



Our Mission... "Make Their Day"
Since 1978

Food Service Report 2016

GOAL

My goal is to continue to provide the students a nutritional balanced breakfast and lunch in accordance with the Federal Child Nutrition Program regulations and guidelines.

1. All of OPAA's menus meet the Healthier US School Nutrition Guidelines-MO Eat Smart Guidelines.
2. Holden Elementary received the Bronze status according to HUSSC regulations. The elementary will receive a \$500 reward for completing this level as well as special recognition from the White House. I will be working on getting the elementary qualified for the silver level.

HEALTH DEPARTMENT SUMMER SCHOOL PROGRAM

Under instruction of Mr. Schroder, we will continue to do the Health Department Program and will continue to apply with the MO Health & Senior Services program to feed children in the summer school program as well as satellite meals to surrounding areas through help of Bright Futures and surrounding churches.

HEALTH INSPECTIONS

We have received two inspections thus far and we have scored well in all the buildings.

PARTICIPATION REPORTS

See Attached Graph

1. This graph is taken from the same week of December 2014 and December 2015. Participation is lower this year than in the past. Breakfast still continues to remain steady with a decrease in lunch participation.
 - A. We are continuing to look into the matter. One thing we are doing is seeing if our second chance breakfast offered at both High School and Middle School is an issue. We serve second chance breakfast to the students around 9:30 and 9:45 and our first lunch shift is at 11:00. The students may not be hungry at

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this time. My middle school staff mentioned this matter to Dr. Hough and maybe coordinating bell schedule and lunch shift times with grade levels.

- B. Others matters that may contribute to the drop is it seems our free and reduced rate may have dropped some as well as our enrollment. I am going off the numbers on the SIS reports that I receive daily that I noticed a slight difference in numbers when compared to last year. It may be helpful to mail more forms out to families. I know I have some students who were always on free or reduced who are no longer receiving it because of misunderstanding at beginning of year and assuming that they would carry over.
 - C. Another issue of concern is the negative balances. The students are given a limit of -\$5.00 before they are given an alternative lunch.
 - D. The students are no longer required to purchase a meal before ala carte purchases. Ala carte is not a reimbursable meal. Our ala carte sales have increased. See attached graph.
2. We are continuing to offer second chance breakfast to our high school and middle school students which has been successful in helping the students focus on their learning and our breakfast participation
 3. We are always offering new choices. We started the Ala Carte to go, which is meals prepackaged consisting of a specialty sandwich, side, cookie and milk that the students can just grab and go and is reimbursable.
 - B. We are also offering specialty bar, which is a fourth choice to our high school students. Some of the choices offered are a hot dog bar, Asian bar, baked potato bar, and a hamburger bar just to name a few.
 - C. We are also running a promotion with Tyson Foods in January where we offer a few new items where the students get to vote on their favorite for a future menu item.
 4. We are continuing to offer snack program to Eagles Nest.
 5. We are now offering sack lunches for fieldtrips. This is an option offered to parents to be able to purchase a sack lunch through school. The parents have several options to choose from. This will hopefully take some of the burden off our parents in coming up with a packed lunch as well give our district a chance not to miss on reimbursable meals. Our first grade students were the first to try this. We fixed twelve lunches for our first time. I am looking for this to improve throughout the year.

STUDENTS INPUT/NAC MEETING

I have met with the students in both High School and Middle School to get their input on their meals. I had them help me choose their menu. I have also had them fill out an online survey.

STAFF

We have had some staff changes this year. Some have moved to manager positions. I have four remaining district employees. Some of the changes this year were made in my high school and these have been positive changes. The food is not only looking better, but tasting better as well. My staff is interacting with the students and is having a positive outcome all around.

EXTRA ACTIVITIES

1. Grants have been applied for to replace aging equipment, still waiting to hear.
2. Back to school night we served around 500 people. This was lower than previous years.
3. We did our back to school breakfast for our staff.
4. We had our freshman kickoff, we provided lunch for them.
5. We will be catering the Hall of Fame dinner.
6. We had our Veterans come eat breakfast with our elementary students. We also invited them to come share our Thanksgiving feast at the middle school. We also provided free meal coupons to our Veteran staff members.
7. We continue to offer our staff treats and lunches for our staff weekly.
8. We will continue to offer free breakfast for our seniors for senior breakfast.
9. The FACS class did the optimist luncheon and we offered assistance. Not sure if they will be interested in doing the spring luncheon but we are prepared to offer assistance or prepare the meal.
10. For National Breakfast week we reached out to the community to join us in showing our students the importance in eating a healthy breakfast and I hope to continue again this year.