

Nutrition Services Community Meeting

Meeting Notes in Italics

November 17th, 2015

Introductions:

Nutrition Services Management; Kaylynn Olney, Julie Whittlesey, Steve Cooper
4J Superintendent: Dr. Gustavo Balderas
Farm to School / School Garden Coordinator: Rick Sherman

Nutrition Services 2014-2015 School Year:

- Camas Ridge and Edison Pilot – focusing on less entrée choices and decreasing processed foods. Used this pilot to test new and local products
Camas Ridge and Edison Pilot has ended. Menu continues to follow reduced entrée's with less processed items. Both Family School and Charlemagne adopted the Pilot Menu for the 2015-2016 school year. Family School has been successful so far with current menu. Charlemagne required a few adjustments due to drop in participation.
- Added new local products – Hummus, Tortilla Chips, Granola
- Nutrislice was implemented for Elementary schools

2014 List of Goals:

- Goal 1 – focus on ingredients and cleaner labels
- Goal 2 – Nutrislice implementation – to allow for easy access to ingredients
- Goal 3 – Transparency, P&L available upon request
- Goal 4 – Quality vs. Variety
- Goal 5 – Increase Local Purchases

2015-2016 School Year:

Nutrition Services Goals:

- Increase student participation
4J Food Service Managers are currently meeting with and will continue to meet with individual schools to discuss the needs of that location. Surveys are sent home to parents and then there is a follow-up with the Administrator. Menu's are adjusted as needed and/or requested.
- Provide good nutrition
- Promote healthy choices
- Increase local purchases
- Deliver consistently excellent service
This year's focus for Coordinator meetings is training. Camas Country Mill will be joining the Coordinator Meeting December 8th to train and demonstrate new products: Lentil Barley Soup and Biscuits.

Farm to School Grant: *presented by Rick Sherman, ODE*

- 4J will receive over \$41,000 to spend on local Oregon products

Local Products:

- 4J is committed to increasing the total dollar amount spent on local purchases

- We started tracking the amount spent on local products in 2008, and went from \$1825 to over \$100,000. This includes produce and all other products processed in Oregon, with the majority of these products in Eugene and Lane County.
- We will be working with Reality Kitchen this year to add more local bread products to the menu
4J Nutrition Services continues to move forward with the partnership with Reality Kitchen. Rolls will be served in a few North Region Schools as we troubleshoot volume and distribution with Reality Kitchen.

Items Raised by Audience:

- Community member asked for information in regards to what worked at the Pilot Schools and what did not work.
This information is currently being compiled
- Community member requested information in regards to the percentage of local foods vs. total food budget
This information will be available on the 4J Nutrition Services Website – Goal: February 2016
- Concerns were expressed over the amount of sugar in the local Lochmead Yogurt
Lochmead was contacted shortly after the November 17th Meeting and the process has begun to lower the sugar content of the yogurt.
- Community member requested information in regards to the Cornell University report on the Chocolate Milk Study
This information will be available on the 4J Nutrition Services Website- Goal: January 2016
- A request was made for Free and Reduced percentage information for the 4J Schools
This information is available by written request. It will also be available on the 4J Nutrition Services Website.
- Nutrition Education was discussed- who is responsible, what can Sodexo provide?
Sodexo has resources available for Nutrition Education, however, Nutrition Education is the responsibility of the 4J School district. Megan Kempe: Farm to School Program Director of Willamette Food & Farm Coalition was present and spoke of the resources available for Nutrition Education and also spoke to what they are currently doing to help with Nutrition Education in the 4J Schools.
- Wellness Policy-Who enforces it? When will it be updated?
The Wellness Policy is outdated and will be updated in the 2015-2016 School Year. The School District is responsible for putting together a committee and making decisions.
- What is the process for requesting Public Information?
The process for requesting public information can be found on 4J's Website at: <http://www.4j.lane.edu/communications/publicrecordsrequests/>
- For the few schools serving Chocolate Milk each day of the week, how was that decision made? What is the protocol for making that decision?
4J Schools are Site based Managed, which means that site Administrators can make decisions that best suit the needs of his/her program. Surveys are sent home and then evaluated. The site administrator must agree with the survey results and make the final decision to make those changes.
- Edison's serving line was changed. A staff member raised concerns over students not wanting to participate because the entrée's are no longer served in the middle of the cafeteria and "buildable".
Edison's Menu did not change, however, the service line did change due to a large amount of non-reimbursable meals being taken, waste and food safety concerns (temperatures of food not staying the in the safe zone) This was communicated with the Site Administrator, however, the staff member felt there was not proper commincation.