

# RSU 9 FOOD SERVICE UPDATE

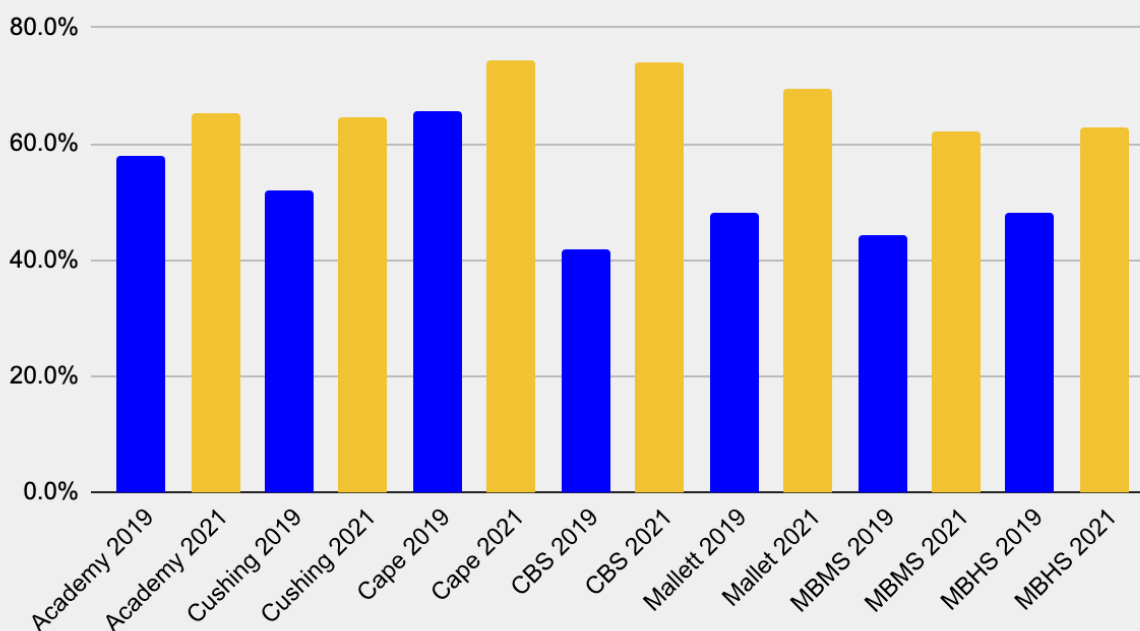
November 2021

Andrew Hutchins-Director of Food Services

## Meal Participation Trends

When comparing October 2019 to October 2021, student meal participation is up significantly. While breakfast participation rates are up a modest 5.4%, we are seeing the greatest increase in lunch participation with a district wide average increase of 16.3%. This equates to an increase of roughly 130 meals served per day.

### Student Lunch Participation October 2019 vs. October 2021



A variety of methods are being used to accommodate social distancing at meal times and they vary greatly across the district. Some schools have increased the number of meal shifts while others are using alternate spaces including classrooms, meeting rooms, hallways, and outdoors when possible. Some situations require meals to be packed for transport to other part of the building while others are served in the cafeteria. The team has done an outstanding job adjusting to the changing needs throughout the district.

## Challenges of SY 22

- \* **Supply Chain:** Due to supply chain disruptions 10%-20% of items attempted to order on any given day are not available. To compensate, we are moving a great deal of food and supplies between schools on a daily basis and making menu substitutions as needed.
- \* **Staffing:** While we are fortunate to be fully staffed, due to a lack of substitutes, team members have been working extra hours and working together to cover shifts when others are out sick or quarantined.

## Foodservice Investments Through ESSER III

- \* Upgrading kitchen equipment and service area at Academy Hill School
- \* Assistance to pay for additional packaging costs related to Covid-19 mitigation
- \* Carts for food and supply transport within schools.
- \* Patio and additional outdoor seating for dining at MBMS.
- \* Nutrition assistant to help with district coverage and program monitoring.

## Middle School Cafeteria Renovation

The middle school cafeteria renovation has been very well received by students and staff alike.

- \*New cafeteria tables which now provide a variety of seating options.
- \*The serving area was reconfigured to provide more menu options, increase flexibility, and speed up service so students have more time to eat.
- \*Fresh paint, logos, and window shades, condiment stations were added to improve the overall experience and promote school spirit.



Phase Two of the project includes additional outdoor dining capacity and learning space as well as an additional walk-in cooler in an adjacent storage area. More info and before/after photos can be found here: <https://mtbluenutrition.weebly.com/photoevents.html>

