

# Spring-Ford Area School District



## Vision Statement:

"To provide the best quality dining experience we are capable of for everyone at Spring-Ford Area School District. This is achieved by exceeding the expectations of everyone who walks through our doors by providing excellent, courteous and professional service, by preparing nutritious, high quality food served in an appetizing manner, and continuously striving to find even better ways to serve our customers. The outstanding service provided will insure our mutual success as we continue into the future."

# Spring-Ford Area School District

## About our Schools



### FOOD SERVICE OFFICE

(1) Coordinator  
(1) Clerk

### (7) Elementary Schools (Grades 1-4)

Enrollment 2,522

7 Full Kitchens

7 Kitchen Managers

2-4 Food Service  
Workers Per School

### (3) Middle Schools (Grades 5-8)

Enrollment 1,855

2 Full Kitchens

2 Kitchen Managers

6-15 Food Service  
Workers Per School

### (2) Upper/High School (Grades 9-12)

Enrollment 2,345

2 Full Kitchens

2 Kitchen Managers

6-14 Food Service  
Workers Per School

# Spring-Ford Cafeteria Operations

## Kitchen Staffing

Full Time 27

Part Time 42

Total 69



# Spring-Ford Cafeteria Operations

<b>Current Meal Prices - 2011/12</b>			
Elementary Lunch	(K-4)	\$2.65	
Middle School Lunch	(5-8)	\$2.85	
High School Lunch	(9-12)	\$2.85	

<b>Meals Served (from 2010/11)</b>			
Average meals served per day		3,980	
Meals per year		716,471	

# Spring-Ford Area School District

National School Lunch Program

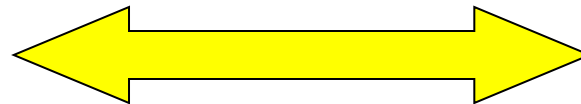


2011 Dietary Guidelines for Americans

The Dietary Guidelines describe a healthy diet as one that emphasizes fruits, vegetables, whole grains, and fat-free or low-fat milk and milk products; includes lean meats, poultry, fish, beans, eggs, and nuts; and is low in saturated fats, *trans* fats, cholesterol, salt (sodium), and added sugars.

By law, Federal school lunches must provide one-third of the recommended dietary allowance (RDA) for key nutrients.

Nutritional Profile of School Meals are Changing



Budget Pressures

Wellness Programs Increased Costs (Food, Labor/Benefits)

# Spring-Ford Area School District

## National School Lunch Program

*Each Lunch is required to contain:*

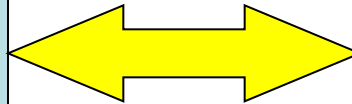
- 2 oz. of Protein (meat or meat alternate)
- at least one serving of Whole Grains
  - 1/2 cup Fruit
  - 1/2 cup Vegetable
- 8 oz. Fluid Milk

Menus and serving sizes  
are based  
on these specifications



### Monthly Manager Menu Meetings-

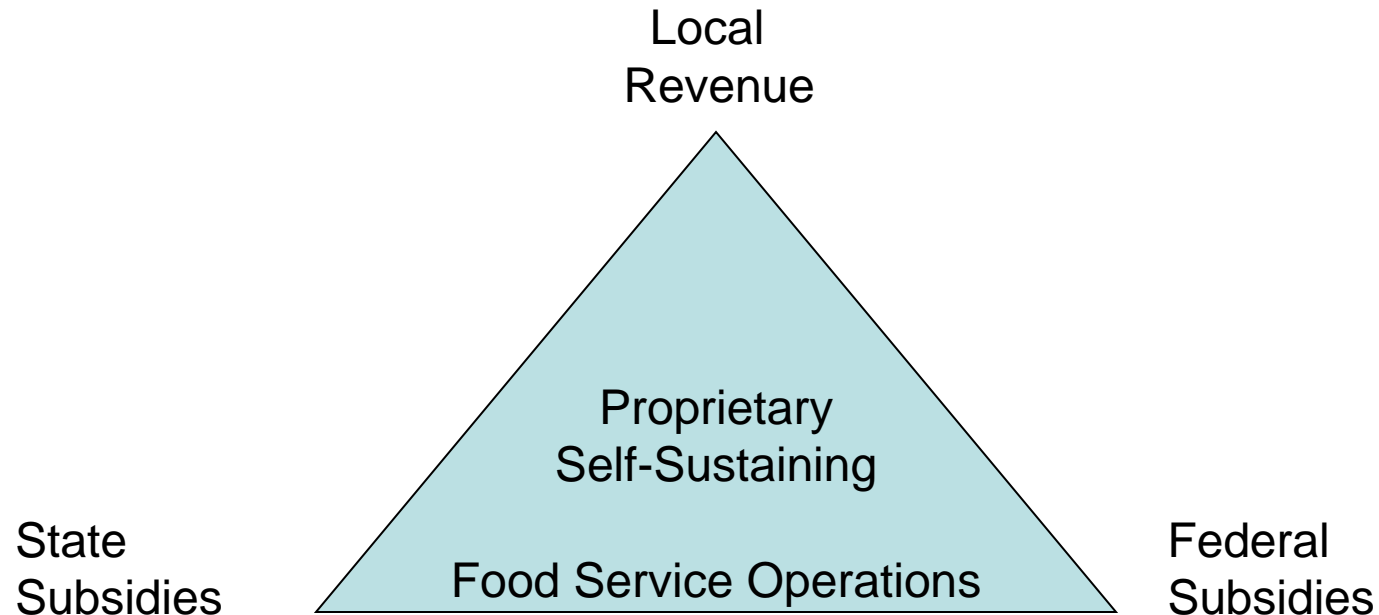
Managers have input on the menu choices each month. We also discuss what is working and what is not, new items and trends, etc.



**While  
Balancing**

Wellness Program  
High Food Costs  
Government Commodities  
Student Requests

# Spring-Ford Area School District



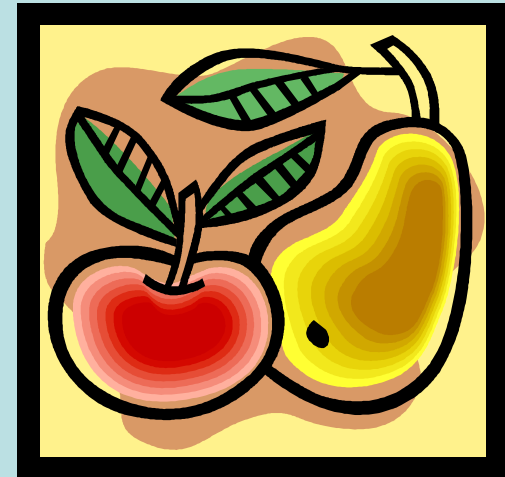
## **School Food Service is often a Catch 22 situation –**

operating a Fiscally Sound Operation, meeting nutritional/wellness guidelines, paying salaries and other costs, all while working with limited financial resources.

# Spring-Ford Area School District

## REVENUE CONSISTS OF --

- Local
  - Sale of lunches, a la carte, interest, and limited catering sales
- State Reimbursement
  - \$ .10 for every Paid lunch sold
- Federal Reimbursement
  - \$2.77 Free Lunch
  - \$2.37 Reduced Lunch
  - \$ .26 Paid Lunch





# Spring-Ford Area School District

## Highlights of the 2011-2012 Budget

### ➤ Revenue

-Local Sources- Sales	\$2,827,000
-State Sources	\$ 178,000
-Federal Sources	\$ 600,000
<u>-Other Operating Rev</u>	<u>\$ 21,000</u>
-Total Revenue	\$3,626,000

### ➤ Expense

-Salaries	\$1,221,500
-Benefits	\$ 643,030
-Food & Supplies	\$1,728,000
<u>-Other Expenses</u>	<u>\$ 26,750</u>
-Total Expense	\$3,619,280

### ➤ Operating Income

\$ 6,720

# Spring-Ford Area School District

## **Recommendations put into place to help control Costs for the 2011-2012 School Year**

1. Reduction of Food Service Hours Worked
2. Staff Realignment
3. Additional Grant Revenue
4. Reduction in Annual Uniform Reimbursement
5. Group Purchasing and Menu Standardization