

Nutrition Services Department

Lansing USD 469

Jennifer Zule, Director



Who am I?

- 1990 Lansing graduate
- All 3 of my children graduated from Lansing
- I am a former legal secretary that was looking for a work schedule to be with my children more and landed in the kitchen
- 2007 I started working in the kitchens
- 2015 I became the Director of Nutrition Services
- I have a Kansas Certificate in Child Nutrition Management
- Nominated for Educational Support Professional of the Year in 2018
- Named Educational Support Professional of the Year in 2020

Budget and Reimbursement

We work with an approximate \$1,000,000 budget that we self-support. We generate funds off of the reimbursable meals we serve but also run a good a la carte business that keeps us in the black.

Meals are free to students this year and we get reimbursement from Federal and State entities if we meet their component requirements (see page 6 for requirements).

Reimbursement Rates for National School Lunch Program Seamless Summer Option (SSO)

	Federal*	Cash-in-Lieu	State	Total
Breakfast	\$ 2.4625			\$ 2.4625
Lunch or Supper	\$ 4.3175	\$.26	\$.04	\$ 4.6175
Snack	\$ 1.0200			\$ 1.0200

On a "normal" year we charge students a portion of the free reimbursement rate and the rest we get from the government. Adult meal prices must be the rate of reimbursement on a free meal unless we can show that the lesser amount we are charging more than covers the meal including salaries.

TOTAL STUDENT MEALS SERVED IN OCTOBER -# Days Served 17

	Breakfast	Lunch
LES	3512	7600
LIS	1626	4291
LMS	2941	7614
LHS	1001	8624
LHS 2 nd chance breakfast	2710	
TOTAL	11790	28129

Selecting Products

In March we send out for bid approximately 420 individual items that we use in the kitchens. We usually have 4 companies that compete for the bid. The top 2 bidders win the bid and provide food/chemicals/paper products, etc for the following school year. Products must meet federal guidelines. We are looking for products that are whole grain, lower in sodium, low fat, light syrup, etc. SY 22/23 our sodium content that we are allowed to have is supposed to decrease again unless they postpone it again.

Documentation

We have to obtain and keep documentation on file to show grain/meat/meat alternate quantity to show we are compliant. On the next page there is an example:

Meal Modifications

Food allergies have skyrocketed in recent years. We do our best to accommodate students in the district. Normally we are contacted by the school nurse. From there we coordinate with the parent to be sure what the student cannot have. For example, I've had the nurse or parent say this student needs to be dairy free. That could mean no liquid milk, OR it could mean no liquid milk, yogurt, cheese, ranch dressing OR it could mean no liquid milk, yogurt, cheese, ranch dressing AND no products that contain milk baked into the product.



**Formulation Statement for Documenting Grains in School Meals
Required Beginning SY 2013-2014
(Crediting Standards Based on Grams of Creditable Grains)**

School Food Authorities (SFAs) should include a copy of the label from the purchased product package in addition to the following information on letterhead signed by an official company representative. Grain products may be credited based on previous standards through SY 2012-2013. The new crediting standards for grains (as outlined in Policy Memorandum SP 30-2012) must be used beginning SY 2013-2014. SFAs have the option to choose the crediting method that best fits the specific needs of the menu planner.

Product Name: Hamburger Buns, Whole Grain White

Code: 3522

Sliced, 3.75"

Serving Size: 2.0 oz.

Manufacturer: Bake Crafters Food Company

(raw dough weight may be used to calculate creditable grain amount)

I. **Does the product meet the Whole Grain-Rich Criteria:** Yes No
(Refer to SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.)

II. **Does the product contain non-creditable grains:** Yes No If yes: The product contains: <3.99g of non-creditable grains (Products with more than 0.24 oz. equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.)

III. **Use Policy Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program: Exhibit A to determine if the product fits into Groups A-G (baked goods), Group H (cereal grains) or Group I (RTE breakfast cereals). (Different methodologies are applied to calculate servings of grain component based on creditable grains. Groups A-G use the standard of 16grams creditable grain per oz. eq; Group H uses the standard of 28 grams creditable grain per oz. eq; and Group I is reported by volume or weight.) Indicate to which Exhibit A group (A-I) the Product Belongs: B**

Description of Creditable Grain Ingredient*	Grams of Creditable Grain Ingredient per Portion ¹	Gram Standard of Creditable Grain per oz. equivalent ² (16g or 28g) - B	Creditable Amount A ÷ B
Whole Wheat Flour	A 18.78	16	1.17
Enriched Flour	15.89	16	0.99
Total Creditable Amount³			2.0

*Creditable grains are whole-grain meal/flour and enriched meal/flour.

¹(Serving size) x (% of creditable grain in formula). Please be aware that serving sizes other than grams must be converted to grams.

²Standard grams of creditable grains from the corresponding Group in Exhibit A.

³Total Creditable Amount must be rounded down to the nearest quarter (0.25) oz. eq. Do not round up.

Total weight (per portion) of product as purchased 2.0 oz.

Total contribution of product (per portion) 2.0 oz. equivalent

I certify that the above information is true and correct and that a 2.0 ounce portion of this product (ready for serving) provides 2.0 oz. equivalent Grains. I further certify that non-creditable grains are not above 0.24 oz. eq. per portion. Products with more than 0.24 oz equivalent or 3.99 grams for Groups A-G or 6.99 grams for Group H of non-creditable grains may not credit towards the grain requirements for school meals.

Signature:

Michael Byrd

Michael Byrd

Date:

6/3/2021

President

Breakfast Meal Pattern and Dietary Specifications

Breakfast Meal Pattern	Grades K-5	Grades 6-8	Grades 9-12
	Amount of Food Per Week (Minimum Per Day)		
Fruits (cups)	5 (1)	5 (1)	5 (1)
Grains (oz eq)	7 (1)	8 (1)	9 (1)
Meats/Meat Alternates (oz eq)	No Requirement	No Requirement	No Requirement
Fluid Milk (cups)	5 (1)	5 (1)	5 (1)
Dietary Specifications	Daily Amount Based on the Average for a 5-Day Week		
Min-Max calories (kcal)	350-500	400-550	450-600
Saturated Fat (% of total calories)	< 10	< 10	< 10
Sodium Target 1 (mg) SY 2021-22 waiver	≤ 540	≤ 600	≤ 640
Sodium Target 2 (mg) SY 2020-22	≤ 485	≤ 535	≤ 570
Trans fat	Zero grams of trans fat per serving		

Lunch Meal Pattern and Dietary Specifications

Lunch Meal Pattern	Grades K-5	Grades 6-8	Grades 9-12
	Amount of Food Per Week (Minimum Per Day)		
Fruits (cups)	2.5 (.5)	2.5 (.5)	5 (1)
Vegetables (cups)	3.75 (.75)	3.75 (.75)	5 (1)
Dark green	.5	.5	.5
Red/Orange	.75	.75	1.25
Beans/Peas (Legumes)	.5	.5	.5
Starchy	.5	.5	.5
Other	.5	.5	.75
Additional Vegetables	1	1	1.5
Grains (oz eq)	8-9 (1)	8-10 (1)	10-12 (2)
Meats/Meat Alternates (oz eq)	8-10 (1)	9-10 (1)	10-12 (2)
Fluid Milk (cups)	5 (1)	5 (1)	5 (1)
Dietary Specifications			
Min-Max Calories (kcal)	550-650	600-700	750-850
Saturated Fat (% of total calories)	< 10	< 10	< 10
Sodium Target 1 (mg) SY 2021-22 Waiver	≤ 1230	≤ 1360	≤ 1420
Sodium Target 2 (mg) SY 2020-22	≤ 935	≤ 1035	≤ 1080
Trans fat	Zero grams of trans fat per serving		

Staffing

When fully staffed the kitchen employs 29 adults and 6 student workers. Out of our 29 adults we have many long term employees. We do have several 3 hour positions open that we are struggling to fill and we have not had any substitutes for a couple of years, which complicates things.

Food Shortages

Nationwide there are major issues. Many districts have had to take it down to 1 entrée option. We have been lucky, we have only experienced mild interruptions. Hoping 2nd semester continues to be good to us!

Continuing Education – SY 2015 USDA established requirements for training

<u>Required hours of training for PROFESSIONAL STANDARDS</u>	<u>Hours</u>
Director	12
Managers	10
Staff (more than 20 hrs/wk)	6
Part time staff (less than 20 hrs/wk)	4