

Nutrition and Food Services

CSIP

2016-2017

# Ozark R-VI School District Comprehensive School Improvement Plan



## GOAL 1: Student Performance

Develop and enhance quality educational/instructional programs to improve performance and enable students to meet their personal, academic and career goals.



## GOAL 2: Highly Qualified Staff

Recruit, attract, develop and retain highly qualified staff to carry out the Local Education Agency (LEA) mission, goals and objectives.



## GOAL 3: Facilities & Operations

Provide and maintain appropriate support services with functional and safe facilities.



## GOAL 4: Instructional Resources

Provide and maintain appropriate instructional resources.



## GOAL 5: Parent & Community Involvement

Promote, facilitate and enhance parent, student and community involvement in the LEA/District educational programs.



## GOAL 6: Governance

Govern the Ozark R-VI School District in an efficient and effective manner providing leadership and representation to benefit the students, staff and patrons of the district.

Student Dedicated Every Day,  
Student Driven In Every Way

## Nutrition and Food Services

### CSIP Committee

Jo Haraldson – Director of Nutrition Services

Chris Bauman – Executive Director of Operations

Morgan Kelly – Assistant Principal

Vickie Hill – High School Kitchen Manager

Katherine Brown – Junior High Kitchen Manager

Kelly Taylor – East Elementary Kitchen Manager

Shelly Treece – Parent

Michelle Lindsey – Care to Learn

## **Develop, implement and review annually the Nutritional and Food Services Plan**

### Strategy 3.D.4.a - Meet or exceed DESE Food Service Regulations

- a. Comply with regulations on the processing of Free and Reduced applications
- b. Staff training as required
- c. Review, revise and implement a Nutrition Services Handbook
- d. Nutritional analysis of menus to meet USDA guidelines
- e. Coordinate District Wellness Plan with DESE

### Strategy 3.D.4.b – Meet or exceed safety standards in all kitchens

- f. Train staff on safety expectations yearly
- g. Conduct and coordinate routine maintenance and repairs to equipment
- h. Implement HACCP plan for kitchen safety by passing health department inspections with at least a district average of 97%
- i. Meet with kitchen managers quarterly

### Strategy 3.D.4.c – Run a financially sound department

- j. Plan menus to best use commodities to save district Nutrition and Food Service funds.
- k. Annual supply bids to assure the best pricing available
- l. Manage staff scheduling to ensure efficient and effective use of personnel

### Strategy 3.D.4.d – Student and community nutritional education

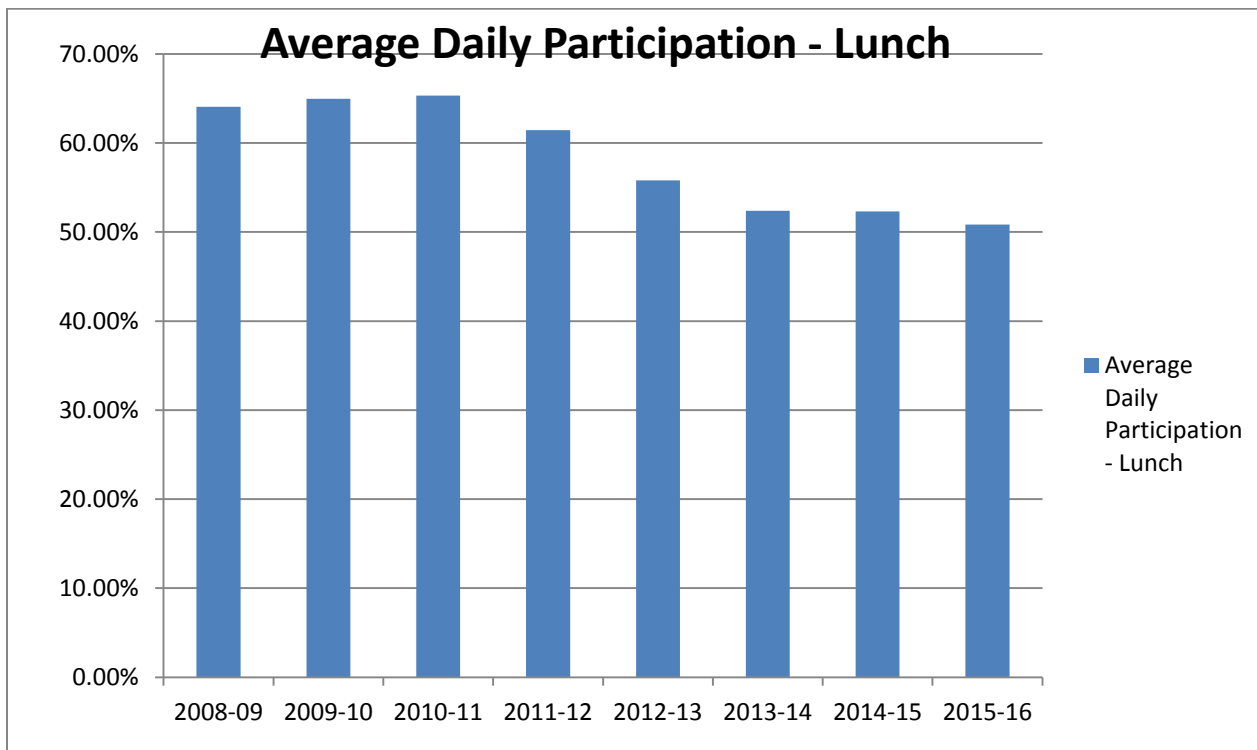
- m. Send out information promoting healthy food choices
- n. Promote National School Lunch week
- o. Encourage recycling by modeling

## **Planning ahead to 2019-2020:**

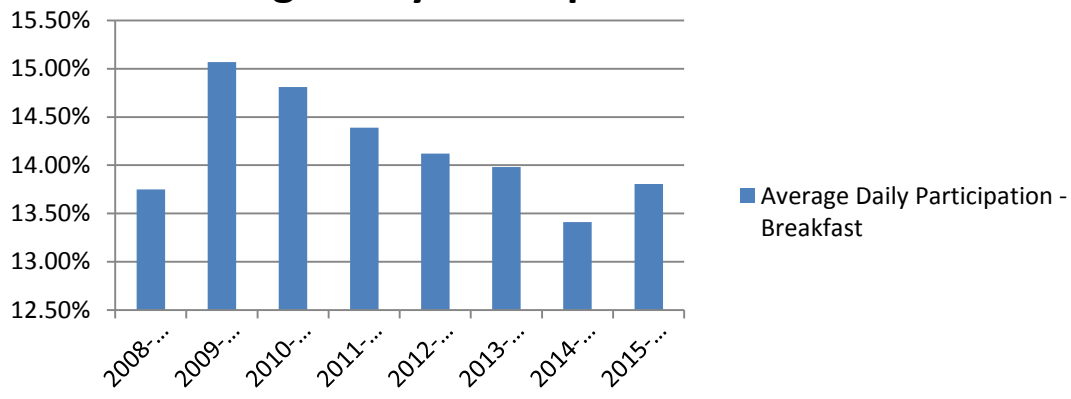
	*2015-2016	2016-2017	2017-2018	2018-2019	2019-2020
Estimated Student population	5,457	5,540	5,630	5,700	5,790
Est Average Daily Lunches Served	2,687	2,766	2,808	2,850	2,892
Est Average Daily Brkfst Served	721	730	740	750	760
Number of employees in District	54	59	63	63	63
Elementary Cashiers Breakfast	4	5	8	8	8
Maintenance personnel for Kitchen	0	0	1	1	1
Office Admin Assistant	0	1	1	1	1

\*actual numbers

1. The department would like to add 1 cashier per elementary with anticipated growth
2. Add a four hour float person with growth
3. Create a kitchen maintenance person to support the kitchen equipment. This would be a 60/40 split between kitchen and District
4. Preparation in the process for Junior High transition during construction of new cafeteria



## Average Daily Participation - Breakfast



Strategy 3.D.4.a - Meet or exceed DESE Food Service Regulations

Activity/Goal	Basic 0-3	Approaching 4-6	Goal 7	Advanced 8- 10
Comply with regulations on processing of Free and Reduced applications			7	
Staff training as required				10
Review, revise and implement a Nutrition Services Handbook			7	
Nutritional analysis of menus to meet USDA guidelines			7	
Coordinate District Wellness Plan with DESE			7	
Totals			28	10
				38

Strategy 3.D.4.b – Meet or exceed safety standards in all kitchens

Activity/Goal	Basic	Approaching	Goal	Advanced
Train staff on safety expectations yearly				8
Conduct and coordinate routine maintenance and repairs to equipment			7	
Implement HACCP plan for kitchen safety by passing Health Department inspections with at least a district average of 97%				8
Meet with kitchen managers quarterly		5		
		5	7	16



Strategy 3.D.4.c – Run a financially sound department

Activity/Goal	Basic	Approaching	Goal	Advanced
Plan menus to best use commodities to save district Nutrition and Food Service funds.			7	
Annual supply bids to assure best pricing available			7	
Manage staff scheduling to ensure efficient and effective use of personnel			7	

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Strategy 3.D.4.d – Student and community nutritional education

Activity/Goal	Basic	Approaching	Goal	Advanced
Send out information promoting healthy food choices			7	
Promote National School Lunch week			7	
Promote recycling by modeling			7	
			21	