

## 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.

| <u>Staff</u>               | <u>Students</u> | <u>2005-2006</u> | <u># of Breakfasts Served</u> | <u># of Lunches Served</u> |
|----------------------------|-----------------|------------------|-------------------------------|----------------------------|
| 61                         | 5609            |                  | 53,436                        | 512,812                    |
| (Plus 823 private schools) |                 |                  |                               |                            |

### State and Federal Reimbursement

| <u>Breakfast</u> | <u>Lunch</u> |
|------------------|--------------|
| \$26,094         | \$258,117    |

### USDA Donated Government Foods

\$96,105 (up \$18,053 from 2004-2005)

due to increased allocation of commodities and ordering net of invoice

### **Desired Outputs**

A. Provide safe & quality meals at a reasonable cost

### **Evaluation**

1. Albany County Health Department conducted the yearly health inspections and a separate HACCP audit. The programs in full Compliance with NYS Health and Sanitary Code Requirements.
2. Office of General Services conducted an audit for USDA Donated Foods and found the program free of any storage or usage violation.
3. All meals served met the USDA dietary guidelines for nutrition.

B. Maintain high level of student participation

1. Average daily participation for breakfast, 355 per day (up 81 from 2004-1005) or 13% of the elementary student population participated.
2. Average daily participation for the lunch program was 3094 (down 199 from 2004-2005)  
 Elementary 58% (up 2%)  
 Junior High 49% (down 1%)  
 Senior High 32% (down 4%)

## FOOD SERVICE (cont.)

3. District percentage for free/reduced meals increased this year to 8% (7% 2004-05)
4. Promotional programs were presented to encourage students to participate.

September 2005

Free Breakfast and Lunch to all 1<sup>st</sup> grade students.

Welcome Back Breakfasts

October 2005

Began *Bike to Breakfast for a Better Day* Promotion was for 24 days.

Special Breakfast and Halloween Breakfast

November 2005

Drew names in six schools to give bicycles away

Pilgrim Breakfast

December 2005

Holiday Breakfast

February 2006

Superbowl Breakfast

Valentine Breakfast

March 2006

Leprechaun Breakfast with Bagpipers and Ceili Dancers

April 2006

Began *Get Your Head in the Game! Start your day with a healthy breakfast*

Spring Breakfast

May 2006

Mother's Day Breakfast

Drawing in each elementary school for a sports bag filled with a jump rope, basketball, football, soccer ball, playground ball, pedometer and water bottle.

**FOOD SERVICE** (cont.)

June 2006  
Parent's Day Breakfast  
June Jamboree  
Spring Fling  
Father's Day Breakfast  
Sixth Grade Graduation Breakfast

Many lunch promotions were also held:  
Back to School Lunch with You!  
National School Lunch Week  
Children's Book Week  
Celebrate Heart Healthy Week  
National Nutrition Month  
National Frozen Food Month  
International Week  
Child Nutrition Employees Appreciation  
Week  
Spring Fling  
Sixth Grade Graduation  
Free Surprise Day was held each month.  
Everyone who purchased lunch received a  
prize i.e. pencil, magnet, bookmark etc.

C. Practice Sound  
Fiscal Management

1. The program showed a profit of approximately \$224,305 as of April 30, 2006. Expenditures for equipment \$17,174.
2. Catering at Shaker High School, six large functions, including a catering for the Art Dept. at Latham Circle Mall, numerous small functions and boxed meals for field trips.
3. Catering - Shaker Junior High catered the Sports Banquet in June. Two hundred (200) students and parents attended.
4. Summer food service programs for the Town of Colonie Youth Program and Junior High Summer School generated a profit of \$3,087.

D. Purchased new equipment

1. High School: Capital Project
2. Blue Creek: Small equipment i.e. trays, steam table plans, etc., \$15,069.

**FOOD SERVICE** (cont.)

3. Junior High  
Convection Ovens (2) to replaced old,  
broken deck oven, \$12,493.
- E. Provide Nutrition Education
  1. *Choose Sensibly* posters were hung in each cafeteria  
Flyers were sent home explaining the program.
  2. Nutrition information was placed on our menu's each month and sent home to parents.
- F. Provide Training Programs
  1. Provided training in  
Serve Safe Sanitation & HACCP Training  
– 8 hrs. (Managers, supervisors and director all passed nation exam for certification)  
CASDA Workshop – 5.5 hrs  
Hazardous Materials  
Hazardous Materials- .5 hrs  
82% participation by employees
  2. Every month each Supervisor and Manager receives updated Sanitation and HACCP information and training.