

Quarterly Review and Updates to Plan: School Lunch

<p align="center">S</p>	<p>STUDY: To be completed quarterly and at end of school year</p>	
<p>Summarize Data to Date</p>	<p>We continue to improve our meal choices so that we can provide high-quality, nutritious, student-friendly meals (e.g., visually appealing) that meet the USDA requirements. We have increased the menu choices to provide options for diverse student groups. Students were provided with information about nutrition and healthy eating habits.</p> <p>We have successful and actionable communication to students, staff, and families to increase their knowledge of programs, food, and policies.</p> <p>We continue to research a system that gathers and shares information regarding student allergies, special needs, and student opinions (e.g., star system, ratings). Additional time is needed for the completion of this work.</p> <p>Staff was trained prior to the start of the school year. Supervisors monitor the implementation of this training during site visits.</p> <p>The current industry-standard equipment is needed in all kitchens, but we are making progress in developing a five-year plan.</p>	
<p>Color Coding</p>	<p>On your action plan, color code the steps that you planned for this past quarter: (9)</p> <p>Green – Action step completed (2)</p> <p>Yellow – Action step in progress (7)</p> <p>Red – Action step was not started as planned (0)</p> <p>1 action step has been deleted and an alternate method of training has been determined and will be implemented.</p>	
<p align="center">Analyze how this data gives evidence to your progress on the plan (refer to the measures you listed).</p> <p>We are constantly working to add or update menu choices for students. We have added a hot vegetarian entrée item every day for all students and have increased offerings to four menu choices daily for high school students. Our chef has been working on developing new menus. Two new menu items will be incorporated into the October menu.</p> <p>Our monthly menus are posted on our website for students and families to know about the offerings that are available. In addition, daily and/or monthly menus are posted in the cafeteria for the students’ information. Additional methods of communication are being considered to ensure that students and families are aware of menu offerings.</p>	<p align="center">Analyze the data that gives evidence to lack of progress toward the plan (refer to the measures you listed).</p> <p>Student taste testing was not conducted, as our chef has been running a kitchen due to a staffing shortage. We expect to resume student taste testing soon if our staffing situation makes it possible.</p> <p>Due to a staffing shortage, we were not able to develop an online course regarding Administrative Policy and Procedures 4.07 School Nutrition and Wellness Policy and Procedures for school leaders. Instead, we will use the Principal’s Guide to School Nutrition annually to communicate this information.</p> <p>We are working on procuring a new system that will enable us to collect student feedback and opinions. This work will be extended until the end of December 2023.</p>	

During the back-to-school training, kitchen staff was trained in cafeteria cleanliness, customer service, meal pattern requirements, offer versus serve requirements, and kitchen tools. Supervisors conduct site visits to ensure that learning has been implemented.

Additional training topics were covered during the monthly professional development days. We also have a process in place to share allergy information and special needs information with our kitchen staff. Our chef has also conducted targeted culinary skills training with high school managers.

A kitchen consultant has been retained to review equipment needs. Initial assessment has been completed, a Phase I equipment replacement plan has been developed, and an RFP is being finalized with the procurement department.

Currently, students are provided with information about nutrition and healthy eating habits through our Fresh Fruit and Vegetable Program. Going forward as a new action step, we intend to add this information on the MPS Nutrition Services web page to make this information available to all students and families.

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ACT: Revise or continue with implementation based on data analysis

What will you change about your plan for the next quarter?

We will incorporate the Administrative Policy and Procedure 4.07 into the Principal's Guide to School Nutrition and have principals sign a document annually indicating that they have reviewed and understand this policy and procedure.

We have extended the timeline for researching the menu-planning software through the end of December 2023.

We have added an action step to increase student and family knowledge about USDA requirements and the impact on school lunches.