



HIGH SCHOOL CAFETERIA REMODAL

Department of Food and Nutrition SY 2018-19

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Cafeterias get Major overhaul

The cafeterias at both Bradford High School and Bradford Middle school got completely renovated this past summer. Both of these cafeterias received new seating arrangements, wall decorations and major serving lines. In all, these cafeterias look brand new! The students have enjoyed the new look and arrangement of the cafeteria. Some students even report feeling as if they were in a modern restaurant. The serving lines offer many more choices to the students through our offer vs serve menu planning and bring the food out of the kitchen and into the cafeteria. All seven schools received new equipment through a FDACS equipment grant. The pieces installed included, ovens, warmers, refrigerators and steamers. We are very proud of our cafeterias and new kitchen equipment and hope this excitement continues into the New Year.

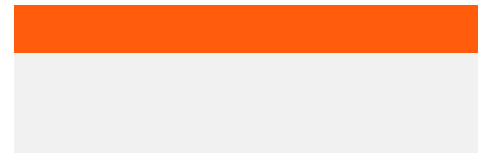


Middle School Cafeteria





HACCP Training



March 23, 2019 the entire Bradford County School Department of Food and Nutrition attended a food safety training. This was a 6 hour training provided by the Florida Department of Agriculture and Consumer Services. The training was held at Bradford Middle School and covered topics in the Health and Well being of our kitchens. Hazard Analysis and Critical Control Points or HACCP for short is a complicated list of food safety guidelines. These 35 staff members became certified once their 6 hours of training were completed. The day consisted of instruction in proper handling of leftovers, proper cooking temperatures and how to handle improper staff hygiene.

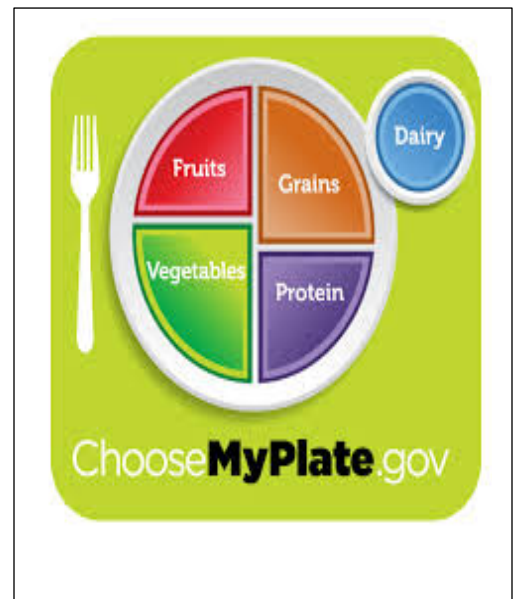


Lunch participation strong; but not Breakfast.



Who wants to eat? It would seem like an easy question, especially before or after a hard day in school. The data tells a different story. The following are the Average Daily Percentages (ADP) for each of the schools for both breakfast and lunch.

	Breakfast	Lunch
BHS	25%	61%
BMS	32%	77%
BES	43%	84%
HES	59%	95%
LES	45%	83%
SES	45%	81%
SSES	53%	82%





FAST FACTS

Bradford's DC%

62%

District Average Students receiving federal assistance.

Bradford's CEP%

100%

Students receiving free breakfast and lunch

TOTAL MEAL REVENUE 2018-19

\$1,760,104.60

Highest ADP

95%

Hampton Elementary School had the highest Average Daily Participation for lunch of any school.

Total Meals 2018-19

Breakfast 194,751

Lunch 376,105

Total meals served 570,856

FOR MORE INFORMATION

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Summer Feeding sites and dates of operation:

Starke Elementary School June 4-July18

Breakfast 7:30-8:15 and Lunch 11:30-12:15

Bradford High School Athletics June 4-July 18

Lunch 10:30

Southside Elementary School July 8-19

Breakfast 8-8:30 and Lunch 12:30-1:00

Concerned Citizens (RJE) June 4-July 18

Breakfast 8-8:30 and Lunch 12:30-1:00



HUSSC Awards

ALL 5 Elementary Schools earn Silver Award

The United States Department of Agriculture's HealthierUS School Challenge is a voluntary certification initiative recognizing schools that demonstrate a commitment to advocate healthier school environments through the promotion of nutrition and physical activity. All awardees of this certification have surpassed minimum meal service requirements, and excelled in nutrition education, physical education and other areas of wellness and food service management. When the HealthierUS School Challenge was adopted under the Let's Move Initiative in 2010, monetary incentives were made available for this prestigious award. Each school that receives a Silver

The mission statement of Bradford County Schools is "To support the student's ability to learn throughout their school journey by presenting healthy food selections and promoting positive lifelong nutrition decisions." The HealthierUS School Challenge award is a testament to that positive learning culture. Congratulations to all of the award recipients for a job well done.

Brooker Elementary

Hampton elementary

Lawtey elementary

Southside elementary

Starke elementary

FEBRUARY BOARD RECOGNITION



Level award will earn \$1,000 for their outstanding efforts. Schools will also be awarded a banner and plaque for display from the United States Department of Agriculture as well as recognition on the Federal Team Nutrition website. Schools will also receive a certificate and banner from the Florida Department of Agriculture and Consumer Services and their successes are highlighted in a press release from our Commissioner, Nikki Fried.

The HealthierUS School Challenge application process requires collaboration between the food service department, administration, teachers, and wellness champions within each school. The HealthierUS School Challenge helps reinforce the importance of physical activity, physical education, good nutrition, and the presence of nutrition education in Bradford County schools.

The district's school meals are already compliant with the strict nutrition standards set by federal regulations – but Bradford County goes a step further by supporting all children through their nutrition journey. The HealthierUS School Challenge process also helps ensure that all foods sold to students on the school campus, outside of the school meals are, including those foods sold ala carte are rich in vitamins, minerals, and whole grains and lower in calories, sodium, and fat.



35 years of service

On April 18, 2019 Bradford County School Department of Food and Nutrition celebrated 35 years of service from Clara Griffin. We want to say thank you very much for all of your time and effort that you gave to Bradford County and we wish you the very best in retirement. Remember "If you feed them they will come"



National School Lunch Week T-shirts



All staff members received T-Shirts to show our support of them during National School Lunch Week which was October 15-19, 2018.

"We have no fear, the lunch ladies are here"

A BIG Thank you to Mr. Mark Lawrence's high school culinary arts class for assisting with the food tastings this year. The buying cooperative that Bradford County belongs to, North Florida Buying Group (NFBG) requires new items to be properly tested before consideration can be given to a new menu item. Mr. Lawrence's class taste tested 12 items. The classes had to rate the product using all of their senses and give the item a numerical rating 1-5. The surveys were compiled and the data was entered into the NFBG product testing site. BCSD is adding 2 of these items on next year's secondary menus. The first item is spicy chicken wings and the second is the breakfast sausage gravy.



The new Food Service Van, just in time to use during the Summer Feeding!

What is a Sharing Table?

The Sharing Table is a place where students can place unopened food and drinks that they choose not to eat or drink. This provides an opportunity for other students to take additional helpings of food or beverages from the Sharing Table at no cost to them.



Sharing Table

How Does the Sharing Table Work?

Students must drop off unwanted food and drink on the Sharing Table **immediately after leaving the serving line**. If a student is still hungry after finishing his or her meal, he or she may pick-up items from the Sharing Table.

What Can Be Placed on the Sharing Table?

Pre-packaged food, unopened wrapped food and beverages, or food items with a peel.

Examples include:

- ⇒ Unopened milk, cheese sticks, yogurt, and cut fruits and vegetables
- ⇒ Unopened crackers, cereal bars, and chips
- ⇒ Wrapped fresh fruits and vegetables
- ⇒ Unwrapped whole fruits with an inedible peel, such as oranges or bananas

No items from home can be placed on the Sharing Table.



Reducing Waste in the Lunch Room

For the last several years, Bradford County Schools have made important changes to reduce the amount of food waste. Our schools use a concept called "Offer Versus Serve" (OVS) to plan meals, reduce waste, and allow students to choose only the foods they want to eat. Menus are planned around five components, or food groups. These are meats/protein, grains, fruits, vegetables, and milk.

At lunch, the cafeteria offers all five components. Students may take all five items, but must take at least three components to make a student lunch. One component must be a fruit or vegetable.

At breakfast, the cafeteria offers four components. Students may take all four items, but must take at least three components to make a student breakfast. One component must be a serving of fruit.

In order to take the minimum number of items to create a student meal, a student may be required to select a food he or she will not eat. The Sharing Table is available to encourage sharing of unwanted items and prevent them from being thrown away.

While students are still encouraged to choose only what they will eat and eat what they choose, the Sharing Table offers an opportunity for sharing items that would otherwise be thrown away.

Department
of Food and
Nutrition
SY 2018-19



FOOD AND NUTRITION SERVICES

MISSION STATEMENT

To support the student's ability to learn throughout their school journey by presenting healthy food selections and promoting positive lifelong nutrition decisions.

Vision Statement

The Department of Food and Nutrition Services is a team of well trained professional, food preparation and service personnel who are dedicated to providing healthy, nutritious and well prepared meals to all students.