



# Client Business Review

January 25, 2024

Stoneham Public School District in Partnership with Aramark



# Federal, State, and Local Regulation Update

The Massachusetts Legislature recently passed a budget that includes 171.5 million dollars “to require public schools to provide universal school meals to all students free of charge.” The bill reflects the significance of school nutrition programs and now awaits approval from Gov. Maura Healey.

First meal will continue to be served at no charge to Revere Public School students since we serve meals through the community eligibility program (CEP).

## **UPDATE 8/9/2023**

Governor Healey signed the state budget that includes Free School Meals for ALL MASSACHUSETTS STUDENTS!!!



# Federal, State, and Local Regulation Update

## Commodity Program

The USDA Foods Program provides approximately 15-20% of the food served in the National School Lunch Program (NSLP). The program, established in 1935, serves two key roles: to support American agriculture and to provide nutrition assistance to children and families who need it. United States Department of Agriculture (USDA) will provide nearly \$1.3 billion for states to purchase domestic foods to be distributed to schools for their meal program.

## Utilization of Commodity

**Brow Box** – Allows us to allocate funds to products from the USDA such as:

- Canned Low Sodium Vegetable
- Canned Juice Fruit products
- Beef, Chicken, Turkey, Ham, Cheeses

**Processing USDA Food**- Allows us to take raw product and divert into finished products such as:

- Land O' Lakes cheese products
- Tyson Chicken Products
- Jennie O' Turkey Products
- Schwann's Products

**DOD Commitment:** Department of Defense allows use to receive:

- Fresh Fruits and Vegetables

Here's how we are prioritizing our commodities:

Brown Box Order - \$27,753.06  
Processing Commitment - \$43,992.90  
DOD Commitment - \$44,642.00  
Total Allocation: \$116,387.96

2023 -\$75,238.24

# **CEP (Community Eligible Program)**

- Increase participation of children in school meal programs.**
- Reduce administrative costs related to collecting an application and tracking students based on their meal eligibility status. As a result of expanded student participation and reductions in administrative work, there will be stronger school nutrition programs overall.**
- Afford schools the ability to collect payments no long or use swipe cards or other systems during the meal service.**
- Requires schools to serve universal free school breakfast and it is a great way to facilitate the adoption of innovative breakfast models, such as Breakfast in the Classroom.**
- Help students because families no longer must complete meal applications and it can reduce stigma because all students are eating meals at no charge, regardless of their income status. And studies show that well-nourished children can focus in class and ultimately do better in school.**

# Meal Participation

SY 2023–24 District Performance (Sept-Dec)

BREAKFAST	SY	Meal or Equivalent Count
	Dec-2022	21,285
	Dec-2023	20,741 (2022 all students received to go breakfast that stopped in 2023)

LUNCH	SY	Meal or Equivalent Count
	Dec-2022	95,372
	Dec-2023	100,526

## Commitment to Our People

### OUR WORKFORCE

- Part-time employees - 14
- Full-time employees - 6
- Aramark Management - 1

### TRAINING

- Professional Development Training Topics Key Areas
  - Nutrition
  - Operations
  - Administration
  - Communications Marketing

Chart 2: Training Topics by Key Areas

Key Areas	Training Topics
Nutrition – 1000	Menu Planning (1100) Nutrition Education (1200) General Nutrition (1300)
Operations – 2000	Food Production (2100) Serving Food (2200) Cashier and Point of Service (2300) Purchasing/Procurement (2400) Receiving and Storage (2500) Food Safety and HACCP (2600)
Administration – 3000	Free and Reduced-Price Meal Benefits (3100) Program Management (3200) Financial Management (3300) Human Resources and Staff Training (3400) Facilities and Equipment Planning (3500)
Communications and Marketing – 4000	Communications and Marketing (4100)

### Professional Standards for School Nutrition Program Professionals Summary of Updates Effective May 2019

In the final rule, *Professional Standards for State and Local School Nutrition Programs Personnel as Required by the Healthy, Hunger-Free Kids Act (HHFKA) of 2010*, USDA established minimum professional standards requirements for school nutrition professionals who manage and operate the National School Lunch and School Breakfast Programs. The standards set the minimum education standards for new State and local school nutrition directors as well as annual training standards for all school nutrition professionals. These standards ensure school nutrition professionals have the knowledge, training, and tools they need to plan, prepare, and purchase healthy food to create nutritious, safe, and enjoyable school meals. The additional final rule, *Hiring Flexibility under Professional Standards*, establishes flexibilities for hiring standards under the Professional Standards regulations.

These final rules:

- Create minimum hiring standards for new school food authority (SFA) directors based on a school district's size;
- Establish minimum hiring standards for new State directors of school nutrition programs and State directors of distributing agencies;
- Add 4 flexibilities to the hiring standards for new school nutrition program directors in small local educational agencies (LEAs) and new State directors of school nutrition programs; and
- Require minimum annual training for all new and current school nutrition professionals.

USDA Professional Standards Training Database (<https://professionalstandards.fns.usda.gov>) has free to low-cost trainings available and is updated regularly. You can search the database by key areas, topics, type of training, and more.

USDA Professional Standards Training Tracker Tool (PSTTT) (<https://pstrainingtracker.fns.usda.gov>) is an optional, free, record-keeping web-based tool that can be used to track required training hours.

#### Training Standards for School Nutrition Program Professionals (All LEA Sizes)

Job Category	Annual Training Requirements <sup>1</sup>
<b>All Directors</b>	At least <b>12</b> hours of annual continuing education/training. This required continuing education/training is in addition to the food safety training required in the first year of employment.
<b>All Managers</b>	At least <b>10</b> hours of annual continuing education/training.
<b>All Other Staff</b> (Work at least 20 hours or more per week)	At least <b>6</b> hours of annual continuing education/training.
<b>Part-Time Staff</b> (Work <20 hours per week)	At least <b>4</b> hours of annual continuing education/training, regardless of the number of part-time hours worked.

<sup>1</sup> Annual training requirements apply to the 12 months between July 1 and June 30.

NOTE: If hired January 1 or later, an employee must only complete half of the required training hours.

# Our Team Players That Bring Smiles To Stoneham Students Each Day!



## High School & Middle Caesar FlatBread



## Limited Time Offers MacAttack Burger



## Grab N Go





## High School & Middle Acai Bowls



## Elementary and Middle Rainbow Pack



## All Grade Levels Fresh Fruit



# Catering Serving Special People-Special Meals



# Serving the Community

**13,667**

**Students Enjoyed  
Breakfast & Lunch This Summer**

**Robin Hood Elementary**

**South Elementary**

**Colonial Park**

**Central Middle School**



# Thank You