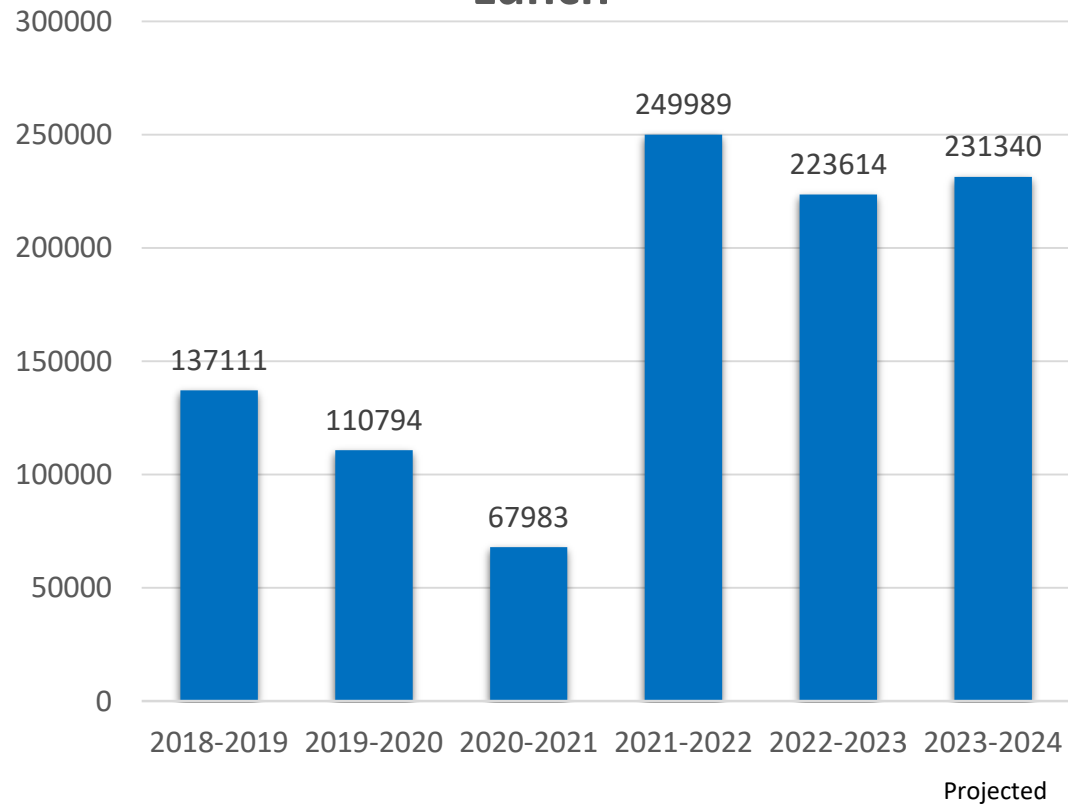
Equipment

Nutrition

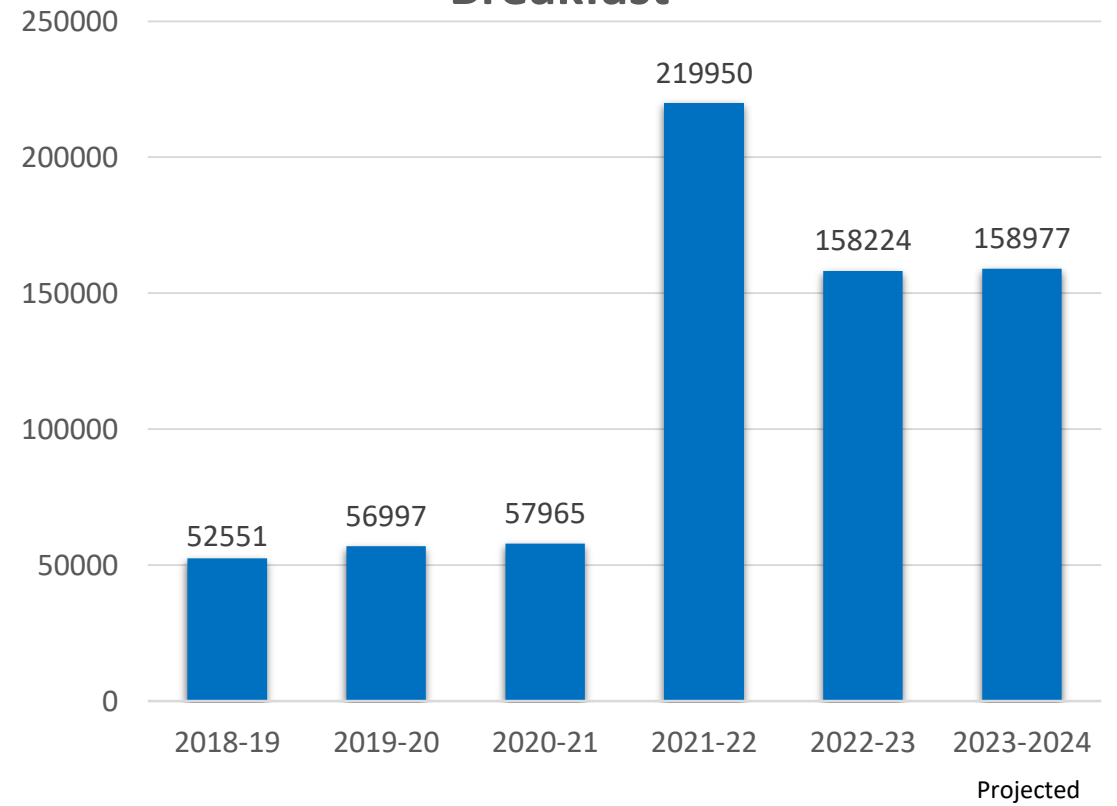
Labor

Meal Count Comparison

Lunch



Breakfast



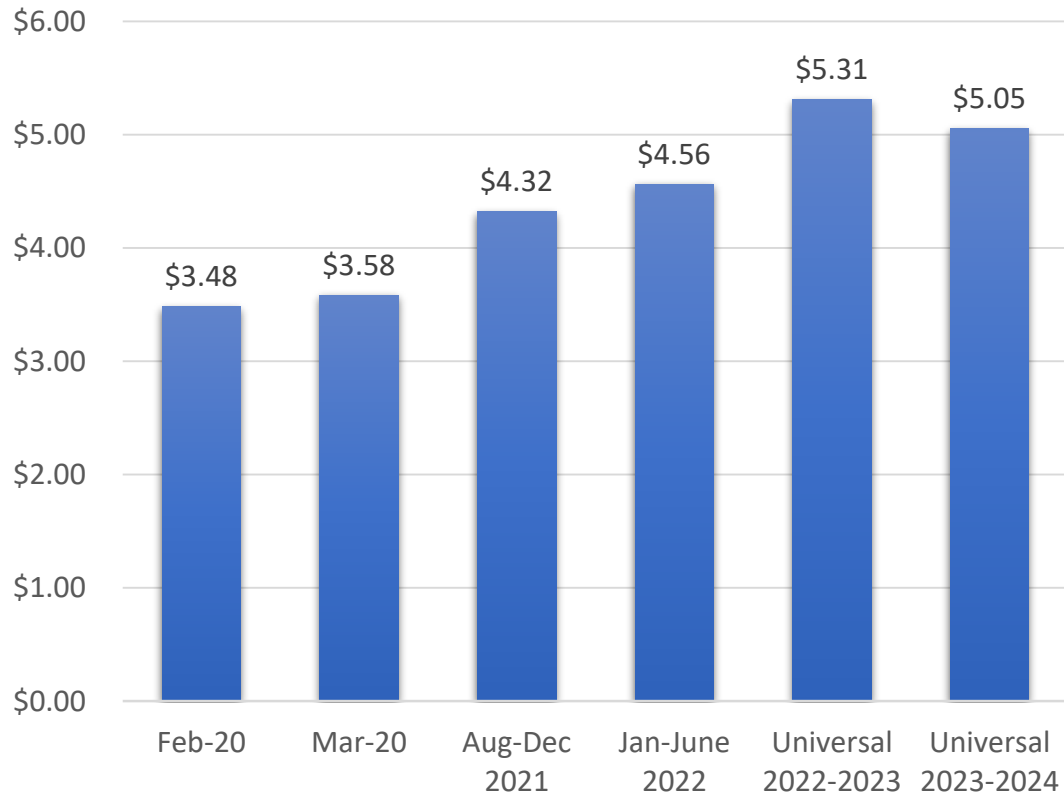
Meal Count Comparison

Total Breakfast & Lunch Meals

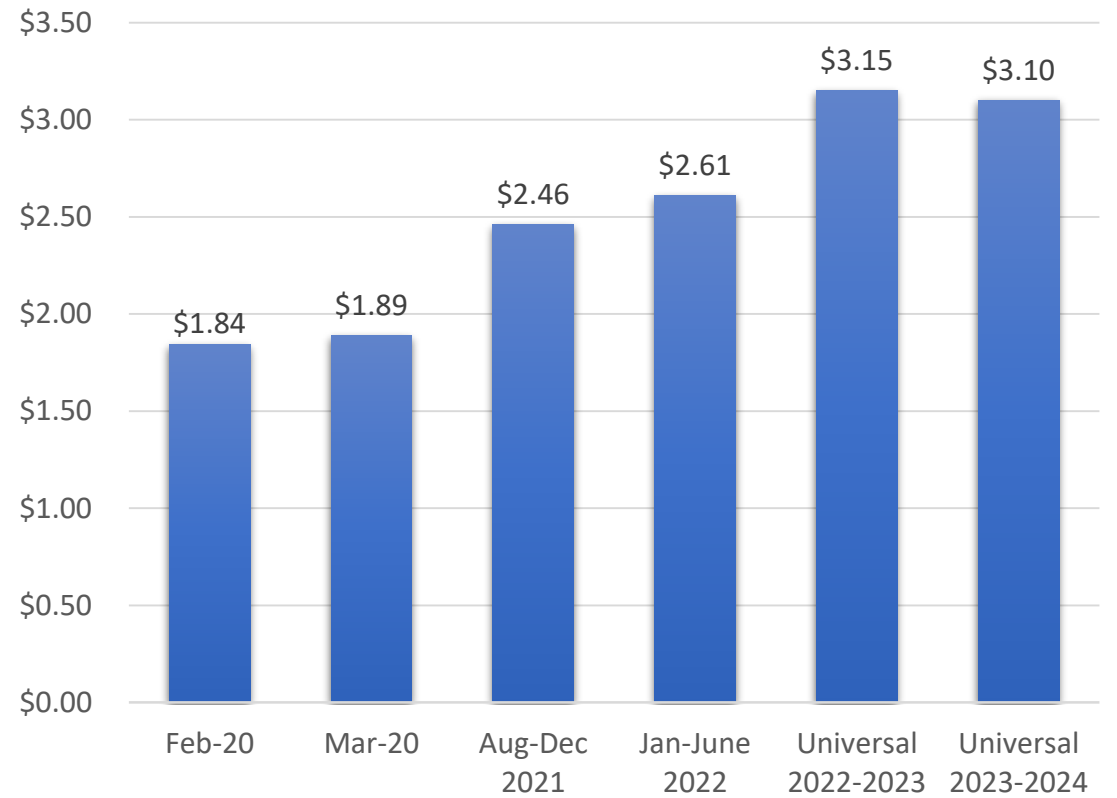


Reimbursement Rates

Lunch



Breakfast



California Universal Free Meals

- Extends free meals into 2024-2025 school year
- Ongoing funds to allow access to 2 free meals daily
- Gives all kids a better shot at growing up healthy and ready to succeed
- Eliminates the stigma that keeps students from eating school meals





Provision 2

- Provision 2 requires that the school serve meals to participating children at no charge but reduces application burdens to once every four years. It also simplifies meal counting and claiming procedures by allowing a school to receive meal reimbursement based on claiming percentages. Additional four-year extensions of Provision 2 are possible when certain conditions are met.



California Kitchen Infrastructure & Training (KIT) Funds

Purpose of the Funds:

- Purchase kitchen infrastructure and equipment to increase access to, or improve the quality of, nutritious school meals
- Provide training to promote nutritious foods, including food preparation, healthy food marketing, and changing the school lunchroom environment

CSD Funding Amount:

- All sponsoring LEAs are eligible to receive
- \$25,000 Kitchen Infrastructure and Equipment
- \$6,970 Training

CSD 2022-23 Estimated Funding Amount:

- \$262,297 base Kitchen Infrastructure & Equipment
- \$216,368 Freshly Prepared Meals Award



California Equipment Assistance Grant

The grant funding is designed to help SFAs to purchase food service equipment to serve healthier meals that meet the meal pattern requirements, replace outdated or worn equipment, improve procurement of goods, improve food safety, improve the lunchroom to be more appealing to the students, help support the maintenance of an existing kitchen, serving line, or the establishment of a new school kitchen or School Nutrition Program.

Total Award = \$88,200



Purchased Equipment

- Delivery Van/Box Truck
- 2 Swing Door Freezers - Fammatre & Sartorette
- Holding Cabinet Food Warmers – All Sites
- 2 Salad Bars – Price
- 4 Milk Coolers – Bagby, Fammatre, Farnham, and Sartorette
- 7 Commercial Rice Cookers – All Sites
- Microwave – Price
- Kitchen Aid Mixers – All Sites
- Immersion Blenders – All Sites
- Assorted Smallware's – All Sites
- Floor Mats – All sites

- Coming Soon
 - Upgrade Electrical
 - Double Stack Electric Convection Ovens – All Sites
 - Replace Walk-in Refrigerators and Freezers



Other Grants & Funding

- Supply Chain Assistance Grant #1 = \$74,335
- Supply Chain Assistance Grant #2 & #3 = \$95,827
- Supply Chain Assistance Grant #4 = \$85,895
- School Food Best Practice = \$94,572.07
- Local Foods for Schools = \$22,982.30






Supply Chain Assistance

Allowable Expenses

SCA funds must be used exclusively for the purchase of domestic food products (also known as commodities) that are unprocessed or minimally processed for use in school meal programs, specifically the NSLP, SBP, Seamless Summer Option, and NSLP Afterschool Snacks. Examples of allowable food products are:

- fluid milk
 - cheese
 - yogurt
 - fruits and vegetables (including 100 percent juices)
 - grain products such as pastas and rice
 - meats (whole, pieces, or food items such as ground meats)
 - beans
 - legumes
 - foods in a wide variety of minimal processing states (e.g., whole, cut, pureed, etc.) and/or forms (e.g., fresh, frozen, canned, dried, etc.)
- 

School Foods Best Practices



PROCURING CALIFORNIA-GROWN
OR PRODUCED, SUSTAINABLY
GROWN, WHOLE OR MINIMALLY
PROCESSED FOODS,



USING CALIFORNIA-GROWN,
WHOLE OR MINIMALLY PROCESSED
FOODS IN PLANT-BASED OR
RESTRICTED DIET MEALS FOR
PUPILS,



PROCURING PLANT-BASED OR
RESTRICTED DIET MEALS, OR



FRESHLY PREPARING MEALS ON
SITE.

Local Foods For Schools



Providing an opportunity for schools to strengthen their local and regional food system.



Helping to support local, small, and socially disadvantaged farmers and producers through building and expanding economic opportunities.



Establishing and broadening partnerships between farmers, producers and schools to facilitate an increased distribution of fresh and nutritious foods.

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



Additional Labor 2023-2024

- 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 Proposed Food Service Additional Hours = 21.0 Hours

Proposed Updated Breakfast 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.



Scatch Cooking Examples

Taste Testing's – Student Responses

Fruit Smoothies



Berry Banana Smoothie



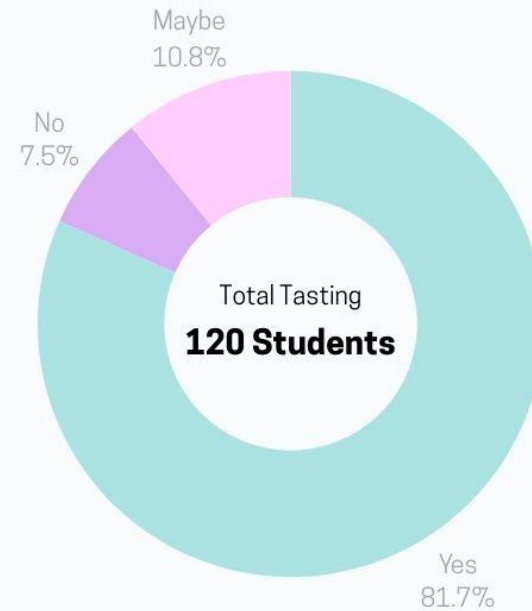
Taste Testing's – Student Responses



FOOD TASTING: BANANA BERRY SMOOTHIE

**Bagby Elementary
School**

Monday, February 22



YES
98

NO
9

MAYBE
13

The logo graphic consists of two overlapping, thick, rounded shapes. The top shape is light blue and the bottom shape is light green. They overlap in the center, creating a white space where the word 'Nutrislice' is written.

Nutrislice

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



2024-25 Focus

