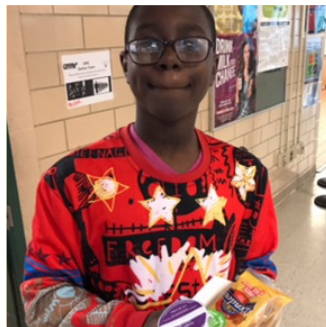


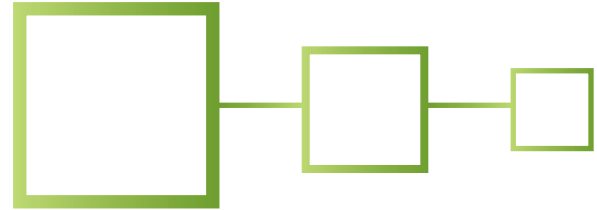
Food & Nutrition Services

BRIEFING REPORT

NOVEMBER 2017



Arlington
Public
Schools



FOOD & NUTRITION SERVICES

The Food and Nutrition Services department is a self-supporting \$9.1 million business. Over 150 food service professionals take pride in serving 18,000 customers daily at 34 schools and satellite centers.

The food service program, as an extension of the educational programs in the schools, is operated under the federally-funded National School Lunch Act and Child Nutrition Act.

The major services provided by the Food and Nutrition Services department are administering the school breakfast and lunch programs; processing, verifying and maintaining the federal free and reduced meal program; creating menus that meet all federal nutrition standards; and allowing and monitoring all online meal payments and accounts.

BRIGHT SPOTS

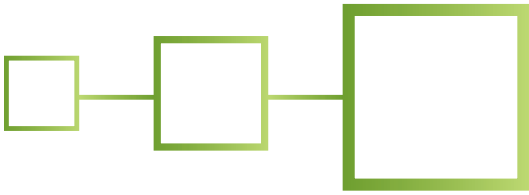
During the summer months we served 59,975 free breakfasts to students participating in summer school programs throughout the county. In addition, we served 16,315 lunches to students in our Extended Day summer program.

On Jan. 9, Virginia First Lady Dorothy McAuliffe visited Oakridge elementary school to observe our

Breakfast in The Classroom program. McAuliffe has promoted Breakfast After the Bell models in elementary schools. Our breakfast program is unique because the entire school is involved—for example, the Extended Day students help deliver the breakfast coolers in the morning. As a result, we have experienced a considerable increase in breakfast participation.

We were selected to participate in two USDA studies. The first study focused on the best practices in approaches to reducing sodium in school meals. The second study aimed to learn how to make the application process more user-friendly for families. USDA staff interviewed interested families over two days. Participation was high and the project was well received.

Food & Nutrition Services Director Amy Maclosky presented at “The Weight of the State” conference in April. This conference is designed to highlight Virginia’s efforts to bridge the nutritional divide, showcasing the latest approaches to increasing access to healthy foods, ending childhood hunger and creating healthier communities. Maclosky’s presentation focused on local



procurement and our Farm to School program.

The Food and Nutrition Services department was awarded a School Food Service Role Model award by the Fruits and Veggies More Matters organization for our self-service fruit and vegetable model now available at all schools. This is the highest award available to school food service programs. .

We harvested 20 bags of basil from Campbell Elementary school and made salad dressing with it to share with Kenmore Middle and Carlin Springs Elementary schools. This partnership has reinforced our farm to school program offered county-wide.

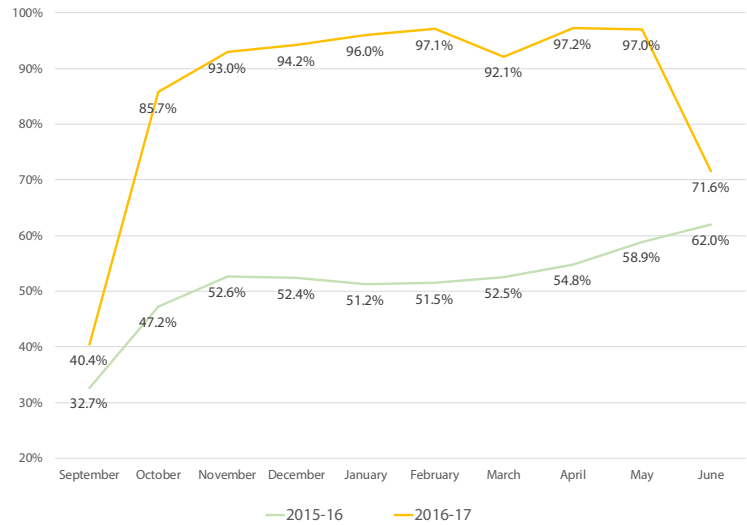
We received a training grant from the Whole Foods Kids Foundation in May. The grant provided us with a two-day culinary training class for all staff. Knife skills and fruit and vegetable presentation were the foci of the class.



DATA THAT PROVIDES INSIGHT

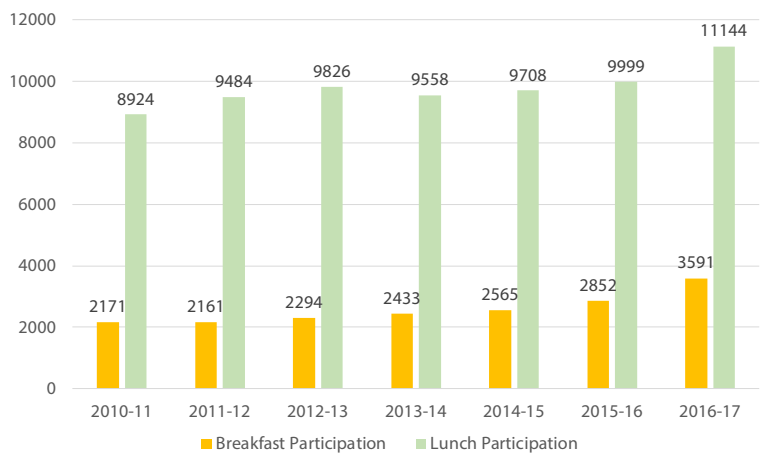
A student who eats school breakfast is less likely to struggle with hunger during their lifetime. On average, students who eat school breakfast have been shown to: attend 1.5 more days of school per year, achieve 17.5% higher math scores, and are 20% more likely to graduate from high school by attending class regularly.

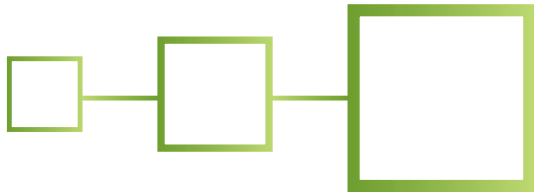
Free and Reduced Participation in Breakfast – 2015-16 and 2016-17



The Healthy Hunger Free Kids Act of 2010 represents a major transformation in school meals. The bill focuses on improving nutrition standards, reducing childhood obesity, and increased monitoring and integrity at the local level. While many school districts have experienced decreased participation in the meals program as a result of this bill, we have not only maintained but increased participation in both breakfast and lunch.

Average Daily Meals Participation





WHAT WE LEARNED

We learned that traditional breakfast models are not necessarily the optimum for student participation. With determination, hard work, and a little creativity, we were able to significantly increase breakfast participation for our economically-disadvantaged students. Last year, we offered breakfast at no cost to students who are eligible for reduced priced meals. We believe this bolstered our increase in breakfast participation so for FY 2018 we will also offer free lunches for this group of students. On November 13, 2017, we will introduce a “Breakfast in the Classroom” program at Hoffman-Boston Elementary School.

MOVING FORWARD

We will continue to focus on two major areas: increased food quality and preparation and staff training. This year we are offering a new bowl concept to our high school serving lines. Our bowls feature international cuisine topped with our local produce and house-made dressings. Serving lines were also painted and decorated with a more modern flair.

Our weekly farm visits and taste tests will continue all year. Our salad bar featuring local ingredients will be permanently housed at the Career Center. We are partnering with the Chef and the culinary students at the Career Center to have them provide protein dishes daily. Our goal is to reinforce lifelong healthy eating habits for our students by offering a variety of opportunities to experience fresh locally-grown food.

