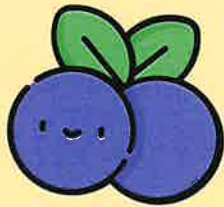




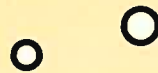
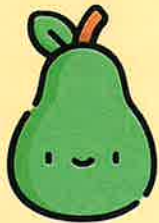
Colchester School District Food Service

November 2024





Child Nutrition Departments are independent, nonprofit entities that operate financially separate from school districts.



Pre 2010



- Fewer restrictions were in place for meal programs.
- No universal meal programs existed.
- A la carte at High School and Middle School generated revenue to help cover shortfalls in the regular lunch and breakfast programs.
- Able to make some adjustments to price of meals and a la carte items to reflect cost increases.
- The program operated at a breakeven point.

Healthy Hunger-Free Kids Act of 2010 :

- Updated nutrition standards for school meals, requiring more, local foods, fruits, vegetables, whole grains, and fat-free or low-fat milk.
- Set limits on calories, sodium, saturated fat, and trans fats in school meals.
- Established new standards for foods and beverages sold in a la carte.
- Shortfalls in the regular lunch and breakfast programs started to occur more frequently.
- A la carte revenue began to decline.
- Still able to make some adjustments to price of meals and a la carte items to reflect cost increases.

Pandemic years :

- The shortfalls worsened due to factors such as school closures and changes in food service demand.
- Packaging cost-disposable trays, utensils to serve in classrooms.
- No a la carte or second meals.

Now (Post-pandemic) :

- Universal meals are now in place, further impacting the revenue structure that relied on a la carte sales.
- Universal meals is a fantastic concept in that more students are fed, however, every meal that is served is done so as a loss to the district.
- Only the CHS a la carte opened back up.



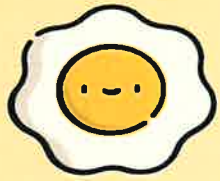
**French Toast topped with
Baked Pears and Potato
Wedges**



**Broccoli Cheddar Soup
with Flatbread Dippers
and Fresh Garden Salad**

**Chicken Tikka Masala
served over brown rice
with Roasted Turmeric
Cauliflower and Pita
bread**





Facts about Vermont Universal School Meals

- VT is the 6th state to implement Universal School Meals
- VT is ranked 2nd for greatest increases in school lunch participation (6.7%)
- VT is ranked 4th for greatest increase in school breakfast participation (7.6%)
- 62% of VT Schools hit 50% eligibility (up from 37% last year)



72% student participation in free meals

**Greek Chicken Pita
with Tzatziki Sauce**



Primary Sources of Revenue



01



Federal Reimbursement

02

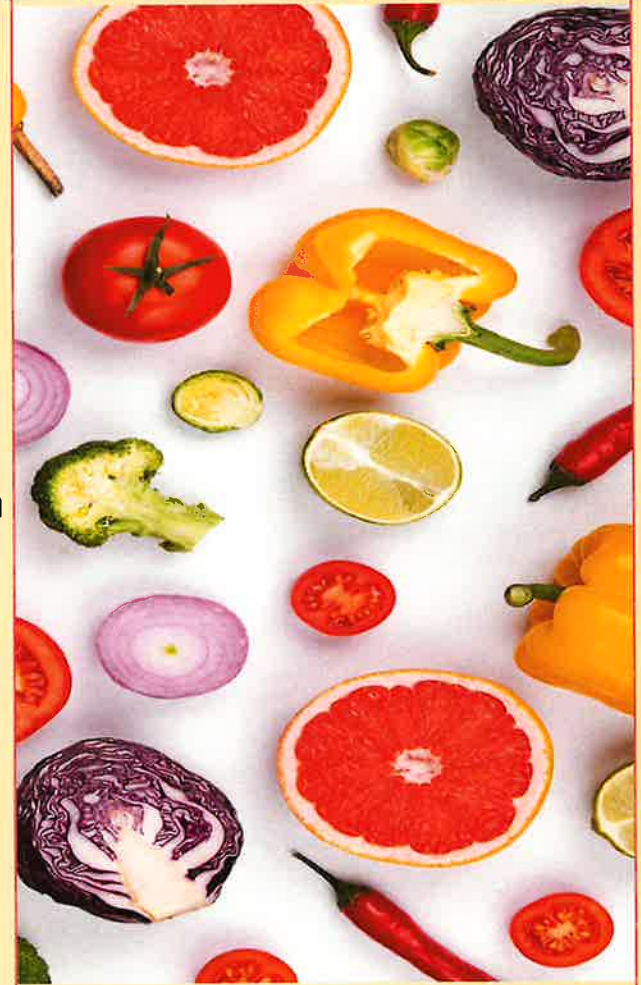


Student Payments



Federal Reimbursements [∞]

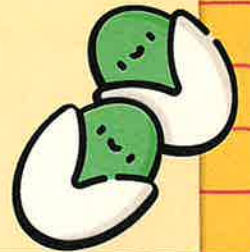
- Federal reimbursements are a per-meal reimbursement for each qualifying meal.
 - ◆ Meals must meet certain meal pattern guidelines and nutritional standards.
- Commodity funding-allocated based on participation in the National School lunch program.
- Federal Reimbursement (\$4.43 per lunch and \$2.37 per breakfast).
- With some matching funds provided by the state for universal meals.





Student Payments

- 2nd meals or entrees
- A la carte only at CHS for Smart Snacks





Hawaiian Poke Bowl
(fish sticks, edamame beans, pineapple, cucumbers over rice with a sriracha mayo and soy sauce)



Tomato Soup with Grilled Cheese



Harvest Turkey Garden Salad with Homemade Maple Apple Vinaigrette and a Garlic Knot





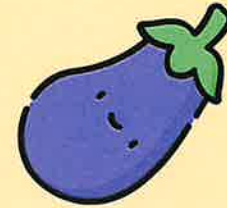
Fixed Costs



Food
Food Supplies



Labor &
Benefits



Equipment &
Overhead

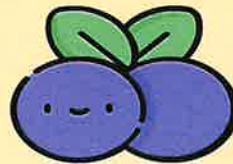




Financial Challenges



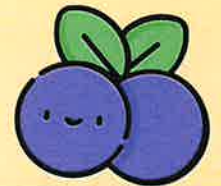
- Rising food costs.
- Supply chain disruptions (less options that meet requirements).



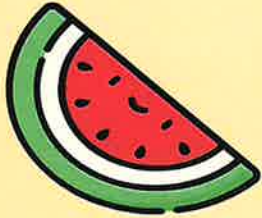


Procurement Problems

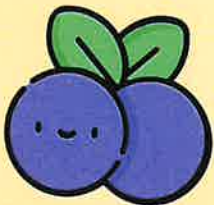
- Uniquely high cost of low-sodium and whole grain food to meet the strict nutritional standards
 - Many manufacturers and distributors hesitant to prepare and stock specialty items for K-12
- Suppliers not carrying sufficient menu items
- ● Challenges with availability of foods that are well accepted by students
- Concerns about proposed mandates on sodium, milk and added sugars




Staff Challenges



- Limit capacity to offer competitive wages in a tight labor market
- Sufficiently and skilled staff in order for kitchens to increase scratch cooking
- Need for additional staff due to universal meals increasing participation



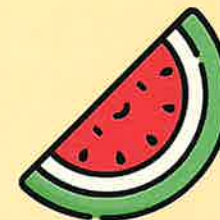
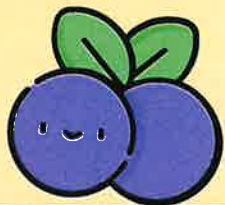


"With success comes greater challenges, for every achievement opens the door to new obstacles. The journey never ends, but the rewards grow with every step forward."



2024 SNA School Nutrition Trends Report

- 99.3% reported challenges with increasing costs
- 83.9% indicated costs are significant challenges
- 90.5% reported staff shortage
- 87.2% reported menu item shortages
- Report persistent procurement problems





Breakdown in Costs



The average for producing a school lunch

- ❖ 44.7% Food
- ❖ 44.5% Labor/Benefits
- ❖ 9.5% Other Direct Costs (supplies, equipment, etc)
- ❖ 1.3% Indirect Costs





**Cost to produce a school lunch
exceeds the free lunch subsidy by at
least \$.49**

Nutritional changes coming will cost \$ 03 more per meal


Meatball Subs

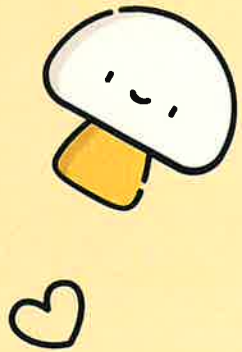
Ongoing Challenges

- Funding
 - Rising cost of food and labor
- Staffing
 - Sustaining, Supporting
- Cafeterias
 - Building a culture of dining



Food Service Fiscal Budget

	FY'24	FY'24	FY'25
	Budget	Actual	Budget
Total Revenue	\$1,937,042	\$1,847,275	\$1,889,285
Total Expenses	\$1,936,039	\$2,058,380	\$2,152,438
Surplus/Deficit	\$1,003	(\$211,105)	(\$263,153)



Thanks!



Do you have any questions?

