

# RSU 9 FOOD SERVICE UPDATE

## School Years 2020/2021 & 2021/2022

### 2020/2021 Meals Served

The hybrid model of the 2020/21 school year had a significant impact on the number of meals served, and in turn, revenues. To minimize the financial impact, we reduced expenses while serving as many meals as possible through student take-home, parent pick-up and home delivery. Despite our efforts, we served 138,676 fewer meals in SY 21 vs. our last “normal” year in SY2019.

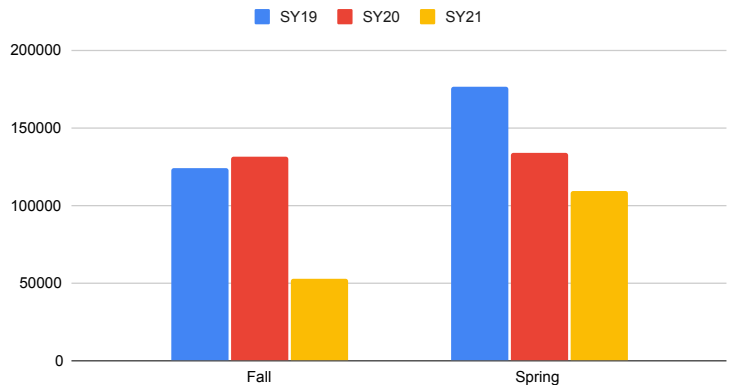
### Challenges of SY 21

- \* Figuring out how to safely serve students while keeping them appropriately distanced .
- \* Removal a salad bars and reduction of menu options for students.
- \* Ongoing supply chain issues due to labor shortages and production issues.
- \* Managing perishable inventory while in and out of learning models.

### Opportunities

- \* We’ve learned as a team just how adaptable we can be.
- \* All students free in SY22.
- \* One-time investments through COVID funding will benefit the program for years to come.

Meals Served

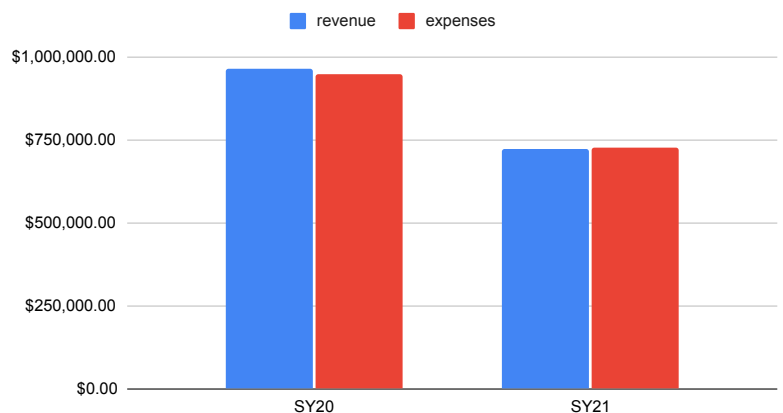


### Financial Results

Despite the reduction in meals served, our bottom line was not impacted as significantly as was feared in the fall of 2020. An increase in reimbursement rates and all meals being reimbursed at the “free” rate helped to keep revenues up.

We finished the year with revenues of \$724,000 and a net loss of only \$4,000

Revenue and Expenses





## Staffing

Thankfully, we were able to keep all our team members employed through a very difficult year.

Looking ahead we are almost fully staffed for the upcoming school year with only one position still needing to be filled. With a full return of students and everyone eating for free we expect a very busy year ahead.

## Investments Through COVID Funding

- \* Purchased a Ford Transit Connect van to help with moving food and supplies around the district and to make meal deliveries to homes.
- \* Made bulk purchases of paper goods and packaging required to safely feed students in and out of school buildings.
- \* Investing in remodel of Middle School cafeteria to increase speed of service, student options, and maximize seating capacity.
- \* Building a covered outside dining area at Middle School to increase seating capacity.

## School Year 2022

Undoubtably, the 2022 school year will present its own set of new challenges.

With a full return of students, we expect to serve more meals this year than ever before and are actively preparing for the challenge.

We look forward to the return of fruit and vegetable bars in our schools, although in most cases the items will be individually wrapped to reduce the risk of cross-contamination.

With distancing requirements reduced, but not eliminated, we'll likely still need to get creative and pull from what we've learned, serving students in multiple locations and in multiple ways.

Our most significant challenges for the upcoming year will likely be food cost and supply chain. Food prices are up significantly due to inflation and transportation costs. Additionally, labor and material shortages are effecting a once very reliable supply chain. As a result, menu substitutions and adjustments may be necessary from time to time.

Regardless of what the 21/22 school year brings, one things for sure.....

*We will feed them in their room , We will feed them morning and noon, we will feed them in the hall, we will feed them one and all!*

*Red Fish, Blue Fish, Goldfish Crackers*

*Our Food Service team, they are not slackers!*

*By bus, by van, by cart or wagon, we've got the team to make it happen!*

*With Great Taste-, - Chef Andy*

