

Parkview School District

106 W. Church Street – P.O. Box 250
Orfordville, WI 53576

BOARD OF EDUCATION

FOOD SERVICE COMMITTEE MEETING

MONDAY, OCTOBER 1, 2012

6:00 p.m.

Parkview Jr./Sr. High School – Little Theater

Board of Education members present: William (Bill) Wingerson, Charles (Chuck) Hagmann

Parkview Staff members present: Steve Lutzke, Ben Irwin, Nancy Carlson, Sharon Plantikow, Kari Peterson, Janet Schwartz, Gerry Johnson, Sue Thole, Kathy Woodworth, Kathy Johnson, and Cindy Freitag

Student Parent Representative: Kari Sandborn

1.0 MEETING CALLED TO ORDER:

Bill Wingerson called the meeting to order at 6:00 PM.

2.0 FOOD SERVICE

2.01 MENU SELECTION:

Ben Irwin started the discussion by asking if there were more selections on the menu. He referred to a student survey, and asked if there had been any changes.

Nancy Carlson and Sharon Plantikow responded that they are now trying to implement the new Federal guidelines for student meals. Each student is to be offered a fruit and/or vegetable with the main course, plus beverage (milk), and the portions have changed slightly. Kari Sandborn questioned the use of raw carrots as the predominant vegetable being served to the children. She has volunteered in the cafeteria a couple times, and that seemed to be what was offered most of the time.

Nancy Carlson, Cindy Freitag, and Sharon Plantikow all replied that the children seem to like the carrots best, and that although they offer other raw vegetables (broccoli, celery, cauliflower), that the vendors provide more carrots, as they are more widely accepted and store better than other vegetables. Coleslaw is another option offered.

Cooked vegetables (peas, carrots, corn, broccoli etc.) are offered with the main course to fill out the five food groups provided.

It was noted that many children would prefer a 'dip' of some kind for their raw vegetables, but that the prep time and waste amounts are seen as prohibitive.

Nancy Carlson noted that the amounts of fruits and vegetables served have doubled this year under the new Federal guidelines. Four ounces went up to eight ounces for the little children, and six ounces went up to twelve ounces for the older students.

The amounts prepared are not enough some days for both fruit cups and raw vegetables. A suggestion of sending bags of additional vegetables to the Primary and Elementary schools was offered and accepted to cover this need.

Cooked vegetables – are coming from frozen vegetables rather than from canned vegetables more and more. The High School kitchen has a steamer, but the other kitchens must rely on steam tables to keep cooked vegetables hot until served. Currently, there is neither the time nor room for restocking at the Elementary school between meal groups. What is cooked and ready for the first group is what they get. Additional steam tables are quite costly, and there is a space issue that makes it difficult to add more equipment to the other facilities.

2.02 PROVIDING NUTRITION INFORMATION:

Nancy Carlson commented that a new nutritional chart is being added to the back of the school menu this year. The intent is to inform the parents not only of the meal offered daily, but to include the calorie counts of items served. Parents can then decide if their child will eat hot lunch or bring a sack lunch based on calorie and options on the menu. This nutritional chart will also be posted on the school website, so that there is wider publication available.

Cindy Freitag mentioned that with the new guidelines, some portion sizes have gone down. Pizza servings for example, have changed from eight slices to ten slices per precut pizzas that they receive.

There have been some student complaints that they don't get as much anymore and of course about meal choices offered.

It was noted that other area schools do not offer as many menu choices as we do to our students.

2.03 STAFFING:

Ben Irwin provided a staffing comparison chart from other local schools, of similar size and meal schedules. Discussion followed about how many buildings and students each of these schools were providing for. The chart indicated that we have 1 staff member for every 88 students being fed.

This was low in comparison to some others, but the staff members at those schools were not spread out over three buildings at three different sites.

Currently, part-time staffing and volunteers make up the help needed to cover our meals. It was mentioned that no extra help is scheduled (or available) on pizza day, which is a popular day for students and parents. Questions were asked about how many different food item choices are being offered at the other schools, and it was felt that we have more choices, which therefore requires more preparation and serving time.

2.04 ACOUSTICS IN CAFETERIA:

Bill Wingerson asked about the sound dampers in the High School cafeteria, and if they seemed to be doing a better job at reducing noise levels. The staff members thought it might be helping, but noted that the junior high students are much louder than the senior high students. It was noted that at various times the lights have been dimmed to quiet the spaces prior to an announcement, but it was agreed that the lights need to be left up for the high school students so that the monitors can see what the students are doing besides eating their lunch. The lower grades students are nearly as loud, but the use of acoustic panels might be appropriate there also. Fans help move the air and baffle some of the room noise too.

2.05 USING VOLUNTEERS:

Ben Irwin asked if there are parent volunteers who come on a regular basis. Each school has a few, but nothing 'regular' for scheduling.

There are some trained student volunteers that help out quite often, and this covers a lot of the cleanup between sittings. Extra help in the serving area is still an issue though, as there isn't a lot of room for more people behind the serving counters. Duties are divided our staff tries to do more with less. A suggestion was made to get volunteer forms out to each of the buildings to recruit more parent help. Student volunteers currently get 'treats' for helping with serving and cleaning. I asked if a 'free meal for working plan' was possible for families with financial issues, but was told we cannot ask about their resources. Reduced and free meals are already available through the State and Federal programs.

In a related topic, Nancy Carlson noted that anytime the cafeterias are used (other than during school hours) that the people using the spaces and facilities get training on machinery operation, equipment storage, and cleanup requirements. So far it is working well.

2.06 PROMOTING HEALTHY EATING HABITS:

Nancy Carlson stated that she is working on a program that will post meal calories and nutritional information on the back of the regular meal menus. This should help parents decide if their child will bring a lunch, or eat hot lunch on any given day. Signage is also available to promote better eating habits for the students. Steve Lutzke will speak to the custodial staff about having more signs put up. The signs are available from our dairy products and vegetable suppliers.

Kari Sandborn applauded Sharon Plantikow offering choices to the students. The suggestion was made that little kids need to be introduced to more choices to encourage better eating habits for better health. Kari Sandborn questioned the regulations about the amounts of fruits and vegetables provided per serving. Nancy and Sharon both stated that they are following the posted requirements in what is offered. They cannot force a child to eat something, but will offer alternatives if they are available in that food group. Waste is an

ongoing issue with all grade levels. Some students don't eat everything that is offered, or that they have on their trays, and some students want more than they are served.

Nancy Carlson reinforced the need for calorie counts for the parents if the parents want supervision for their children's intake at school.

2.07 STUDENT CHARGE POLICY:

Steve Lutzke reviewed the proposed changes to the Food Service Automated System Policy. He reinforced that every student will be given the opportunity for something for meals. As stated in the Policy, if a student meal account runs out of money, a 'charge' can be made for one meal, and the parents are notified to add money to the account. If no funds are provided, the student will still be provided a peanut butter or cheese sandwich, fruit, vegetable and milk for their meal, with a reimbursable charge until the meal account is paid for. See proposed changes.

3.00 WELLNESS POLICY:

Nancy Carlson will provide printed copies for the next meeting. The date and time for that meeting will be determined and posted.

3.01 REVIEW SUGGESTED CHANGES TO WELLNESS

POLICY: Nancy Carlson stated that there needs to be a review by the Policy Committee of the current guidelines for meal periods. There simply isn't enough time for the students to get their tray, sit down, and eat their meal. Currently there is ten minutes allotted for breakfast, and twenty minutes for lunch. Granted, some eat faster than others, but this is still asking a lot for most of the students.

She also would like a review of the non-school usage of the facilities.

Steve Lutzke questioned the offering of 'non-nutritious' snacks (i.e. rice crispy bars, fruit roll-ups, honey buns, swiss rolls), and felt that they should be eliminated. Nancy Carlson replied that the vending machines have already been removed, and that the amount of items on the 'Ala Carte' menu is being reduced. The students don't seem to care for the 'whole grain' snacks, or low calorie offerings, but that efforts are being made to introduce healthier snack items.

4.0 GENERAL COMMENTS:

Janet Schwartz asked Ben Irwin about the computer based meal account balances not matching from school computers to home computers. There is some difficulty in knowing what your student has available in their account. He will look into this and get an answer back to her and to the Committee.

Kari Sandborn again passed along compliments to the food service staff on behalf of the parents, for the great job of feeding the students.

Nancy Carlson asked Steve Lutzke for a little encouragement from the teaching staff, stressing that the food service staff is getting a bad reputation from some teachers concerning poor service or food quality. She is concerned that some comments are being overheard by students, and are

inappropriate in their negative generalizations. We need to support wellness and some teachers are not helping this effort. A new staff member was overheard to say that they had been told the food quality and service was poor here, before they even started working at Parkview. The staff member was pleased to find that the rumors were false. The food service staff doesn't want or appreciate that kind of negativity.

5.0 **ADJOURNMENT:**

Motion by Chuck Hagmann, 2nd by Bill Wingerson to: Adjourn the Meeting. All in favor voted "Aye", none opposed, **Motion Carried**. Meeting was adjourned at 7:45PM.

Minutes prepared and submitted by:

Charles M. Hagmann
Board of Education Clerk
Food Service Committee Member