

Practices and Plans to Reduce Lunch Program Deficit in 2016-17

1. Follow the breakfast portion guidelines more closely to reduce the amount of food purchase for the breakfast program. (ie. Towards the end of the year, we reduced the number of loaves of bread almost in half: 30 to 15 loaves). Provide students with a reasonable amount of food.
2. More closely follow the serving guidelines for the fruit/vegetable bar to reduce the amount of fruit and produce purchased.
3. Utilize menu planning by creating a five-week rotating menu. The menu will allow for better planning in purchasing and greater utilization of commodities and reduce food costs.
4. Consider reducing 1 FTE in the food service staff.
5. No overtime.
6. Pursue "farm to school" opportunities to utilize locally raised and donated beef.
7. Continue to use the "lunch balance protocol" to keep from having unpaid balances on student accounts.
8. Laundry services for towels, aprons, potholders, etc., will be brought in house, rather than outsourcing this service. The afternoon office aide will assist in the laundering of those items. This might save as much as \$200 a month.
9. Continue to increase al carte offerings in the vending machine to increase profits in the lunch program. This year a total of \$6542 in revenue was generated between "through the window sales," the Coke machine, and the vending machine. About half of this \$6542 was profit, as the other half was used to purchase the items sold.
10. Utilize "advance purchasing" of items for the 2016-17 school year through Thompson Company to capture "school pricing" and save money on food costs.
11. Continue to utilize the "Encore" menu planning software to take advantage of the preferred pricing offered through participation in the program.
12. Continue to vigorously compare pricing and purchase from the lowest vendor. Shop smart.
13. Monthly purchasing "targets" will be provided to the food service manager, while keeping in mind that we must put a quality meal in front of the students.
14. Maximize the use of commodity credits. Using all of the commodity credits means a reduction in food cost of up to \$20,000 a year.
15. Continue to increase variety of offerings and the volume of offerings to increase sales; and in turn, increase revenue generated through meal sales.
16. Continue to interact with students in a friendly manner and get feedback on meals. Improve the behavior and climate in the lunchroom and work environment.
17. Continue to explore the use of color, variety, and new offerings in the menu to make meals more inviting to students.
18. Utilize "student helpers" to assist elementary students in making choices during lunch service and assisting kitchen staff during meal service. Students who assist would be provided free lunch in exchange for their service in the kitchen.