



FY16 External Funds: Food and Nutrition Services

City Council
Monday, May 4, 2015

Food and Nutrition Services

Mission

We work to offer all Boston Public School students safe, wholesome, nutritious, enjoyable meals to fuel academic excellence. We achieve this in collaboration with students, parents, community, and school professionals.

Vision

We envision Boston Public School settings where students naturally enjoy eating healthy foods, thereby becoming better prepared for academic learning and living, by a Food and Nutrition Services (FNS) Department that professionally manages all aspects of meal procurement, preparation and service in properly-equipped kitchens by well-trained, engaged staff, within fiscal targets. To succeed, FNS becomes a key collaborator with its stakeholders and elevates the knowledge and understanding of healthy eating with students and the community.

Overview

- FREE Breakfast, Lunch and After school Meals for ALL 57,000 BPS Students starting September 2013 due to the community eligibility provision.
- Served in 44 full kitchen sites (cafeterias) and 83 satellite sites (vended meals)

Meals Served Daily

- Breakfast = 26,000
- Lunch = 40,000
- After School Meals = 8,000
- Summer Meals = 10,000
- Fresh Fruit and Vegetable Program = 14,000 servings

Participation Rate

- Breakfast 49%
- Lunch 75%

Summer Program

- The Summer Food Service Program (SFSP) ensures that children continue to receive nutritious meals when school is not in session
- Free meals available to all students ages 18 and under
- Over a 100 locations citywide including school sites, churches, parks, recreation centers, pools etc.
- **Average daily number of Meals Served**
 - Breakfast = 4000
 - Lunch = 5,500

NEW for Summer 2015

- Planning to increase number of sites and daily participation by 6%
- Working with community partners and DESE to evaluate a dinner program
- Mobile strategy for serving meals on wheels

The Fresh Fruit and Vegetable Program

The Fresh Fruit and Vegetable Program (FFVP) is a USDA funded initiative which provides free fresh fruit and vegetable snacks to children in participating schools. It is an effective and creative way of introducing fresh fruits and vegetables as healthy snack options while creating healthier school environments by providing healthier food choices

During SY2015:

- Awarded over \$800,000 to 31 of the city's highest-need elementary schools
- Served over 15,000 children
- Provided nutrition education to participating schools

Recent Accomplishments

- Secured **Community Eligibility Provision** for Boston Public Schools which allows free meals to all students
- An early U.S. school district to meet new federal meal pattern standards, including securing **6 cents certification**
- Adoption **of new federal nutrition guidelines** for menus requiring increased fruit, vegetables and whole grains
- Implemented more **rigorous control processes**, i.e.: Better financial controls and projections, additional training, effective ordering, site- based profit and loss
- Selected vended meal provider based on **higher standards of food** quality for students
- Developed the **First Strategic Plan**
- Initiated recruitment of **Executive Director**
- Establishment of a **City-Wide Food Advisory Committee** comprised of community, business, parent, students and FNS stakeholders to provide feedback and recommendations on school meals

Challenges

- Managing the department to a breakeven budget
 - Reduce staffing levels - field and central office
 - Controlled overtime
 - Fewer menu options
- Reconcile community interest with menu changes
- Accountability of meals provided
- Recent leadership changes
- Maintain food quality with less financial resources
- Quick integration of government commodities with new menu options
- Food Waste

Finance Overview

Budget FY15 Projected

Grant	Total	Type of Grant	Source of Funding
School Lunch	\$36 M	Reimbursement	Funded from Federal & State Reimbursement based off of meals served
Summer Food Program	\$1.2 M	Reimbursement	Funded from Federal & State Reimbursement based off of meals served
Fresh Fruit & Vegetable Program	\$800 K	Competitive	Agreement between USDA and Food & Nutrition Services to source more foods locally
Summer Meals Expansion	\$66 K	Competitive	State Funded
Summer Start Up	\$20 K	Competitive	State Funded
FNS Grants	\$38.3 M		

Staffing

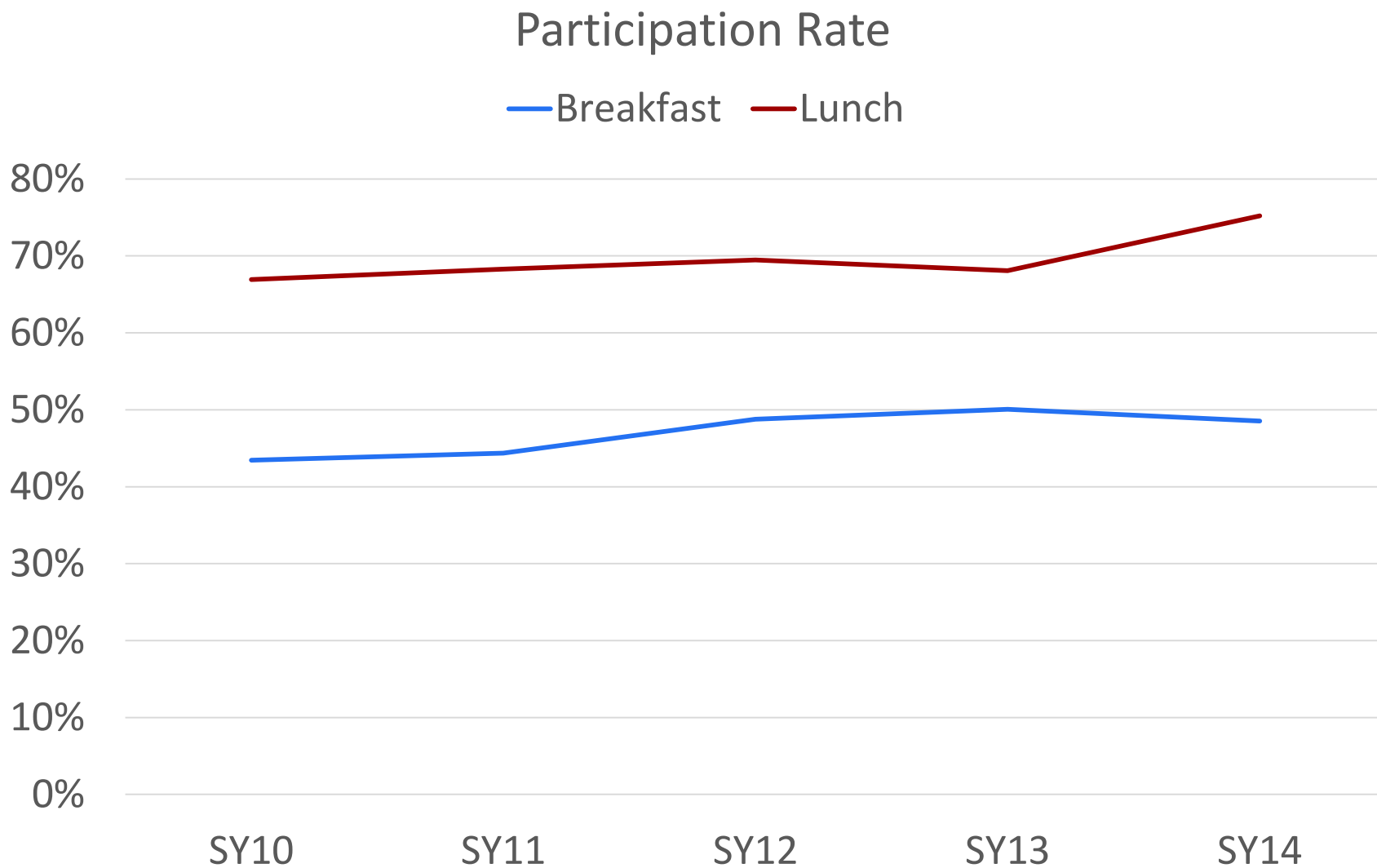
Total Staff = 528

- Central Office Staff = 33 School Based Staff = 495
- Diversity: 42% Black, 37% Hispanic, 18% White, 1% other

FY15 Reimbursement rates

Breakfast - \$2.03 Lunch - \$3.12

School Meals Served/Participation



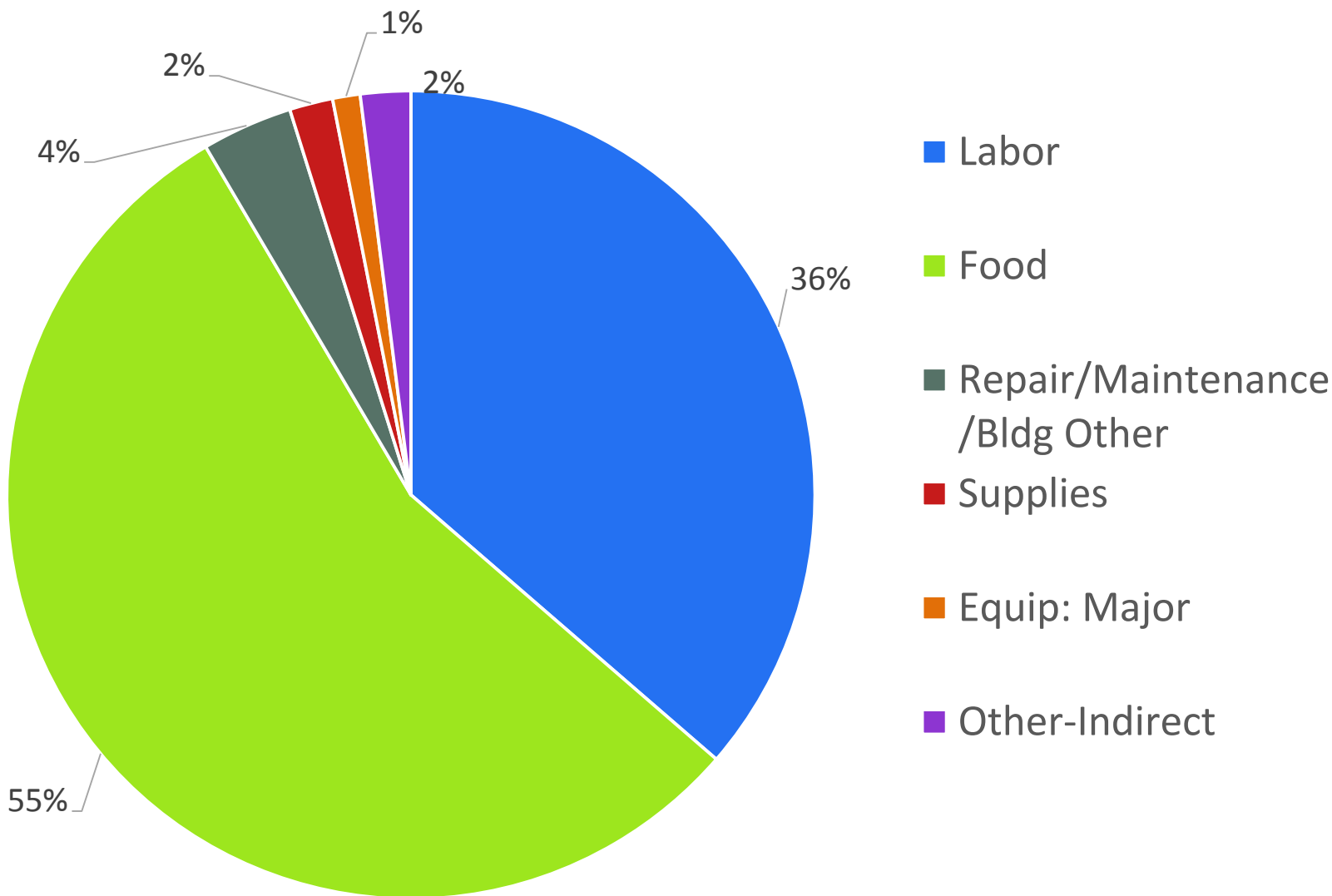
Financial Performance

Statement of Revenue and Expenses

	FY10	FY11	FY12	FY13	FY14	*FY15
Total Expenses	\$27 M	\$28 M	\$31 M	\$33 M	\$36 M	\$38 M
Revenues	\$26 M	\$26 M	\$29 M	\$29 M	\$34 M	\$36 M
Net Profit (loss)	- \$1.4M	- \$2.0M	- \$1.7M	- \$4.1M	- \$1.7M	-\$2.0M

- As of end of March, 2015
- Only includes the main grants which are the part of NSLP (National school lunch program which include lunch & breakfast)

Costs per Revenue – FY15



FY16 Budget

- The Budget for FNS for FY16 is 38 M with a reduction of 4M in expenses
- Increase use of USDA Food (commodities)~ 1M
- Realign staffing model by ensuring equitable and efficient allocation of food service workers across all sites and a total re-organization of the FNS central office ~2.1M
- Align offerings to decrease food waste, and to improve operations while providing quality, healthy menu choices that kids like ~ 300K *
- Administrative efficiencies and reduction in non food costs ~600K



Questions/Comments?

USDA Meal Requirements

Final Rule Nutrition Standards in the National School Lunch and School Breakfast Programs – Jan. 2012

	Breakfast Meal Pattern			Lunch Meal Pattern		
	Grades K-5 ^a	Grades 6-8 ^a	Grades 9-12 ^a	Grades K-5	Grades 6-8	Grades 9-12
Meal Pattern	Amount of Food ^b Per Week (Minimum Per Day)					
Fruits (cups) ^{c,d}	5 (1) ^e	5 (1) ^e	5 (1) ^e	2½ (½)	2½ (½)	5 (1)
Vegetables (cups) ^{c,d}	0	0	0	3¾ (¾)	3¾ (¾)	5 (1)
Dark green ^f	0	0	0	½	½	½
Red/Orange ^f	0	0	0	¾	¾	1¾
Beans/Peas (Legumes) ^f	0	0	0	½	½	½
Starchy ^f	0	0	0	½	½	½
Other ^{f,g}	0	0	0	½	½	¾
Additional Veg to Reach Total ^h	0	0	0	1	1	1½
Grains (oz eq) ⁱ	7-10 (1) ^j	8-10 (1) ^j	9-10 (1) ^j	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	0 ^k	0 ^k	0 ^k	8-10 (1)	9-10 (1)	10-12 (2)
Fluid milk (cups) ^l	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)	5 (1)
Other Specifications: Daily Amount Based on the Average for a 5-Day Week						
Min-max calories (kcal) ^{m,n,o}	350-500	400-550	450-600	550-650	600-700	750-850
Saturated fat (% of total calories) ^{n,o}	< 10	< 10	< 10	< 10	< 10	< 10
Sodium (mg) ^{n,p}	≤ 430	≤ 470	≤ 500	≤ 640	≤ 710	≤ 740
Trans fat ^{n,o}	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.					