

Summer Meals

- 13 years of “In-House” operation
- Increased availability (7 schools)
- Expanded employment opportunities for district staff

Additional Programs

- Catering
- After school snacks
- Satellite operations
- HACCP Implementation

In Process/On-going Projects

- Warehouse Freezer Expansion
- Completion of Renovations

Summary

- CNS department is different from other support services as they are financially independent.
- We generate revenue to cover our expenses, and excess funds can be used within the district to upgrade and revitalize the program. These funds can also be used for appropriate expenses associated with the program.
- Although we are and have been self-supporting, ultimately the kids are our bottom line.
- Everything we have presented has been undertaken, so that we can continue to fulfill our educational mission.



For more information on Child Nutrition Services and CATCH visit these websites:

http://www.midlandisd.net/district/student_service/CNS/index.html

www.midlandisd.net/district/student_service/catch/index.html

Contact Child Nutrition Services
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Midland ISD Child Nutrition Services



Department Beliefs

We believe:

- Quality meals enhance students ability to process and retain information, heighten concentration skill, and improve scholastic achievement and overall wellness.
- Helping every child achieve through providing healthy, nutritionally balanced and good tasting meals is an enhancement to the educational day.
- Through school meals, we serve education everyday.

Student Satisfaction

Over 10,000 breakfasts served daily

Over 12,000 lunches served daily

(76% of elementary enrollment)

Breakfast Express



Began in 1998 with 5 schools participating. Now serving 31 schools.

- Elementary students served increased from 30% to 75-80%
- Secondary students served increased from 20% to 55-60%.

Staff Training

- State Certification/Recertification
- Employee "Food Handlers" Certificates
- Ongoing Continuing Education

Computerization

- All schools networked
- Warehouse/Distribution Operation
- Purchasing/Bills Payable/Payroll
- On-line Reporting to Texas Department of Agriculture
- Point of Sale/Meal Accounts/PAMS



Finances



- Increased Revenues
- Healthy Fund Balance

Nutrition

School meals are healthy meals. They must meet federal guidelines based on the *Dietary Guidelines for Americans*. The current guidelines recommend that no more than 30 percent of an individual's calories come from fat, and less than 10 percent from saturated fat. Regulations also establish a standard for school lunches to provide one-third of the Recommended Dietary Allowances of protein, Vitamin A, Vitamin C, iron, calcium, and calories. These



guidelines apply over the course of one week of school lunch menus.

MISD received excellent reviews on the most recent CRE and SMI (the 5 year state and federal reviews).

Coordinated School Health

- The **CATCH** Program considers school cafeterias an extension of the classroom. Through the Eat Smart component, breakfast and lunch become opportunities for children to learn, practice, and adopt healthy eating habits. School Food Service personnel

prepare healthier meals and help coordinate healthy messages with the rest of the school.

- **CSHAC Teams** (Campus School Health Advisory Committee) help implement school health at the campus level
- **Wellness Policy** - adopted by MISD School Board in 2005-2006 and encourages continual improvement in health/wellness programs
- **Nutrition Education** supported through the cafeteria, web pages, combined efforts between schools and CNS.

GO FOODS

SLOW FOODS

WHOA FOODS

