

The Proposal is based off of the 2018-2019 participation rates not the past two years of free lunch

The Proposal is also based off of the newest reimbursement rates for lunch and breakfast listed below.

<i>Breakfast</i>	
Free	\$1.97
Reduced	\$1.67
Paid	\$0.33
<i>Lunch</i>	
Free	\$4.41
Reduced	\$4.01
Paid	\$0.85

Using this information and speaking with several districts at admin days I recommend the following prices:

Elementary

Lunch: 3.50

Breakfast: 2.25

Secondary

Lunch: 3.60

Breakfast: 2.25

Adult lunch: 4.25

Previous Prices were

SY 19-20 Prices	
Breakfast	\$2.20
Lunch	\$3.45
Adult	\$3.95

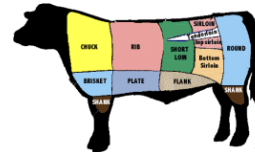
At these prices we would budget for an approximate General Fund transfer at the end of the year of nearly 80,000. I believe this is the worst case scenario.

Teri and I are looking at end of the year financials to determine if there is an additional lump sum to transfer at the end of this year to build the lunch fund up a little bit more so next year's transfer wouldn't need to be as large. As I am building the proposed budget I will base the transfer off of how much we transfer this year and then anticipated 80,000 needed.

Dierdra and I met a little while yesterday with Mr. Pfeil. He shared a program from the Nebraska Cattlemen's association called Nebraska Beef in Schools. It is a program that solicits donations from local beef producers to have their beef served as the protein offering in our lunch program. This would significantly reduce some of the food costs and simultaneously improve the quality of the food served (hopefully increasing participation). I am also looking at the number of times we are using disposable items such as styrofoam trays and plastic silverware instead of reusable items. These are expenses we can manage.

### Slaughter and Processing

- Donated **and** purchased beef must be slaughtered, processed, and packaged in a USDA federally-inspected facility.
  - When meat is handled in this way, and ONLY when it is handled in this way, will the package have the USDA stamp.
  - A list of USDA inspected facilities can be found on the Nebraska Cattlemen website at: <http://nebraskacattlement.org/federalslaughter.aspx>.
- A school must be prepared to provide the following information to the processor:
  - Cuts of beef desired
    - Types and acceptable weight ranges
  - Ground beef must be no more than 30% fat.
    - Processor must provide official crediting documentation to verify the fat content and the documentation kept on file at the school.
  - Packaging requirements
    - Size of packages – For example, ground beef in 10 lb. rather than 2lb. tubes.
  - Portion size (raw weight) that will yield appropriate cooked weight to meet meal pattern.

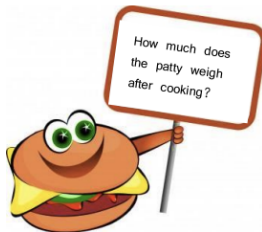


### Transportation of Meat

- The specification must include acceptable temperature ranges depending on whether the beef is transported in a fresh or frozen state in temperature controlled trucks. Frozen meat should stay frozen and fresh meat should be held at a temperature of 41°F or below.

### Storage of Processed Product

- The school's food safety plan should include specific information concerning the proper receiving, storing, and handling of the beef whether it is stored on- or off-site.



### Meeting Nutrition Standards

- A cooked portion must provide 2 ounces of lean meat per serving
- Ground beef must be no more than 30% fat

### Procurement

- When beef is purchased and/or processing paid by the school, proper procurement procedures must be met.

As I compared our district to other districts such as Oakland, we have twice as many staff and run two kitchens to their 1. Our expenses are higher for this reason. When compared to Arlington, a similar story unfolds. Arlington has 4 employees to our 8 just like Oakland-Craig. West Point's prices are the closest to ours (see images below)



**West Point Public Schools**  
Where Learning is the Point

WEST POINT PUBLIC SCHOOLS // DINING

- *Breakfast Prices - All Students = \$2.13*
- *Breakfast Prices - Adults = \$2.38*
- *Reduced Breakfast = \$.30*
- *Lunch Prices Grades PK - 4 = \$2.95*
- *Lunch Prices Grades 5-12 = \$3.15*
- *Lunch Prices Adults = \$3.88*
- *Reduced Lunch = \$.40*

*Milk, Fruit, Choice of Fresh Veggies and Chef Salad will be available every*

*Menus are subject to change according to availability*

## nts & Students

Arlington Public School Lunch Program	
Meal Prices	Cafeteria Staff
<b>Breakfast (Served from 7:30-7:55)</b>	Julie French, Cafeteria Supervisor <a href="mailto:julie.french@apseagles.org">julie.french@apseagles.org</a>
Student:\$1.40	
Adult:\$2.35	
<b>Lunch</b>	Amanda Hager
K-6:\$2.30	Mary Hunter
7-12:\$2.55	Karen Toeppen
Adult:\$3.85	Lorena Adams
Extra Milk/Juice:\$ .55	Lori Opfer
Bottled Water:\$1.25	
a la carte pricing varies.	

Transportation will be provided to homeless students, to the extent required by law and comparable to that provided to students who are not homeless, upon request of the parent or guardian of the homeless student or by the Homeless Coordinator in the case of an unaccompanied youth, as follows: (1) if the homeless child's school of origin is in the District, and the homeless child continues to live in the District, transportation to and from the school of origin shall be provided by the District; and (2) if the homeless child lives in a school other than the District, but continues to attend the Wisner-Pilger Public Schools based on the child's school of origin, the new school and Wisner-Pilger Public Schools shall agree upon a method of apportion the responsibility and costs for providing the child with transportation to and from the school of origin and, if they are unable to agree, the responsibility and cost for transportation shall be shared equally between the two districts.

Student meal prices are \$1.55 for breakfast and \$2.75 for lunch. Breakfasts and lunches are served in the cafeteria. To provide for health, orderliness, efficiency, and common courtesy, each student is to abide by the following: (1) deposit all paper litter in wastebaskets, (2) return all trays and utensils to the dish washing area, (3) no food may be taken from the cafeteria, (4) no food from other eating establishments may be brought into the school, and (5) if you bring your own lunch from home, it must be eaten in the room.

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, disability, religion, age, pregnancy, childbirth or related medical condition, or other protected status.

t/Guardian:

Raymond Central 2022-23 Meal Prices	Elementary		Middle School/High School	
	Full Price	Reduced Price	Full Price	Reduced Price
Lunch	\$2.75	\$0.40	\$2.90	\$0.40
Breakfast	\$1.75	\$0.30	\$1.75	\$0.30

### CAN GET FREE OR REDUCED PRICE MEALS?

Children in households receiving benefits from the Supplemental Nutrition Assistance Program (SNAP), Temporary Assistance for Needy Families (TANF) or the Food Distribution Program on Indian Reservations (FDPIR) are eligible for free meals. Foster children that are under the legal responsibility of a foster care agency or court are eligible for free meals. Children participating in their school's Head Start program are eligible for free meals. Children who meet the definition of homeless, runaway, or migrant are eligible for free meals. Children may receive free or reduced price meals if your household's income is within the limits on the Federal Income Guidelines. Your children may qualify for free or reduced price meals if your household's income is at or below the 2022-23 Classified Choices (5-11-22).xlsx - Jennifer Wordkemper (Foods).pdf

Threshold Size	Free Meals					Reduced Price Meals			
	Annual	Monthly	Twice per Month	Every Two Weeks	Weekly	Annual	Monthly	Twice per Month	Every Two Weeks

Although I do not love the idea of an 80,000 GF obligation at the end of this year, I think this is a somewhat reasonable approach given the unique dynamics of this situation. I will be running monthly lunch fund audits to keep very close tabs on expenses and revenues and will share this with the finance committee. I will observe ways to try and become more efficient with our resources so our expenses do not get out of hand.

In the strategic plan survey results both elementary and secondary students had the quality of food as their number one thing they wanted to improve. I think this could be a ripe opportunity to partner with local producers to bring higher quality vegetables and beef into our school nutrition program.