Coventry Board of Education  
Coventry, Connecticut  

Regular Board of Education Meeting  
Approved Minutes of Thursday, March 31, 2016  
Administration Building Conference Room  

Attendance Taken at 6:34 p.m.:  

Board Members Present:  
William Oros, Chairman  
Jennifer Beausoleil, Vice Chairman  
Michael Sobol, Secretary  
Frank Infante  
Mary Kortmann  
Eugene Marchand  

Board Members Absent:  
Michael Griswold  

Others Present:  
David J. Petrone, Superintendent of Schools  
Robert Carroll, Director of Finance and Operations  
Beth Pratt, Food Services Director  

I. 6:30 p.m. - Informational Session - Food Services  
Ms. Pratt shared a slide show presentation with the Board that reviewed details of the Food Service Department. This slide show is attached to these minutes. The Board asked various questions throughout the presentation with Ms. Pratt and Mr. Petrone answering them as needed.  

There was a brief recess before the regular portion of the Board meeting began.  

II. 7:30 p.m.  Call to Order the Regular Meeting of the Board of Education  

Audience members present: Michele Mullaly, Director of Teaching and Learning; Joseph Blake, CHS Principal; Dena DeJulius, CNH Principal; Beth Giller, GHR Principal; Cathie Drury, Director of Educational Technology; Christine Murphy, PSSS Director;  

W. Oros called the regular meeting to order at 7:35 p.m.  

III. Salute to the Flag  
W. Oros led the salute to the flag.  

IV. Audience of Citizens  
There were none.  

V. Report of Superintendent
Mr. Petrone reviewed items happening throughout the district. He noted conference presentations, student activities, and the new SAT procedures. Mr. Petrone also thanked staff members publicly for all of the extra work that has been done collecting additionally requested information during budget season.

**V.A. Information: Recognition of the Board of Education**

Mr. Petrone thanked the Board for all of their hard work and noted March is Board appreciation month. Seven students were in attendance to present gifts of appreciation to the Board members.

**V.B. Information: Student Board of Education Representative Report**

Ms. Oliver noted that spring sports are about to begin. She also said there is a spring pep rally scheduled for Friday. She, too, talked about the new SAT testing process.

**V.C. Information: CHS Superintendent/Student Focus Group Proposal**

Mr. Petrone introduced Lauren Leonardo, a member of the Superintendent’s CHS Student Focus group. Mr. Petrone reviewed the proposal with the Board. Lauren talked about the process and how the group worked together.

E. Marchand asked about the qualifications of the program and could they be adjusted. Mr. Petrone talked to that point, noting this would be a pilot year.

Mr. Petrone and Mr. Blake talked about other related items, including safety and being sure every student is accounted for.

The Board continued to talk about other options for privileges. There was general support from the Board members of the current pilot proposal.

**V.D. Information: Eureka Math**

Ms. Mullaly shared a PowerPoint presentation on Eureka Math with the Board.

M. Kortmann asked about the grade levels being taught. Ms. Mullaly explained the teacher certification levels related to that. Mr. Petrone talked about the change in mathematics’ teaching requirements and the support teachers need. M. Kortmann asked further about that. Ms. Mullaly talked to those needs.

The Board continued to talk about previous math programs and what works and moving forward.

**V.E. Information: Superintendent Goal Achievement Update**

Mr. Petrone shared his Goal Achievement presentation via a slideshow, which will be available on the district’s website.

**VI. VOTE: Consent Agenda**

VI.A. Accept resignation of Beverly Austin, CNH Teacher  
VI.B. Accept resignation of Julie Charry, CNH Teacher  
VI.C. Accept retirement of Susan Marcey, CHS Secretary  
VI.D. Accept resignation of Christine Murphy, PSSS Director  
VI.E. Accept resignation of Devan Parker, CNH Teacher  
VI.F. Accept resignation of Margaret Peterson, CNH Teacher  
VI.G. Accept retirement of Susan Taylor, CNH Special Education Teacher  
VI.H. Accept resignation of Jessica Vecchio, CGS Special Education Teacher
VI.I. Approve GHR May 2016 Field Experience to Sturbridge, MA
VI.J. Approve CNH June 2018 Field Experience to Philadelphia, PA and Washington, DC

MOTION: To remove the retirements and resignations from the consent agenda to be addressed as a group
By: J. Beausoleil Seconded: M. Kortmann
Result: Motion passes unanimously

J. Beausoleil talked about these positions, and the impact the vacancies might have on the FY17 budget. Mr. Petrone did a quick review saying that the positions could go either way, but there may be a position or two that could require additional funding, depending on the step placement of the new hire. He stated he does not see any savings with any of these resignations/retirements. The Board continued to talk about how the process works in relation to the budget process.

MOTION: To accept the resignations and retirements that were separated out from the consent agenda
By: J. Beausoleil Seconded: M. Kortmann
Result: Motion passes unanimously

MOTION: Approve the remaining two items on the consent agenda
By: J. Beausoleil Seconded: E. Marchand
Result: Motion passes unanimously

VII. Report of Chairman
W. Oros stated a special budget meeting for the Board of Education would take place next Thursday, April 7 at 7:30 p.m. He noted there would be an audience of citizens. He said by then the Board would know if the Town Council would have made any adjustments to the BOE budget.

IX. Approval of Minutes
IX.A. VOTE: Approve Minutes of February 11, 2016
MOTION: Approve the minutes of the meeting of February 11, 2016
By: J. Beausoleil Seconded: M. Sobol
Discussion: J. Beausoleil asked that on page 3, the first sentence of the third paragraph be adjusted to read as follows: "J. Beausoleil asked that the Board consider a $2,500 reduction to the GHR line, which includes the iPad amount, moving it to the technology line were all district iPads are located."
Result: Motion passes unanimously

IX.B. VOTE: Approve Minutes of March 10, 2016
MOTION: Approve the minutes of the meeting of March 10, 2016
By: M. Sobol Seconded: J. Beausoleil
Result: Motion passes unanimously

X. Old Business
X.A. Discussion and possible VOTE: FY17 Budget
The Board discussed state funding.
J. Beausoleil talked about the Town Council budget discussions. She thanked Frank Infante for attending the March 23 Town Council meeting. She noted that she attended the March 28 meeting.

M. Sobol noted he is pleased and proud of the staff and Board for the budget that has been put out. He would like to see this budget put to the town for a vote "as is." He said the emails received from parents and tax payers have been very encouraging. He said he would hope that the Town Council would listen to the will of the people.

W. Oros said the Board is always making information available to the public and seeking public input.

J. Beausoleil thanked Mr. Petrone for noticing staff for all of their hard work in answering the questions presented by the Council. She said she appreciated all of the time and dedication that has been put forth. W. Oros agreed with that statement. M. Sobol added again that the parent support that has come out is incredible and hopes that those parents will come out and speak at the Council meeting in support of the budget.

E. Marchand talked about the Council's meeting where the budget was discussed and that he found the meeting very troubling.

XI. New Business

XI.A. Information and VOTE: Approve a two hour delay as the Delay Schedule beginning with the 2016-17 School Year

Mr. Petrone did a quick review of this item. He said an additional 30 minutes on a delay can make a big difference in the safety of the students. He added that the majority of districts use a 2 hour delay.

MOTION: To approve a two hour delay as the delay schedule beginning with the 2016-17 school year

By: E. Marchand Seconded: M. Sobol

Result: Motion passes unanimously

XI.B. Information and VOTE: Acceptance of the Public Fleet EV Initiative program and grant funds

Mr. Carroll talked about this very recent grant award. He noted the tight time frame and those related complications. The Board talked about how the details would work out. Mr. Petrone reiterated that the district would only go forward if the grant guidelines were met and funds were guaranteed to be received. The Board continued to talk about the make of the car and other details. The Board decided to table the item to the next meeting when more information might be available.

XI.C. Information: Connecticut Natural Gas Project Update

J. Beausoleil asked if the Board has to vote to agree to retro fit or change out the furnaces or can the Council go ahead with any changes without Board approval. The Board discussed this item and there did not seem to be a clear answer.

Mr. Trudelle said he has attended meetings and that the Town hopes everything will be complete by December 2016.

The Board talked about retro fitting vs new boilers and related topics discussed at the town's energy committee. M. Sobol asked about the savings that would be realized.
MOTION: To waive BOE policy 9362 and continue the Board meeting past 11:00 p.m.
By: M. Sobol Seconded: M. Kortmann
Result: Motion passes 5-1 (J. Beausoleil objects)

The Board talked about the funding and what has been accounted for in bonding and other projects.

J. Beausoleil said she doesn’t mind the energy committee coming up with what is best for the school project, but the CNG deadline of December 2016 is much harder to support.

Mr. Petrone said perhaps this could be tabled until the next meeting, since the Town Council will be voting on the capital budget on Monday evening.

Mr. Trudelle talked about the project itself and when it would need to be done.

The Board decided they would ask the Town Council Chair for more information before any decisions could be made.

XI.D. Assign members (3) to the Scholarship Committee
The members assigned are M. Sobol, E. Marchand, and F. Infante with M. Kortmann as alternate.

XI.E. VOTE: Annual Non-renewal of Listed Teachers
MOTION: The contract of employment of teachers, named on the provided list, not be renewed for the following year upon its expiration at the end of the current 2015-2016 school year, and that the Superintendent of Schools is directed to advise such persons in writing of this action.
By: M. Sobol Seconded: M. Kortmann
Result: Motion passes unanimously

XIV. Adjournment
MOTION: To adjourn the meeting at 11:23 p.m.
By: M. Sobol Seconded: M. Kortmann
Result: Motion passes unanimously

Respectfully submitted,

____________________________________
Kimberlee Arey Delorme
Board Clerk

Approved: April 27, 2016
Coventry School Food Service
A well nourished child is a student who is ready to learn!

Food & Child Nutrition Services

Our Mission:
The Mission of the Department of Food Service is to ensure that every student has access to safe and nutritious foods throughout the school day.

Our Vision:
Coventry Public School Students will make healthy food choices which promote a healthy and successful future.
What is the National School Lunch Program?

• The National School Lunch Program is a federally assisted meal program operating in over 100,000 public and non-profit private schools and residential child care institutions.
• It provides nutritionally balanced, low-cost or free lunches to more than 31 million children each school day.
• The program was established under the National School Lunch Act by President Harry Truman in 1946.

What’s First?

• In Coventry Schools, 20% of our students have been approved for free or reduced priced lunches.
• Families can qualify for free or reduced meals in a number of ways.
• A percentage of new free and reduced applications are selected for verification on October 1 annually.
Menu Decisions

• Coventry Public Schools bid their food and paper purchases as part of the EastConn Cooperative

• What do we look for?
  ✓ Serving Size
  ✓ Plate Coverage & Eye Appeal
  ✓ Taste
  ✓ Meal Pattern Contribution
  ✓ Price
  ✓ Distribution

Menu Decisions, continued ...

• Products are entered into the Nutrikids Menu Planning software to build each recipe.

• With the information provided by the Nutrikids software, I can then build recipes and then the menus.
USDA

• USDA Foods
  ✓ Direct Delivery
  ✓ Further Processing

• DoD Fresh Fruit and Vegetable Program

Planning a Healthy Menu

Specific dietary guidelines must be followed to claim a meal as reimbursable.

All our Lunches include:
• A variety of Fresh Fruits Choices (at least 5 daily!)
• Two Vegetable Choices
• Low-fat Unflavored or Skim Flavored Milk
• A featured baked or steamed protein item
• A Variety of Whole Grain Choices
National School Lunch Program

Five-day Lunch Meal Pattern

<table>
<thead>
<tr>
<th>Food Components</th>
<th>Grades K-5</th>
<th>Grades 6-8</th>
<th>Grades 9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td>Daily</td>
<td>Weekly</td>
<td>Daily</td>
<td>Weekly</td>
</tr>
<tr>
<td>Fluid Milk (cups), low-fat (1%) unflavored or fat-free unflavored or flavored</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Fruits (cups)</td>
<td>¾</td>
<td>¾</td>
<td>¾</td>
</tr>
<tr>
<td>Vegetables (cups)</td>
<td>¾</td>
<td>¾</td>
<td>¾</td>
</tr>
<tr>
<td>Dark Green</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Rad/Orange</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Beans/Peas (Legumes)</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Starchy</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Additional vegetables</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Meats and Meat Alternates</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
</tbody>
</table>

Dietary Specifications (Nutrition Standards)

Daily Amount Based on the Average for a Five-day Week

- Calories: 550-650, 600-700, 750-850
- Saturated Fat (percentage of total calories): < 10
- Sodium (milligrams): ≤ 1,230, ≤ 1,360, ≤ 1,420
- Trans Fat (grams): Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.

National School Lunch Program

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<td>Daily</td>
<td>Weekly</td>
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<td>1</td>
<td>1</td>
<td>1</td>
</tr>
<tr>
<td>Fruits (cups)</td>
<td>¾</td>
<td>¾</td>
<td>¾</td>
</tr>
<tr>
<td>Vegetables (cups)</td>
<td>¾</td>
<td>¾</td>
<td>¾</td>
</tr>
<tr>
<td>Dark Green</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Rad/Orange</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Beans/Peas (Legumes)</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Starchy</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Additional vegetables</td>
<td>0</td>
<td>0</td>
<td>0</td>
</tr>
<tr>
<td>Meats and Meat Alternates</td>
<td>1</td>
<td>1</td>
<td>1</td>
</tr>
</tbody>
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National School Lunch Program

Five-day Lunch Meal Pattern

| Food Components                  | GRADES K-5 |  | GRADES 6-8 |  | GRADES 9-12 |  |
|----------------------------------|------------|  |------------|  |------------|  |
| Fluid Milk (cups), low-fat (1%) unflavored or fat-free unflavored or flavored | 1 | 1 | 1 | 1 | 1 | 1 | 1 |
| Fruits (cups)                    | 1/2 | 1/2 | 1/2 | 1/2 | 1 | 1 | |
| Vegetables (cups)                | 1/2 | 1/2 | 1/2 | 1/2 | 1 | 1 | |
| Grains (source equivalents)      | 1 | 1 | 1 | 1 | 1 | 1 | 1 |

Dietary Specifications (Nutrition Standards)

Daily Amount Based on the Average for a Five-day Week

- Calories (kcal): 550-650, 600-700, 750-850
- Saturated Fat (% of total calories): <10
- Sodium (milligrams): ≤1,230, ≤1,360
- Trans Fat (grams): 0

Vegetable Sub-Groups

Vegetable Subgroups

- Dark Green
- Red-Orange
- Beets and Peas (Lentils)
- Starchy
- Other

Vegetables are divided into subgroups to ensure a variety of vegetables is served daily.
Fruits & Vegetables

Every day our cafeterias offer a variety of delicious & nutritious fresh fruits and vegetables to select from.

Here are just some of the choices offered throughout the school year:

- Apples
- Bananas
- Broccoli
- Butternut Squash
- Carrots
- Celery
- Cucumbers
- Clementines
- Red Pepper
- Green Pepper
- Peaches
- Pears
- Nectarines
- Pineapple
- Cabbage
- Green Beans
- Corn on the Cob
- Oranges
- Spinach
- Grapes
- Blueberries
- Watermelon
- Grapefruit
- Peapod
- Romaine Lettuce
- Red Bliss Potato
- Sweet Pea
- Yellow Squash
- Zucchini
- Sweet Potato

National School Lunch Program
**Whole Grain Rich Equivalents**

![Whole Grain Rich Equivalents (Dx Eq) for School Nutrition Programs](image)

**National School Lunch Program**

![National School Lunch Program](image)

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**Five-day Lunch Meal Pattern**

<table>
<thead>
<tr>
<th>Food Components</th>
<th>GRADES K-5 Daily</th>
<th>Weekly</th>
<th>GRADES 6-8 Daily</th>
<th>Weekly</th>
<th>GRADES 9-12 Daily</th>
<th>Weekly</th>
</tr>
</thead>
<tbody>
<tr>
<td>Fluid Milk (cups), low-fat (1%) unflavored or fat-free unflavored or flavored</td>
<td>1</td>
<td>5</td>
<td>1</td>
<td>5</td>
<td>1</td>
<td>5</td>
</tr>
<tr>
<td>Fruits (cups)</td>
<td>½</td>
<td>2 ½</td>
<td>½</td>
<td>2 ½</td>
<td>1</td>
<td>2 ½</td>
</tr>
<tr>
<td>Vegetables (cups)</td>
<td>½</td>
<td>3 ½</td>
<td>½</td>
<td>3 ½</td>
<td>1</td>
<td>3 ½</td>
</tr>
<tr>
<td>Dark Green</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
</tr>
<tr>
<td>Red/Orange</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
</tr>
<tr>
<td>Beans/Peas (Lagumes)</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
</tr>
<tr>
<td>Starchy</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
</tr>
<tr>
<td>Other</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
<td>0</td>
<td>½</td>
</tr>
<tr>
<td>Additional vegetables to reach total 9%</td>
<td>0</td>
<td>1</td>
<td>0</td>
<td>1</td>
<td>0</td>
<td>1 ½</td>
</tr>
<tr>
<td>Grains (ounce equivalents)</td>
<td>1</td>
<td>8-10</td>
<td>1</td>
<td>8-10</td>
<td>2</td>
<td>10-12</td>
</tr>
<tr>
<td>Meats and Meat Alternates (ounce equivalents)</td>
<td>1</td>
<td>8-10</td>
<td>1</td>
<td>9-10</td>
<td>2</td>
<td>10-12</td>
</tr>
</tbody>
</table>

**Dietary Specifications (Nutrition Standards)**

<table>
<thead>
<tr>
<th>Daily Amount Based on the Average for a Five-day Week</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories: 550-650</td>
</tr>
<tr>
<td>Saturated Fat (percentage of total calories): 10%</td>
</tr>
<tr>
<td>Sodium (milligrams): 1,230</td>
</tr>
<tr>
<td>Trans Fat (grams): Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving</td>
</tr>
</tbody>
</table>
National School Lunch Program

Breakfast Menu Pattern

Specific dietary guidelines must be followed to claim a meal as reimbursable.

All our Breakfasts include:
• A variety of Fresh Fruits Choices (at least 5 daily!)
• Low-fat Unflavored or Skim Flavored Milk
• A Variety of Whole Grain Choices
National School Breakfast Program

Five-day Breakfast Meal Pattern 1
School Year 2015-16 (Effective July 1, 2015)

<table>
<thead>
<tr>
<th>Food Components</th>
<th>GRADES K-5</th>
<th>GRADES 6-8</th>
<th>GRADES 9-12</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Daily</td>
<td>Weekly 1</td>
<td>Daily</td>
</tr>
<tr>
<td>Fluid Milk (cups)</td>
<td>1</td>
<td>5</td>
<td>1</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Fruits (cups)</td>
<td>1</td>
<td>5</td>
<td>5</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td>5</td>
</tr>
<tr>
<td>Grains (ounce equivalents)</td>
<td>1</td>
<td>7-10</td>
<td>8-10</td>
</tr>
</tbody>
</table>

Dietary Specifications (Nutrition Standards)
Daily Amount Based on the Average for a Five-day Week

<table>
<thead>
<tr>
<th></th>
<th>350-500</th>
<th>400-550</th>
<th>450-600</th>
</tr>
</thead>
<tbody>
<tr>
<td>Calories</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
</tr>
<tr>
<td>Saturated Fat</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
<td>&lt; 10</td>
</tr>
<tr>
<td>(percentage of total calories)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sodium (milligrams)</td>
<td>≤ 540</td>
<td>≤ 600</td>
<td>≤ 640</td>
</tr>
<tr>
<td>Trans Fat (grams)</td>
<td>Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Through the Lunch Line

Offer vs. Serve

1. All five food components must be offered to all students
2. Serving sizes for all food components must equal the required quantities for each grade group specified in the NSLP meal pattern.
3. Meals must be priced as a unit.
4. Students decide which foods to decline, if any.
Through the Lunch Line

5. Students must take **at least three** of the five food components offered, including at least **½ cup serving of fruits or vegetables** and the **full serving** of the other two chosen food components.

6. When the meat/meat alternate is provided in two menu items (such as cheese stick and yogurt), the student must take *both* foods to count as the full serving of the component.

7. When the meal includes multiple grain items and the student selects more than one (e.g., ½ cup of pasta and a one-ounce roll), only one grain counts as a component toward the OVS requirements.

8. Students may decline any one or two of the other required food components.

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In the Kitchen

• Food service employees record the amounts of each menu item prepared on a Food Production Worksheet.

• Time and Temperature are recorded for each item to make certain of safe food handling.

• After meal service, leftover amounts are recorded giving staff a total of meals served for the day.
Meal Counting and Claiming

• At the Point of Service, the cashier determines whether the meal is reimbursable.
• The reimbursable meal is rung onto the student’s account. A daily report is generated which must balance to the Food Production Worksheet
• Reports are generated monthly and submitted to USDA to claim meals for federal reimbursement.

Average Daily Meal Counts

• 750 Student Lunches
• 164 Student Breakfasts
• $940.00 A-la-carte sales and Adult Meals
Dollars and Cents

• How do we determine meal and a-la-cart prices?

Special Diets

• Diabetic / CHO Counting
• Lactose Intolerance
• Peanut / Tree Nut
• Egg
• Soy
• Wheat
• Corn

• Beef
• Fish
• Fruit
• Mechanical Feeding Issues (soft/pureed)
• Celiac Disease
• Weight Reduction

Many students have multiple complex simultaneous allergies, for example; allergic to soy, wheat, eggs, seafood, corn and nuts
Safety First!

- HACCP Plan
- Food Safety Inspections
- SOP’s
- Professional Standards

Always About Balance

Income
- Federal Reimbursements
- State Reimbursements
- Sales to Students and Adults
- Catering
- Grants (Fuel Up To Play 60)

Expenses
- Food
- Supplies
- Labor / Benefits
- Equipment Purchases
- Equipment Repairs
- Office Supplies
- Licensing Fees / Technology
- Education / Training
Fuel Up To Play 60

Wellness Beyond the Plate ...

• Wellness Policy
• CT Healthy Food Certification
• Healthier US School Challenge
The Juggling Act

Commercial Influences
Nutrition Standards
Perceptions
Food Safety
Student Likes
Distribution
Regulations
Health
Food
Budget
Student Dislikes
District Needs
Human Resources

Our Staff

Beth Pratt
Director of Food Service

Lauren Olson
Food Service Assistant

Donna Bessette – Manager
Deborah Tomkunas
Nancy Daley
Tracy Fregeau
Dawn Wilson

Diane Clancy – Manager
Rose Yilmaz
Sally French
Anita Hilinski

Robin Carlson – Manager
Mary Church
Candice Showalter

Laura Barnette – Manager
Lynn Levesseur
Christine Reed

5/4/2016
Thank You