

Board of Education Regular Meeting
Monday, March 9, 2015 7:30 PM
Morrill High School Multi-Purpose Room
508 Jefferson Ave.
Morrill, NE 69358

- I. Call meeting to order and welcome
 - I.1. Roll Call and Welcome
 - I.2. Pledge of Allegiance
 - I.3. Approval of the Agenda of the Regular March 9, 2015 Meeting
 - I.4. Approval of the Minutes of the Regular February 9, 2015 Meeting
 - I.5. Approval the the minutes for the January 7, 2015 Special Session
 - I.6. Awards and/or Honors
 - I.6.a. Bo Magrum Science and Technology Award
 - I.7. Student presentation: National Honor Society
 - I.8. Village of Morrill Report
 - I.9. Public Request to Comment on Specific Agenda Items
- II. Business Transactions
 - II.1. Approval of Bills and Claims and to file financial reports
- III. Unfinished Business
 - III.1. Early retirement buy-out
 - III.2. Approve additional funding for completion of concession stands and ADA compliant restrooms.
 - III.3. Approve 2nd reading of replacement policy 409.01
- IV. New Business

- IV.1. Food Service Director Report
- IV.2. Approve 2015-2016 administrators' contracts
- IV.3. Consider certified staff for renewal for 2015-2016 school year, to be approved at the regular Board meeting in April.
- V. Student Performance and Program Reports
 - V.1. High School Principal's Report
 - V.2. Elementary/Preschool Director's Report
 - V.3. Activities Director's Report
 - V.4. Student Council Report
 - V.5. Transportation/Building/Grounds Supervisor's Report
 - V.6. Board of Education, Standing Committees & Board Members Reports
 - V.6.a. Curriculum/Americanism
 - V.6.b. Buildings/Grounds/Transportation
 - V.6.c. Staff Relations
 - V.6.d. Finance
 - V.6.e. Morrill Foundation
- VI. Superintendent's Report
- VII. Board Discussion
 - VII.1. Transportation Procedures
- VIII. Personnel
 - VIII.1. Certified staffing levels for 2015-2016
- IX. General Information
 - IX.1. Next Regular Meeting Date April 13, 2015

X. Adjournment

**Board of Education Meeting
Morrill Public Schools – Scotts Bluff County School District #79-0011**

**Regular Meeting Minutes
February 9, 2015**

1. Call meeting to order and welcome

Meeting called to order at 7:30 pm.

a. Roll Call and Welcome

Present:

Mr. Dick Burford

Dr. Cynthia Guerue

Mr. Jim Hessler

Mr. David Sherrod

Mr. Billy Stauffer

Mr. Bill Zwiebel

b. Pledge of Allegiance

c. Approval of the Agenda of the Regular February 9, 2015 Meeting

Motion Passed: Approval of the Agenda of the Regular February 9, 2015 Meeting as amended, moving Choir Presentation from 5a to 1i passed with a motion by Mr. Bill Zwiebel and a second by Mr. Dick Burford.

d. Approval of the Minutes of the January 12, 2015 Regular Meeting

Motion Passed: Approval of the Minutes of the January 12, 2015 Regular Meeting passed with a motion by Dr. Cynthia Guerue and a second by Mr. Billy Stauffer.

e. Approval of the Minutes of the January 22, 2015 Special Meeting

Motion Passed: Approval of the Minutes of the January 22, 2015 Special Meeting passed with a motion by Dick Burford and a second by Mr. David Sherrod.

f. Approval of the Minutes for the January 27, 2015 Superintendent Interview

Motion Passed: Approval of the Minutes for the January 27, 2015 Superintendent Interview passed with a motion by Mr. Billy Stauffer and a second by Mr. Bill Zwiebel.

g. Approval of the minutes for the January 28, 2015 Superintendent Interview

Motion Passed: Approval of the minutes for the January 28, 2015 Superintendent Interview passed with a motion by Mr. David Sherrod and a second by Mr. Dick Burford.

h. Approval of the minutes for the January 29, 2015 Superintendent Interview

Motion Passed: Approval of the minutes for the January 29, 2015 Superintendent Interview passed with a motion by Mr. Bill Zwiebel and a second by Mr. Dick Burford.

i. Choir Presentation

Katy Gibb directed the choir in a presentation to debut the new choir robes

j. Awards and/or Honors

Leticia Smith recognized as the driver of the quarter.

k. Public Request to Comment on Specific Agenda Items

Public request to comment. Add a discussion item for the Village of Morrill representative at the regular Board meeting.

2. Business Transactions

a. Approval of Bills and Claims and to file financial reports

Motion Passed: Approval of Bills and Claims passed with a motion by Mr. Bill Zwiebel and a second by Dr. Cynthia Guerue.

Motion Passed: Approval to file financial reports passed with a motion by Mr. Bill Zwiebel and a second by Mr. David Sherrod.

3. Unfinished Business

4. New Business

a. Approval of the Certified Staff Negotiated Agreement

Motion Passed: Approval of the Certified Staff Negotiated Agreement with the addition of an amendment adding the right to reopen negotiations for the sole purpose of adding early retirement buy out for the 2015-2016 school year passed with a motion by Mr. Bill Zwiebel and a second by Mr. Billy Stauffer.

b. Approval of Superintendent Contract

Motion Passed: Approval of Superintendent Contract for Mr. Joseph Sherwood from July 1, 2015 through June 30, 2017 passed with a motion by Mr. Bill Zwiebel and a second by Dick Burford.

c. Approval of the 2015-2016 School Calendar

Motion Passed: Approval of the 2015-2016 School Calendar passed with a motion by Dick Burford and a second by Mr. David Sherrod.

d. Certified Employee Professional Growth Plan Proposal

Motion Passed: Approval of Certified Employee Professional Growth Plan Proposal on first reading replacing 409.01 passed with a motion by Mr. Billy Stauffer and a second by Mr. Bill Zwiebel.

5. Student Performance and Program Reports

a. High School Principals' Report

Mr. Kent Swearingen went over his written report.

b. Elementary/Preschool Director's Report

Mrs. Keri Homan went over her written report.

c. Activities Director's Report

Mr. Tom Peacock went over his written report.

d. Student Council Report

Public speaker for students motivational,
Student council - painting lockers and weight room at the high school, colors will need to be approved by the building and grounds committee,
Senior class will be using their left over money to donating a sign to put on the crows nest
Junior high dance first weekend of March.
Once a week have senior high students will mentor elementary students.
winter royalty King Jorge Lara and Queen Katie Howell

e. Transportation/Building/Grounds Supervisor's Report

Certified activities bus through Nebraska Machinery Company
In review of cost, director would like to review bus routes with
building/grounds/transportation committee feels he could reduce cost of
transportation by about \$30,000. Consideration for smaller buses that are more
full efficient. We have a bus that is insured and currently on loan for trial.

f. Board of Education, Standing Committees & Board Members Reports

I. Curriculum/Americanism

II. Buildings/Grounds/Transportation

Bill Zwiebel spoke with Curtis Reisig to help with drainage of water in the
north parking lot. Tony Schuler volunteered to haul the rock for free if
school pays for the rock if more rock is needed

III. Staff Relations

IV. Finance

V. Morrill Foundation

6. Superintendent's Report

Mr. Nick Schafer reported on his written report.

7. Board Discussion

8. Personnel

Motion Passed: Motion and second to go into executive session for discussion of
personnel and prevent degradation of character at 2130 passed with a motion by
Dick Burford and a second by Mr. David Sherrod.

Motion Passed: Motion and second to end closed session 10:20 pm passed with a
motion by Mr. Bill Zwiebel and a second by Mr. Billy Stauffer.

No Action Taken

a. discuss and take possible action-Craig Manley retirement buyout

Agenda Item was tabled.

9. General Information

a. Next Regular Meeting Date

I. March 9, 2015

10. Adjournment

Motion Passed: Adjournment at 10:30 pm passed with a motion by Mr. Bill Zwiebel
and a second by Mr. Billy Stauffer.

Chairperson

Superintendent

FOOTNOTE: Executive Session 84-1410: These are the reasons for an executive session: strategy
sessions for collective bargaining, real estate purchases, pending litigation, deployment of security
personnel or devices, investigative proceedings regarding allegations of criminal misconduct and
evaluation of the job performance of a personnel when necessary to prevent needless injury to the
reputation of a person and if such person has not requested a public body. The motion must state the
specific reason listed above and include the phrase "and will be limited to the discussion of
personnel."

Breakfast Meal Pattern - Effective July 1, 2014

Food Component	Required Grade Groups ¹ Amount of Food ² per Week (Minimum per Day)		
	Grades K-5	Grades 6-8	Grades 9-12
Fruit: ^{3, 4} Dried Fruit - 1/4 cup serving is equal to 1/2 cup of fruit	1 cup per day	1 cup per day	1 cup per day
Vegetables: ^{3, 5} Not required to be served	0	0	0
Grains: Whole Grain-Rich Ounce Equivalency Chart ⁶ In SY 2014-15, all grains must be whole grain-rich.	7 oz eq per week (1 oz eq per day)	8 oz eq per week (1 oz eq per day)	9 oz eq per week (1 oz eq per day)
Meat/Meat Alternate: Not required to be served. (Imitation cheese, canned or powdered cheese/sauce and bacon do not credit.) Meat/Meat Alternate Examples:	0	0	0
Meat, poultry, fish (cooked wt), cheese (aged or processed)	1 oz	1 oz	1 oz
Egg (large)	1/2 large egg	1/2 large egg	1/2 large egg
Cooked dry beans/peas ⁵	1/4 cup	1/4 cup	1/4 cup
Yogurt & Soy Yogurt (commercially prepared)	4 fl oz or 1/2 cup	4 fl oz or 1/2 cup	4 fl oz or 1/2 cup
Peanut butter or other nut/seed butter	2 Tbsp	2 Tbsp	2 Tbsp
Peanuts, soy nuts, tree nuts, seeds	1 oz	1 oz	1 oz
Tofu (commercially prepared)	2.2 oz or 1/4 cup	2.2 oz or 1/4 cup	2.2 oz or 1/4 cup
Milk (fluid): Served as a beverage or on cereal, or both. Unflavored must be low fat (1% or less); flavored must be fat free	8 fl oz per day	8 fl oz per day	8 fl oz per day
Calories: (minimum-maximum ranges) ^{7,8}	350-500	400-550	450-600
Saturated Fat: (percent of total calories) ⁸	< 10%	< 10%	< 10%
Sodium (milligrams) ⁹	≤540	≤600	≤640
Trans fat ⁸	Nutrition label or manufacturer specifications must indicate zero grams of trans fat per serving.		

¹ For purposes of this meal pattern, a week equals five days. For weeks with a greater or lesser number of days, the servings per week must be prorated.

² Food items included in each food group and subgroup and amount equivalents. The minimum creditable serving size for a fruit or vegetable is 1/8 cup.

³ All juice must be 100% full-strength. No more than half of the fruit or vegetable offerings during the week may be in the form of juice effective July 1, 2014 (SY2014-15).

⁴ The fruit quantity requirement for the SBP (5 cups/week and a minimum of 1 cup/day) is effective July 1, 2014 (SY 2014-15).

⁵ Starting in SY 2014-15, vegetables may be substituted for fruits, but the first two cups per week of any such substitutions must be from the dark green, red/orange, beans and peas (legumes) or other vegetable subgroups as defined in §210.10(c)(2)(iii).

⁶ All grains offered to meet the daily/weekly grain requirement must be whole grain-rich in both the SBP and NSLP beginning July 1, 2014 (SY 2014-15).

⁷ The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).

⁸ Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat and sodium.

⁹ Intermediate sodium specifications are established for SY 2014-15 and SY 2017-18. See required intermediate specifications for 220.8(f)(3) for breakfast and 210.10(f)(3) for lunches. Final sodium specifications are to be reached by July 1, 2022 (SY 2022-23). The sodium guidelines listed above are effective July 1, 2014 (SY 2014-15).

Lunch Meal Pattern – Effective July 1, 2014

Food Component	Required Grade Groups ¹ Amount of Food per Week (Minimum per Day) ²		
	Grades K-5	Grades 6-8	Grades 9-12
Fruit: ³ Dried Fruit – 1/4 cup serving is equal to 1/2 cup of fruit	1/2 cup per day 2 1/2 cups per week	1/2 cup per day 2 1/2 cups per week	1 cup per day 5 cups per week
Vegetables: ^{3,4} 1 cup of leafy greens = 1/2 cup of vegetable Required Vegetable Subgroups:	3/4 cup per day 3 3/4 cups per week	3/4 cup per day 3 3/4 cup per week	1 cup per day 5 cups per week
Dark Green Bok Choy, broccoli, collard greens, dark green leafy lettuce, kale, mesclun, romaine lettuce, and spinach.	1/2 cup per week	1/2 cup per week	1/2 cup per week
Red/Orange Acorn squash, butternut squash, carrots, pumpkin, tomatoes, tomato juice and sweet potatoes.	3/4 cup per week	3/4 cup per week	1 1/4 cups per week
Bean/Peas (Legumes) ⁵ Black beans, black-eyed peas (mature dry), garbanzo beans (chickpeas), kidney beans, lentils, navy beans, pinto beans, split peas, and white beans.	1/2 cup per week	1/2 cup per week	1/2 cup per week
Starchy Black-eyed peas (not dry), corn, peas, green lima beans, water chestnuts, and white potatoes.	1/2 cup per week	1/2 cup per week	1/2 cup per week
Other Includes all other vegetables, such as artichokes, asparagus, avocado, beets, cabbage, cauliflower, celery, cucumbers, green beans, green peppers, iceberg lettuce, mushrooms, onions, wax beans, and zucchini.	1/2 cup per week	1/2 cup per week	3/4 cup per week
Additional ⁶ Any other vegetable subgroup may be offered to meet weekly requirement.	1 cup per week	1 cup per week	1 1/2 cups per week
Grains: Whole Grain-Rich Ounce Equivalency Chart ⁷ In SY 2014-15, all grains must be whole grain-rich. Dessert – maximum of 2 oz. eq. grains per week	8 oz eq per week 1 oz eq per day	8 oz eq per week 1 oz eq per day	10 oz eq per week 2 oz eq per day
Meat/Meat Alternate: (Imitation cheese, canned or powdered cheese/sauce and bacon do not credit.) Meat/Meat Alternate Examples:	8 oz per week 1 oz per day	9 oz per week 1 oz per day	10 oz per week 2 oz per day
Meat, poultry, fish (cooked wt), cheese (aged or processed)	1 oz	1 oz	2 oz
Egg (large)	1/2 large egg	1/2 large egg	1 large egg
Cooked dry beans/peas ⁵	1/4 cup	1/4 cup	1/2 cup
Yogurt & Soy Yogurt (commercially prepared)	4 fl oz or 1/2 cup	4 fl oz or 1/2 cup	8 fl oz or 1 cup
Peanut butter or other nut/seed butter	2 Tbsp	2 Tbsp	4 Tbsp
Peanuts, soy nuts, tree nuts, seeds (No more than 50% of the daily requirement)	1 oz	1 oz	1 oz
Tofu (commercially prepared)	2.2 oz or 1/4 cup	2.2 oz or 1/4 cup	4.4 oz or 1/2 cup
Milk (fluid): Served as a beverage. Unflavored milk must be low fat (1% or less); flavored milk must be fat free	8 fl oz per day	8 fl oz per day	8 fl oz per day
Calories: Minimum-maximum ranges when averaged for a week ^{8,9}	550-650	600-700	750-850
Saturated Fat: percent of total calories	< 10%	< 10%	< 10%
Sodium: milligrams	≤ 1230	≤ 1360	≤ 1420
Trans Fat	Nutrition label or manufacturer specifications must indicate zero grams of trans fat/serving.		

¹ For purposes of this meal pattern, a week equals five days. For weeks with a greater or lesser number of days, the servings per week must be prorated.

² Food items included in each food group and subgroup and amount equivalents. The minimum creditable serving size for a fruit or vegetable is 1/8 cup.

³ All juice must be 100% full-strength. No more than 1/2 of the fruit or vegetable offerings per week may be in the form of juice.

⁴ Subgroup examples - not all inclusive.

⁵ Dried beans or peas may be credited as a meat/meat alternate or as a vegetable, but not as both in the same meal.

⁶ Any vegetable subgroup may be offered to meet the total weekly vegetable requirement.

⁷ USDA Memorandum SP 30-2012 Grain Requirements for the National School Lunch Program and School Breakfast Program.

⁸ The average daily amount of calories for a 5-day school week must be within the range (at least the minimum and no more than the maximum values).

⁹ Discretionary sources of calories (solid fats and added sugars) may be added to the meal pattern if within the specifications for calories, saturated fat, trans fat, and sodium.

Morrill Public Schools

School Wellness Policy

September 2014

Mission Statement

The Morrill Public Schools will adopt policies that promote and encourage healthy eating and physical activity that provides useful knowledge about personal wellness issues to students, to staff, and to the home.

Wellness Team

The school district will create, strengthen and work within the wellness team to develop, implement, monitor, review and, as necessary, revise school nutrition and physical activity policies. The team will also serve as a resource for implementing these policies. (The Wellness Team consists of a group of individuals representing the school and community, and should include parents, students, representatives of the school food authority, members of the school board, school administrators, teachers, health professionals and members of the public.)

Nutrition Guidelines

Nutrition guidelines have been selected by Morrill Public Schools for all foods available in each school building during the school day with the objective of promoting student health and increasing healthy behavior and personal lifestyle. The guidelines are as follows: 1) school breakfast and lunch programs will be offered which meet or exceed the requirements of federal and state law and regulatory authorities; 2) no foods in competition with school breakfast or lunch programs shall be sold or otherwise made available to the students anywhere on school premises during the period of one-half hour prior to the serving

period for breakfast and lunch and lasting until one-half hour after the serving of breakfast and lunch.

Nutrition Education:

The base goal is to implement a curriculum that meets or exceeds the health and nutrition education objectives established by the Nebraska Department of Education. The following are additional goals and actions to achieve such goals:

1. **Curriculum:** Nutrition education will be integrated into other subjects to complement, but not replace, the health and nutrition education curriculum. Educators are to incorporate the promotion of healthy eating nutrition lifestyles in all subject areas as appropriate.
2. **Display Nutrition Education Materials:** The cafeteria and other school areas shall display posters or other communications suitable to the ages of students served that promote healthy nutrition choices. Educators are encouraged to incorporate such communications in their classrooms as well.
3. **Nutrition Health Events:** Educators are encouraged to search for and take advantage of events that promote nutrition education.
4. **Family:** We recognize that extended families are a vital part of the success of the implementation of the Morrill School District Policy, thus parents are welcome to join their children at school lunch as appropriate. Health Wellness information will be dispersed to parents and the community through school communication venues.
5. **Staff:** Our employees are encouraged to be healthy role models for students. It is important for students to receive consistent messages. Staff is discouraged from eating or drinking beverages of minimal nutritional value during the school day in the presence of students.

Physical Activity to Promote Student Wellness:

The established goal is to implement curriculum that meets or exceeds the health and physical education objectives established by the Nebraska Department of Education. The Wellness Team establishes the following additional goals:

1. **Curriculum:** Health and physical education will be integrated into other subjects to complement, but not replace, the health and physical education curriculum provided. Educators are to incorporate physical activity promotion and non-secondary lifestyles in all subject areas as appropriate.
2. **Physical Activity during the School Day:** Elementary students will have the opportunity for daily recess. Weather and other conditions permitting, recess will be outdoors.
3. **Punishment:** Physical activity will not be used as punishment and will not be withheld as punishment. This guideline shall not apply to extra-curricular activities. In no other event will physical activity be used as a form of corporal punishment.
4. **Physical Activity Health Events:** Educators are encouraged to search for and take advantage of events that promote physical activity.
5. **School Communications:** Wellness ideas to parents will include information that promotes physical activity. Such communications may include information about the benefits of physical activity to children and distribution of information about youth sports programs.
6. **Staff:** Our employees are encouraged to be healthy role models for students.

Other School Activities to Promote Student Wellness

The established goal is to offer other suitable opportunities to students to engage in health-promoting activities. The Wellness Team establishes the following additional goals and actions to achieve such goals:

1. **Extracurricular Programs:** The district will offer athletic and other activity programs subject to and in compliance with the bylaws of the Nebraska School Activities Association. Coaches or sponsors shall provide plans to parents, students or food caterers regarding nutritional guidelines desired for pre-game or pre-event meals.
2. **Advertising:** The administration will monitor advertising that occurs in the school and endeavor to limit messages that promote foods of minimal nutritional value.
3. **Professional Growth:** The District will provide ongoing training and development for food service staff related to nutrition and wellness goals and activities.
4. **Community Recourses:** The School District shall actively develop and support the engagement of students, families and staff in community health enhancing activities and events at the school and throughout the community.

The Wellness Team establishes the following actions to meet the nutritional guidelines:

1. **Conditions for school meals:** Students will be provided adequate time to eat. In general students will have at least 10 minutes to eat breakfast and 15 minutes to eat lunch. Efforts shall be made to establish acceptable eating conditions. The factors to promote these conditions will be a clean, orderly environment, pleasant adequate seating and enforcement of student conduct rules with staff supervision.
2. **Selection of School Meals:** School meals shall at a minimum meet nutrition requirements established by state and federal law. Emphasis is to be on good menu planning principles that offer healthy food choices including lean meats, a variety of fresh fruits and non-fried vegetables daily, whole grains and low-fat or nonfat milk daily. These choices shall be located where they are readily available to students and staff.

3. **Limit portion sizes of deserts.** Elementary students in grades PreK – 6, Middle School and High School are to be offered balanced meals.

Students meals for home: Parents will be encouraged via health promotional materials to make healthy choices for student lunches when students bring their meals form home.

4. **Closed Campus:** To encourage student to eat a nutritious lunch, students in grades PreK – 8, will not be permitted to leave school during the school day for the purpose for lunch, unless approved by the administration.
5. **Vending Machines:** Vending machines with beverages and/or snacks in the Middle School/High School, shall include healthy choices that are in compliance with the federal guidelines.
6. **Foods available during the school day:**

Water: Students will be allowed access to water during the school day. Water fountains are available and water is available at all school meals.

Classroom celebrations: Due to food safety and food allergy concerns and in an effort to provide healthy foods, a list of alternative to home baked goods, including both food and non-food items, will be provided to parents and staff. Parents and staff are encouraged to find non-food or healthy food alternatives from the list provided for classroom celebrations including individual birthdays and special occasions.

7. **Fund-raising:** School clubs are discouraged from selling foods of minimal nutritional value as part of fund-raising efforts. School clubs are not to sell foods of minimal nutritional value for the period of 1 hour before and 1 hour after breakfast or lunch periods.

8. **School activities/events:** Concession stands at school activities and events will include healthy food choices.
9. **Definition of Foods of Minimal Nutritional Value:** For purposes of this regulation, “foods of minimal nutritional value” has the same meaning as in the federal regulations for the National School Lunch Program. Specific foods of minimal nutritional value includes, but are not limited to:

- Soda, pop, energy drinks
- Processed candies
- Fruit snacks or gummies
- Non-baked potato chips
- Cakes – cookie – brownies

Definition of Healthy Foods: For purposes of this regulation, “healthy foods” means foods that are not foods of minimal nutritional value, and that are low in fats, sodium and sugars and high per serving on the nutrients which are needed to meet the Reference Daily Intakes.

Monitoring and Policy Review

The superintendent or designee will ensure compliance with established district-wide nutrition and physical activity wellness policies. The Elementary and High School principals or designee will ensure compliance with those policies in their school and report on the school’s compliance to the school district Superintendent or designee.

School Food Service staff will ensure compliance with nutrition policies within school food service areas and will report on this matter to the superintendent.