Sodexo & Schenectady CSD
Year Two of Partnership

District Manager/Interim General Manager
Doug Frazier
New York

General Manager - Currently open

Wendy Lemperle - Operations Manager
Donya Benson - Operations Manager
Jennifer Harrell - Food Service Manager
Candy Gillingham - Food Service Manager
PAST YEAR HIGHLIGHTS
GOALS FOR 2019-2020 SCHOOL YEAR

1. Increase Student Participation School Meals
2. Improve Customer Service
3. Increase Food Perception
INCREASE STUDENT PARTICIPATION IN SCHOOL MEALS

- Modify/Add to Changes

- Monitor Changes

- SHS & OMS Changes

- OMS- Vent less oven installation Feb/March 2020
FACILITY UPDATES

Keane Kitchen Upgrade

Before

After
BREAKFAST IN THE CLASSROOM
BREAKFAST IN THE CLASSROOM

Maslow's hierarchy of needs

- **Physiological needs**: air, water, food, shelter, sleep, clothing, reproduction
- **Safety needs**: personal security, employment, resources, health, property
- **Love and belonging**: friendship, intimacy, family, sense of connection
- **Esteem**: respect, self-esteem, status, recognition, strength, freedom
- **Self-actualization**: desire to become the most that one can be
BREAKFAST IN THE CLASSROOM
BREAKFAST IN THE CLASSROOM

ITEMS OK TO SHARE
- Unopened packages
- Fruit in a peel
- Juice boxes

ITEMS NOT OK TO SHARE
- Opened packages
- Anything with a bite out of it
- Milk cartons
- Items from home
STUDENT MEALS

Planned Half Days
- Identified SOP is needed
- Middle Schools Fall 2019 transitioned meals from cold, bagged lunch in the classroom to a hot, cafeteria style lunch

Early Release and Delayed Mornings
- Pilot “Meal barcode project” to decrease wait time and maintain accuracy of data
- Look at incorporating TSS training for foodservice staff
- ID areas to implement the technology, resources and training

- TSS Training for Kitchen Leads in all building
- August 2019- Kitchen lead training
- Coordinate technology into lunch meal capture
IMPROVE FOOD PERCEPTION

- Results from most recent survey
- Explore student perception of food choices
- Food presentation changes
  - Change in food pans
  - New serving lines
  - Change in cooking methods
- Have changes made a difference?
OTHER MEAL PROGRAMS

After School Snack & Dinner

Summer Enrichment Program 2019
- Four meals daily
- Meals expanded to accommodate 6-8th graders

Weekend Back Pack Program

WBP video
https://drive.google.com/file/d/1Myg1-8nQ2L-2H7jqUqoXCw1NEIf9UPPJ/view
UPCOMING EVENTS

Student Chef Challenge - March 6th

“Reimagine Your Favorite School Lunch Meal”
FOOD SERVICE FUNDING

- NYSDOH Child and Adult Feeding Program
- NYSED Child Nutrition
CHILD NUTRITION GRANTS

- Equipment Grant
- Breakfast After the Bell
- Fresh Fruit & Vegetable
FOOD SERVICE REVENUE $6.5 MILLION

- Federal Aid and State Aid $5.8 M
- Lunch Sales/Miscellaneous $0.4 M
- Grants $0.3 M
FUND BALANCE

- July 1, 2019 Fund Balance: $4.1 Million
- 3 Months Avg Expense: $1.8 Million
- Excess Fund Balance: $2.3 Million
Questions?

Submit your questions and comments on line –
Interest Area – Breakfast and Lunch Program