



FOOD SERVICES

Standard Program Evaluation

Program Evaluation Question(s)

1. Does the Food Services Program provide sufficient food to meet the nutritional needs of all students?
2. Is the food adequate to meet the students needs and alleviate hunger?
3. What input do students and staff have regarding the Food Services Program at SSD?

I. Program/Service Information

1. Name of Program or Services: Food Services.
2. Personnel Responsible for Evaluation and Program (list):
 - John Ruzas, Interim Purchasing Manager (Interim Chairperson)
 - Kim Harrison, Sodexho Food Services Manager at SSD (Co-Chairperson)
3. Demographic Description of Program:
The District's Chief Financial Officer, Interim Purchasing Manager, and Manager of Student Data oversee different aspects of the program run by Sodexho. Staffing from Sodexho has remained the same and is as follows:

Building Staffing by Sodexho:	Head Cook	Cook	Food Services Worker	Manager/Assistant Manager
27 personnel				
District Wide				2
Ackerman	1	1	1	
Neuwoehner	1	1	1	
Litzsinger	1	1	1	
Northview	1	1	1	
Southview	1	1	1	
South Tech	1	2	2	
North Tech	1	2	2	

Participants: Teachers, Nurses, Building Principals, and Students

Length of program/service: School Year Program while students attend August to June.

4. Date of Evaluation (Year/Duration):
August 2005-June 2006
5. Goal/Objective of Program/Services:
The goals of the program are to provide nutritional meals for the SSD students and staff, and provide a clean and healthy environment for meals for the students.
6. Brief description of relationship between program goals, CSIP and MSIP Standards:



FOOD SERVICES

Standard Program Evaluation

MSIP 8.13. A school foods program is available which makes at least one nutritionally balanced meal available to all students each day, in accordance with Federal and State Child Nutrition Program regulations and guidelines.

II. Evaluation Criteria for Programs/Services Offered (check type utilized)

- Staff perception
- Assessment statistics
- Attendance rate
- Student attitude and interest survey

III. Description of Stakeholders Engagement in Program Evaluation:

- John Ruzas, Interim Chairperson
- Kim Harrison, Sodexo Co-chairperson
- Dina Strader—Sodexo Food Services
- Judy Puent --Sodexo Food Services
- Parents: Anne Ziruska, Towaana Gardner and Laura Bland
- SSD staff: Alicia Collins, Carol Hemmersmeier, Paul Bauer, Fran Buehler, Marsha Myers, Karen Hoffman, Gina Hoffman, Susie Sides, Stephanie Valleroy, Debbie Scanlon, Mike Larsen, Penny Anderson, Ini Udofia, Melissa Ford, and Ron Wooley.
- Student: Christina Moore (from Neuwoehner)

IV. Results

Sodexo Management Inc. continued for another year (2005-06) to provide the food services program for SSD buildings. The Food Services Manager served as co-chair for the program evaluation report. Additional training was provided to Sodexo staff to help the students make better meal choices. In addition, some changes to the menu were instituted as a result of last years survey (2004-05). In order to see if the changes had any effect on improvement over last year, the same survey was conducted again this year (2005-06). Surveys were sent to students and staff at special education schools/programs and technical education schools.

The results of the surveys for the school year of 2004-2005 and 2005-2006 were compared and displayed in the table below for all buildings including technical schools. The results included students and staff at special education schools and technical education schools. (See appendix A for details).



FOOD SERVICES

Standard Program Evaluation

Scale: 1=strongly disagree; 3=strongly agree	2004-2005	2005-2006
	Mean (N=161)	Mean (N=173)
Servers and cashiers are friendly	2.8	2.9
The cafeteria is clean and comfortable	2.7	2.8
The school menu includes meals I like, and the meals are ready on time.	2.3	2.8
Cold foods are cold; hot foods are hot	2.5	2.5
I get enough food with my meal	1.7	2.3
Overall	2.4	2.7

The mean scores in all items increased from 2004-05 to 2005-06, except “cold foods are cold and hot foods are hot” which remained the same for two years. Largest increase was the item of “I get enough food with my meal” from 1.7 to 2.3. Next largest increase was “The school menu includes meals I like, and the meals are ready on time” from 2.3 to 2.8. The overall scores increased from 2.4 to 2.7 from 2004-05 to 2005-06.

1. Strengths of program/service:

With the increase in students and staff satisfaction with food services, it is pleasing to see that some of the efforts made had some positive effects.

For example, The Food Service Committee which met twice a month (one north region and one south region) promoted open communication between the Sodexo staff and the SSD building staff. Feedback from these meetings has promoted an understanding by the schools about the school menus. There are strict guidelines that must be followed to comply with the National School Breakfast and Lunch Programs. Sodexo completed a menu for each month to make sure that the correct number of calories are offered in the different food categories that includes total fat, saturated fat, protein, calcium, iron, vitamin A, vitamin C, fiber, and sodium requirements.

Comment sheets were provided at each location for both staff and students to express concerns on any and all aspects of the Food Service function. This allows for a quick response to a problem before it becomes major. Sodexo Management has been quick to respond in every instance. For example, at the special education elementary schools with older children, the menus are altered in accordance with the high school portions to offer the maximum amount of food for students.



FOOD SERVICES

Standard Program Evaluation

2. Concerns regarding program/service:

In accordance with the Board Policy ADF-R, District Wellness Regulation that must be in place for August 2006, the SSD menus must follow the Missouri Eat Smart guidelines. The Missouri Eat Smart Guidelines menu which is the Board Policy, some of the students' favorite meals will have to be served less times during the year. From the feedback, the favorite meals are pizza and chicken nuggets. This may impact students' satisfaction for food services for the next year because the students' favorite meals will be offered less frequently.

The Special School District elects to use the USDA's *Offer versus Serve*¹ and *NuMenus* program options at all schools. Appendix B displays the meal definitions for *Offer versus Serve*. Under *Offer versus Serve*, the student has the right to decline certain food choices. That is, students do not have to take foods that they do not like, thus choosing not to take the meal that day. The possible impact may be on these two survey items, "The school menu includes meals I like" and "I get enough food with my meal".

3. Recommendations regarding program/service:

For this coming school year 2006-07 efforts should be directed to maintain and possibly improve on the education of nutrition for students and staff in order to make positive impact on scores of the food service survey. Due to the fact that the menus will have to be in accordance with the Missouri Eat Smart Guidelines, increasing the awareness of the Wellness program and its policies to help achieve an understanding of why the selections of meal choices are better for our nutrition. Goals must be set for nutrition education with emphasis on wellness issues and childhood obesity. The Food Service Department will expand the education of staff and students on healthy choices to help students make nutritional choices at meal time.

The recommendations are listed:

1. The Food Service Committee will (a) continue monitoring students' and staff satisfaction by administering a revised survey at the end of 2006-07 school year in which we will be able to compare the results of staff and students at the technical schools with the special education schools. In addition, a couple of questions related to nutrition information will be added, (b) on-going feedback and comments from students and staff will be discussed with the committee for improvement, and (c)

¹ Students do not have to take everything that is offered, and even if they do, that does not guarantee that they will eat it. The District makes an effort to have items on the menu that are pleasing to the students, unfortunately not all students love vegetables but yet they are required to be on the menu.



FOOD SERVICES

Standard Program Evaluation

- continue meeting twice a month (one north region and one south region) to promote open communication between the Sodexo staff and the SSD building staff.
2. Food Service will continue educating the staff and students on healthy choices. The emphasis will be placed on the correlation between food choices, calories, and physical activity.
 3. Posters will be made and posted showing how many calories in a food choice and how much activity would be required of a certain type to burn the calories ingested. For example, 1 candy bar 650 calories would require 1 hour of walking, 45 min of bike riding 30 min of jogging.
 4. In elementary schools, continuation of the character “Lift-Off”, a big blue star character, gives tips about food and eating and appears on posters throughout the school.

V. Action Plan for Recommendations as A Result of Program Evaluation

Person responsible to champion action plan

John Ruzas Interim Purchasing Manager

Timeframe for reporting updates to Board of Education

_____ Date: _____
Signature of Administrator Responsible for Chairing Evaluation



FOOD SERVICES

Standard Program Evaluation

Appendix A

FOOD SERVICE Survey Report							
2005-2006		Disagree	Netural	Agree	Mean	Valid N	Do not know/Not Applicable
		1	2	3			
N=173							
1.	The school menu includes meals I like, and are ready on time.	7%	9%	84%	2.8	173	0
2.	Are hot foods hot and cold foods cold	22%	0%	78%	2.5	171	0
3.	Do you have enough food available	36%	0%	64%	2.3	173	0
4.	Servers and cashiers are friendly	7%	0%	93%	2.9	172	0
5.	The cafeteria is clean and comfortable	8%	0%	92%	2.8	172	0
2004-2005		Disagree	Satisfied	Agree	Mean	Valid N	Do not know/Not Applicable
		1	2	3			
N=161							
1.	The school menu includes meals I like , and are ready on time.	18%	34%	49%	2.3	160	2
2.	Are hot foods hot and cold foods cold	14%	21%	66%	2.5	160	1
3.	Do you have enough food available	58%	18%	24%	1.7	161	1
4.	Servers and cashiers are friendly	4%	16%	80%	2.8	159	6
5.	The cafeteria is clean and comfortable	9%	16%	75%	2.7	156	1



FOOD SERVICES

Standard Program Evaluation

Appendix B

BREAKFAST*: A STUDENT MUST SELECT A MINIMUM OF TWO ITEMS TO QUALIFY FOR A MEAL. A STUDENT MAY SELECT UP TO THREE ITEMS FOR THE MEAL PRICE

GROUPS that must be offered:	Rule:	Examples of Items in the Group:
Other 1	Must select 1	<i>Pancakes, French Toast, Waffle</i>
Other 2	May select 1	<i>Fruit or Fruit Juice</i>
Milk	May select 1	<i>Fluid Milk: 2%, 1% Chocolate, Skim</i>

LUNCH*: A SCHOOL LUNCH CONSISTS OF AT LEAST 3 MENU ITEMS (AN ENTRÉE, FLUID MILK AND AT LEAST 1 SIDE ITEM). A MINIMUM OF 2 ITEMS MUST BE SELECTED, ONE OF WHICH MUST BE AN ENTRÉE. STUDENTS ARE ALLOWED TO DECLINE NO MORE THAN 2 SCHEDULED MEAL ITEMS.

GROUPS that must be offered:	Rule:	Examples of Items in the Group:
Entree	Must select 1	<i>Pizza, Cheeseburger, Noodles & Meat Sauce</i>
Others	May select 2 menu sides. Can decline up to 2 items.	<i>Whipped Potatoes, Carrots, Pears, Fruit drink, Cake, Cookies</i>
Milk	May select 1	<i>Fluid Milk: 2%, 1% Chocolate, Skim</i>

Note: Meal Definitions is under the National School Lunch Program

Summary:

For breakfast, cereals with no more than 35% weight from sugar per serving will be offered; foods that contain whole grain will be offered one day a week; fresh, canned, dried or frozen fruits and vegetables will be offered at least three times a week; low fat or skim milk will be offered daily.

For lunches, main dishes with 16 grams of total fat or less will be offered at least three times a week; dark green or orange vegetables and fruits will be offered one to three times a week, as well as fresh fruit or raw vegetables will be offered one to three times a week. Low fat or skim milk and reduced fat or fat free dressings will be offered daily.