

The Indian River County District School Board met on Tuesday, May 28, 2013, at 1:00 p.m. The workshop was held in the Teacher Education Center located at the J.A. Thompson Administrative Center, 1990 25th Street, Vero Beach, Florida. School Board Members attending were: Chairman Carol Johnson, Vice Chairman Claudia Jiménez, and Board Members: Jeff Pegler, Matthew McCain, and Karen Disney-Brombach. School Board Attorney, Suzanne D'Agresta, was also present. Dr. Frances J. Adams, Superintendent of Schools, was not present.

Food Services Workshop Minutes

- I. Chairman Johnson called the workshop to order.
Prior to the presentation, Mr. McCarty gave each Board Member a sample of an all-natural, fruit smoothie prepared by Food Services using fresh strawberries, bananas, and apple juice. It contained no added sweeteners. Mr. McCarty mentioned other fruit/vegetable combinations. He noted that this was a new item that Food Services would like to offer students as a fruit/juice alternative. To do so, equipment purchases would be needed.

- II. Presentation – Mrs. D'Albora/McCarty
Mrs. D'Albora opened by stating that Mr. McCarty had been working very hard during the past school year and was bringing about great improvements to the Food Services Department. Mr. McCarty presented a PowerPoint titled, "Food & Nutrition Services Board Update, May 2013". He noted that school meals were healthier than ever and included:
 - Fresh fruits and vegetables
 - Whole grains
 - Reduced or zero trans fats
 - Salads
 - Low fat dairy items
 - Baked items rather than fried
 - Healthy cooking/prep techniques

Mr. McCarty reported that District-wide there was a slight decrease in the number of lunches and breakfasts served due in part to the healthier choices but they were working on it. He reported on the National school figures and the District's figures regarding the number of meals served. Mr. McCarty noted that to address concerns that too many á la carte items were available for students, Food Services was going to reduce the number of selections and change some of the choices. The result was estimated to be a loss of 30% of the total sales for á la carte items next school year. This loss was predicted to result in a negative ending fund balance next year. To compensate for the loss, Mr. McCarty stated that they were working to increase the number of breakfasts and lunches served.

Some of the ideas under consideration were:

- Breakfast in the courtyard
- Breakfast to go
- Breakfast in the classroom

Meal Costs and Pricing

First, Mr. McCarty stated that he was not in favor of raising meal prices across the District. He stated that 2008-009 was the last time the prices were raised. The alternative to meet the rising cost of whole grains, fresh fruits, and fresh vegetables was to raise the middle school lunch price to match the high school lunch price of \$2.50. Currently, the middle school students paid \$2.25. Mr. McCarty said that if you increase the prices by \$.05 per meal, at all levels, there would be a greater loss in the number of meals served.

Changes

Mr. McCarty presented examples of menu changes. He also spoke of the part that Food Services managers play in educating students. One example given was that they changed to color coded menus based on food groups. They also introduced new fruits and vegetables to students by sampling products, being creative with recipes, and changing food displays to be visually appetizing. Mr. McCarty said that they encouraged students to return meals to the Food Manager, if they do not like the taste. He said that it was important that students feel comfortable enough to speak to the Managers. Another example of student instruction was an afterschool course that was offered to students that included the importance of good food choices/nutrition, kitchen safety, and handling of food products.

Wrap Up

Mr. McCarty gave an overview the summer meal program and the paid lunch equity changes through Section 205 of Public Law 111-296, "The healthy, hunger-free, kids Act of 2010". He presented changes in the National School Lunch and breakfast programs, data on the number of free and reduced meals served, the need to market meals, special events around meal times, cost savings through changes in vendors, and co-op opportunities.

III. Questions – Chairman Johnson
Board Members had an opportunity to ask questions and make suggestions.

IV. ADJOURNMENT – Chairman Johnson

With no further discussion, the workshop adjourned at approximately 2:33 p.m.