

To: Raymond School Board
From: Judy DiNatale, Nutrition Services Director
Re: Department Update June 5, 2019

This has been quite a year. We have enjoyed many activities with the students. From our "School Lunch -Lots-2-Love" campaign in October up through the Pizza taste testing at IHGMS on May 16, we have scattered events throughout the district. And we are not done yet! Move up day Lunch and Field Days are still coming, along with requests to make lunches portable for picnicking groups to eat outside in the final weeks of school.

Customer interactions and satisfaction have remained constant, if not grown as students begin to recognize theme days on our menus in all 3 schools. The new templates used for menus this year and their web friendly format have also increased our visibility.

Strategies that we started last spring have been a major factor in helping us to regain our average daily lunch participation over the course of the year, despite the large increase in meal prices. Breakfast participation is actually up at LRES, where the convenience of grab and go to the classroom makes it extra appealing and accessible to both drop off and bussed students.

In addition to a stabilizing of the lunch participation, a la carte sales are up at Raymond High School, largely due to the expanding repertoire of items in our New Wave Deli, and to the expanded hours of operation in the morning. Students love to toss out requests and suggestions for our smoothies and fruit or veggie cups, and our staff has taken great pride in working those thoughts into tasty items. We have also developed several new breakfast items and lunch recipes for both the Main Line and the Deli, again, with student input in mind.

Finally, Vending has generated an increase in revenue over the school year. Even though our equipment was not available to the new vendor (PEPSI) until well into September, the increased variety of beverages for the High School has been a definite boost to sales. At the Middle School, we have added "Middle School" qualified products to the lobby machine, which is timed to turn on ½ hour after classes end. While the Cafeteria machine still must follow Elementary Smart Snack guidelines, we have been able to add a 6 oz. sparkling 100% Juice that draws interest as well. Both schools' snack machine varieties have been increased as products have become available, and we anticipate that there may be even more options next year. Considering that we now own both Snack machines, and will have the beverages machines in place from the beginning next fall, the growth in financial benefit from this part of our program should continue.

On the Staffing side of our program, we have 100% membership in the School Nutrition Association in 2 out of 3 of our kitchens. We also have had at least 6 of our Nutrition Service staff recertify this year, which is a tribute to the dedication of their professionalism and to the students of Raymond.

Plans already in the works for next year include 5-week pattern cycle menus at LRES and IHGMS and further developing the pattern of offering on the second line at IHGMS.