Food and Nutrition Services Department Goals

Goal 1: Ensure the Health and Safety of Our Students

- A current and thorough knowledge of state requirements for school food service and Safety and Sanitation is maintained by each staff member as measured by random testing and performance appraisals.
- Personal hygiene is maintained to a level that shows pride in one’s profession.
- Food and supplies are purchased following district specifications and are stored according to prescribed sanitation standards.
- Hot food is consistently served hot and cold food is consistently served cold.
- Health department scores exceed 90 with no red violations in the kitchen.
- Principles of safety and sanitation are taught and modeled to staff and students.
- Free and Reduced Lunch Program Percentage for the District: 89%
- Processed Meal Application Goal: 99%
- Daily Participation Report: Breakfast: 56% and Lunch: 78%
- To be in compliance with HHFK 2010.

Goal 2: Service Exceeds District’s Expectations

- Staff will understand what excellent customer service looks like through specific trainings and leadership example.
- All food is of consistent quality because it is prepared using sound culinary principles, following standardized recipes and utilizing prescribed sanitation standards.

Goal 3: Involve Parents, Staff, Students and Community

- Food Services Management Staff will attend Special Administration Board Meetings, Parent Assembly Meetings and School PTO meetings.
- Student surveys are conducted twice a year and Principal survey is conducted once a year.
- Regular site visits by management include talking with principals, students, and staff.
- Area managers have visibility in the cafeterias and knows the principal and key staff members.
- Efforts are made to meet the dietary needs of all students.
- Commitment to customer service is vocalized by use of websites, menus, personal contact, and local publications.
- Staff provides timely and quality information to District that protects confidentiality of students.
- Employee contributions are recognized via a specified recognition program.
- Participates in Health and Wellness initiatives
- Develop Student Advisory Councils at each school throughout the District.
- Track nutrition education programs that are conducted with students and parents.
Goal 4: Be Entirely Self-Supporting

- Budget development is accomplished collaboratively, and in a way that is aligned with district goals to insure a high level of fiscal responsibility, accountability and accuracy.
- Site financial data is accumulated and assessed to best analyze the financial needs unique to each school building.
- Financial targets for revenues and expenses are set for each school based on their specific situation and the managers are trained to meet those goals.
- Do not exceed the Special Administration Board approved Purchased Order amount
- Tracking schools that are providing Alternative Meals
- The District will conduct Monthly Joint Review meeting to review P&L sheets
- Continue offering healthy food options in Outtakes for staff and visitors at the Board of Education. Also ensure that the program will make a profit
- To continue to be self supporting without any support from the General Operating Budget

Goal 5: Evaluate and Resolve Facility Needs

- The Food Services Team will determine the average usable life span of the equipment and amortize it over time to provide for consistent replacement of worn equipment.
- All equipment is aggressively maintained to ensure top performance and life of the equipment.
- The staff is thoroughly trained on the use and maintenance of all equipment.
- Food Service Team will collaborate with the Operation Team and outside contractors for scheduled maintenance needs.
- Will continue to improve the upgrade of the Kitchens and cafeterias

Goal 6: Implement an Integrated Management Approach for Continuous Improvement

- Accurate and consistent data is generated and archived to build a history of performance.
- Data is studied and benchmarked and district/site goals are set based on findings.
- Managers are trained to understand the information derived from data and how to meet their sites performance standards.
- Customer service is defined and modeled from the administrative level, to the site management and then to the staff.
- Commitment to customer service is vocalized from the administrative level by means of multimedia merchandising, i.e.: web site, mailings, menus, personal contact, local publications etc.
- A sense of professionalism is instilled through district training opportunities, professional development and instilling a sense of ownership of the program by the management and staff.