

## FOOD SERVICE

Primary Goal - to provide quality, nutritious meals in all our schools at a reasonable price. The Food Service Department will seek ways to provide effective nutrition education involvement with students as well as professional training for personnel.

<b>2007-2008</b>			
<u>Staff</u>	<u>Students</u>	<u># of Breakfasts Served</u>	<u># of Lunches Served</u>
60	5,644	60,836	490,300
(Plus 825 private schools)			

<u>State and Federal Reimbursement</u>	
<u>Breakfast</u>	<u>Lunch</u>
\$26,315	\$230,980

USDA Donated Government Foods and Government Processed Foods  
\$73,115

Desired Outputs

A. Provide safe & quality meals at a reasonable cost

Evaluation

1. Albany County Health Dept. conducted two inspections one general health inspection and one HACCP audit. The programs are in full compliance with NYS Health and Sanitary code requirements.

2. All meals served met the USDA dietary guidelines for nutrition.

B. Maintain high level of Average daily participation

1. Our breakfast program showed a slight decrease of less than 1%

2. Our lunch participation for the year was:  
Elementary Schools - 50%  
Junior High - 43%  
High School - 24%  
Private Schools – 45%

3. District percentage for free/reduced approved applications remained the same as last year at 8%.

C. Promotional programs were presented to encourage students to participate.

Special Breakfasts:

Blue Creek hosted 9  
Boght Hills hosted 4  
Forts Ferry hosted 7  
Latham Ridge hosted 9  
Loudonville hosted 7

Lunch Promotions:

1. Every month, we held a different promotion in all cafeterias for lunch; i.e. National Nutrition Month, etc.
2. A *Free Surprise Day* is held each month. Students who purchased lunch were given pencils, stickers, and other minor rewards.

D. Practice Sound  
Fiscal Management

1. The program showed a profit of approximately \$191,105 by June 30, 2008  
Expenditures for equipment totaled \$33,761
2. We provided six large catering functions at Shaker High School including the Newcomers Picnic, numerous small functions and boxed meals for field trips.
3. Catering - Shaker Junior High catered the Sports Banquet in June. One-hundred eighty (180) students and parents attended.
4. Summer food service programs for the Town of Colonie Youth Program and Junior High Summer School generated profit of \$2,404.

E. Purchased new equipment

Expenditures for equipment totaled - \$33,761.

1. High School:  
New stainless steel sink in *Hole in the Wall* area  
Small equipment purchases included trays, steam table pans, etc.
2. Junior High  
Small equipment purchases included trays, steam table pans etc.

3. Elementary Schools  
Small equipment purchases included trays, steam table pans etc.  
Replaced side-by-side refrigerator/freezer and milk cooler at Southgate and Boght Hills.

F. Provide Nutrition Education And Wellness Information

1. *Choose Sensibly* posters were hung in each cafeteria. Flyers were sent home explaining the program
2. Nutritional information is placed on our menu's monthly
3. Nutrition Trivia written and given monthly to elementary schools to read during their morning announcements.
4. Nutrition fact posters were displayed monthly in all cafeterias.
5. Provided school nurses with binder of menus and recipes to use for carbohydrate counts for their diabetic students.
6. Large Wellness posters were displayed in all schools.
7. "Nutrition Nuggets" send home to parents monthly.

G. Provide Training Programs

1. Provided training in:  
Safety in the Workplace – 4 hours.  
CASDA Workshop – 5.5 hrs.  
Hazardous Materials- .5 hrs  
79% participation by employees
2. Every month, each Supervisor and Manager receives updates on Sanitation and HACCP information.

H: Achievements:

1. Service workshop presented at the CASDA conference in June 2008
2. Presented a Customer Service workshop for Albany City Schools in March 2008
3. Attended New State School Nutrition Association's annual conference
4. Attended meeting with Shaker High School Student Government

I: Director of Food Services is a member of the following:

1. North Colonie Schools Food Allergy Committee
2. North Colonie Wellness Committee
3. CASDA – also a presenter at the annual conference
4. Capital District School Nutrition Association – Past President, Current Executive Board member
5. New York School Nutrition Service Association – Past President, Current Executive Board member
6. School Nutrition Association (National Organization)