FOOD SERVICES DEPARTMENT OVERVIEW

- PATRICK J. RENZI, DIRECTOR, FOOD & NUTRITION SERVICES
- 24 PLUS YEARS IN FOOD SERVICE INDUSTRY
- 10 YEARS SCHOOL DISTRICT(S) DIRECTOR EXPERIENCE
- 4 YEARS COLLEGE UNIVERSITY DINING MANAGEMENT EXPERIENCE
- 10 YEARS FOOD SERVICE SALES MANAGEMENT EXPERIENCE

- FOOD SERVICES DEPARTMENT
- 75 TOTAL EMPLOYEES
- 16 FULL TIME (AT LEAST 7 HOURS PER DAY)
- 59 PART TIME (TWO HOURS OR MORE PER DAY)
- SERVE 3800 MEALS A DAY FOR LUNCH (668,800 LAST YEAR)
- SERVE 375 BREAKFASTS A DAY AT 3 SITES (MIS, PHS, & PVHS)
- ACTIVE MEMBER OF SOUTH BAY PURCHASING COOPERATIVE
FOOD SERVICES YEAR IN REVIEW

- ALL FINANCIAL & ACCOUNTING SYSTEMS SWITCHED TO PEOPLESOFT SEPT. 2012
  - FOOD SERVICES IS ON THE SAME SYSTEM AS THE DISTRICT

- ADDED HEALTHY VENDING MACHINES AT MIDDLE & HIGH SCHOOLS

- WORKING W/SCHOOL SITES TO IMPLEMENT AND INCREASE THE USE OF THE “EDIBLE SCHOOL YARD” “GARDEN” PROGRAMS

- ELIMINATED STYROFOAM USAGE AT PENN & PV HIGH SCHOOL LOCATIONS

- SEPTEMBER 2012, IMPLEMENTED NEW USDA GUIDELINES TO OFFER MORE WHOLE GRAINS, FRUITS, AND VEGETABLES EACH DAY TO ALL AGE GROUPS

- IMPLEMENTED MORE SCRATCH COOKING SO MORE FOOD ITEMS ARE MADE FROM RECIPES AND LESS PROCESSED ITEMS PURCHASED

- STARTED AT PENINSULA HIGH END OF MONTH TEACHER LUNCH EVENT
“EDIBLE SCHOOL YARD”
2012/13 @ SILVER SPUR
FOOD SERVICES YEAR IN REVIEW (CONT)

- Implemented healthier snack items for lunch & nutrition break purchases at elementary, middle, & high schools
- Posted all middle & high school menus which are now online at the district food services website
- Enhanced elementary menus to better reflect the real food items being served for better communication w/parents and community
- Working member with South Bay Coop (9 districts) to purchase more efficiently to help keep food and supply costs lower overall
- 2011/12 profitable year w/food services ending with a $112,975 positive fund (13) balance
- Continue to partner with community based vendors to help increase overall participation and customer satisfaction at all school sites
FOOD SERVICES GOALS

- FOOD SERVICES OPEN HOUSE FOR PARENTS AT MIRALESTE TO SHOWCASE HEALTHY OPTIONS W/OUTSIDE VENDORS, PLUS TO SHOW HEALTHY FOOD ITEMS FROM THE FOOD SERVICES THAT WE CURRENTLY SERVE

- REDUCE TO ZERO THE STYROFOAM USAGE AT ALL SITES & USE DISPOSABLES THAT ARE SUSTAINABLE AND MADE FROM NATURAL RESOURCES

- PRESENT AT SCHOOL PTA MEETINGS & WORK W/SCHOOL SITES TO HELP INCREASE LUNCH PARTICIPATION

- START BREAKFAST PROGRAM(S) AT PALOS VERDES INTERMEDIATE & RIDGE CREST INTERMEDIATE

- REVIEW DISTRICT’S “WELLNESS POLICY PROGRAM” TO SEE IF IT MEETS THE TRUE GOALS OF THE FOOD SERVICES DEPARTMENT AND THE DISTRICT
FOOD SERVICES GOALS (CONT)

- BEGIN TO OFFER A “GLUTEN FREE” MENU
- START TO OFFER A “GRASS FED BEEF” PROGRAM
- CONTINUE TO INCREASE THE USE OF THE “EDIBLE SCHOOL YARD” (GARDEN PROGRAMS) AT MORE SITES
- “FOOD ON THE GO” CATERING SERVICES PROGRAM FOR ALL SITES
- IMPLEMENT A NEW INVENTORY COMPUTER PROGRAM
- IMPLEMENT NEW POINT OF SALE COMPUTERS AT MIDDLE SCHOOLS
- STAY FINANCIALLY SOUND & WORK TO INCREASE FUND 13 BALANCE
FOOD SERVICES FOOD FACTS

- RECENT STUDENT SURVEYS REVEAL THE FOLLOWING:
  - RANKED STUDENT CHOICES...

- 1. PIZZA
- 2. CHICKEN NUGGETS
- 3. DODGER DOG
- 4. ORANGE CHICKEN
- 5. CORN DOG
- 6. BRUNCH FOR LUNCH
- 7. TERIYAKI BEEF DIPPERS