

Food and Nutrition Services

Promoting Healthy Nutrition For Our Members And The Community We Serve



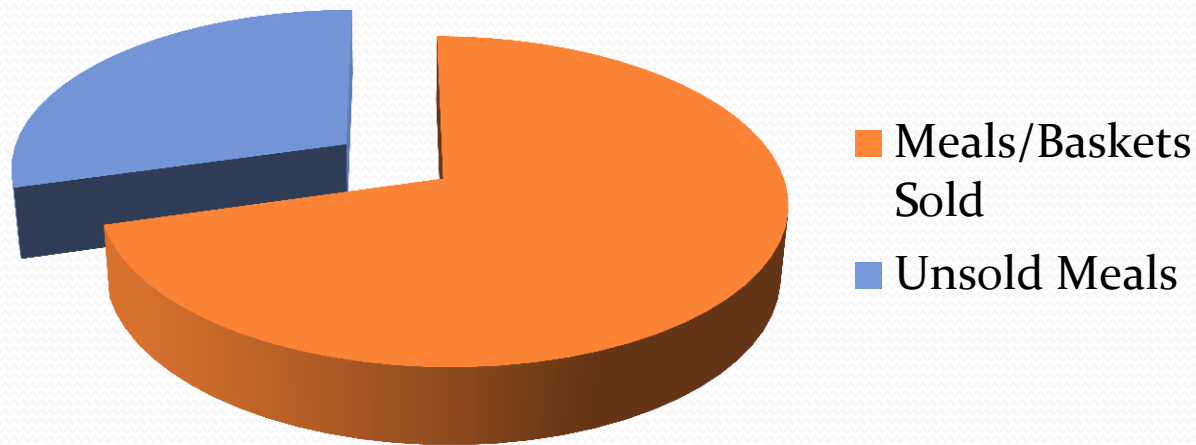
Meal Participation 2013-2014

Over 4.4 Million Meals Served



That equates to nearly 25,000 meals/ala carte baskets per day with a participation rate of 69%

2013-2014 Meal Participation





The Healthy, Hunger-Free Kids Act-Historic Changes

Over the past 2 years we have successfully-

-converted all grains to whole Grains

-reduced sodium levels

-offered more whole fresh fruit and vegetables

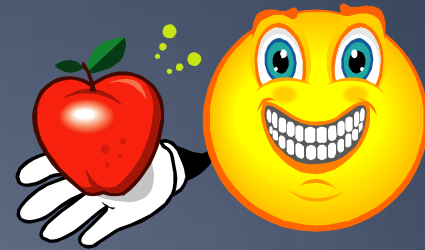
All while still maintaining consistent student participation and a cost effective program

No Meal Price Increase For 2014-2015!

Breakfast- \$1.25

Elementary-\$1.75

Secondary- \$2.10



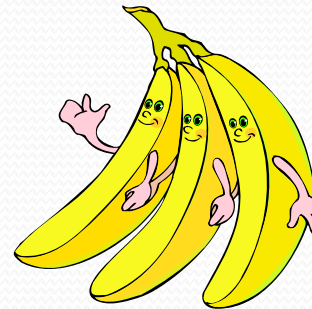
Once again because of our strong financial position and our continued compliance with the Meal Pattern Requirements of the Healthy, Hunger-Free Kids Acts we are exempt from the Paid Lunch Equity Provision for the 2014-2015 school year.

Smart Snacks In Schools

The second phase of the Healthy, Hunger-Free Kids Act sets strict nutrition standards specifically for Ala Carte Sales in School Cafeterias as well as Food-Related Fund Raisers

These standards set limits on calories, sodium, fat and sugar

The standards also place specific limits on the types of beverages that are sold in the school cafeterias. Beverage options are age/grade specific.



Smart Snacks In Schools

What Does This Mean For Clay County?

Smart Snacks in Schools will focus on Reimbursable Meals for all students. Our popular “Basket/Combo” type items that have been sold in our junior and senior high schools will be eliminated as they are now considered snack items and will not meet the new standards.

The only change in the elementary schools will be the elimination of our low calorie G-2 Gatorade. Water or 100% juice will be the only beverages allowed to be sold ala carte in both our elementary and junior high schools.

Financial Impact- Districts around the United States are bracing for the expected loss in revenue generated by ala carte sales. We feel confident the students who have been purchasing the ala carte basket will continue to participate in our program by purchasing a reimbursable meal.



Maintaining Quality Meals

Continue to offer fresh whole fruit and fresh vegetables at both breakfast and Lunch. This year we will add seasonal fruits and vegetable such as fresh pears, tangerines, fresh squash and zucchini

All grains offered at breakfast and lunch will be whole grain rich



2nd Choice Entrées at Elementary and Junior High Schools are Entrée Salads made with a lettuce and fresh spinach blend

Continue to incorporate homemade menu items to include made from scratch Whole Wheat Rolls, Whole Wheat Spaghetti, Whole Wheat Sugar Cookies and all dessert items

Summer Feeding Program 2014

Open Sites:

WEC, CEB, MRE, WJH, SBJ
and GPE

VPK: OVE

Bright Minds Camp:

Thomas Hogan's
Memorial Gym
and
Bannerman Learning Center



The 1st week of
our summer
feeding program
we fed over
3,700 children!

In our second
week we fed
over 4,100
children!



Our 2nd Annual Summer Feeding Bus Making a Difference in our Community



More Than Just Meals - Educational Promotions!

- 100th Day Of School
- Literacy Week
- Cinco de Mayo
- Delicious Discovers
- National Heart Health Month
- 13th Annual Nutrition & Exercise Challenge



This year we are extending our
13th Annual Monthly Nutrition &
Exercise

Challenge to our Cafeteria
Assistants and Cafeteria
Managers

We will have 2 scheduled
walk/runs for our Food and
Nutrition Services Team and
their families.

Our team will meet for the
5K Hog Jog in November
and the 5K Prediction
Run in March!

Celebrating 100th Day of School

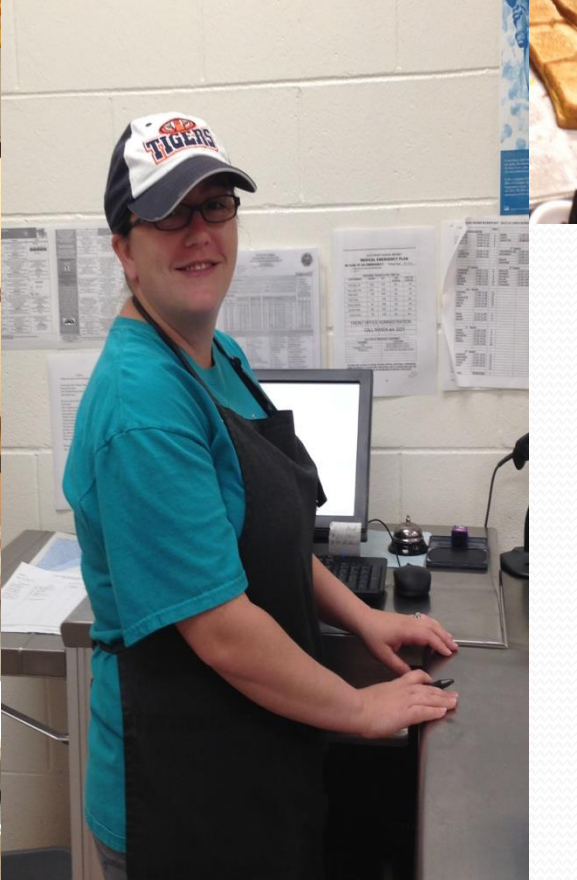


Our 12th Annual Nutrition & Exercise Challenge Winners!



Fleming Island High Cafeteria Staff Gearing Up for Our High School Cafeteria Spirit Day!





The Food & Nutrition Services Team Continuing to Give 100%

