

DRAFT
SFUSD Student Nutrition Services
Goals & Objectives

Immediate goals within one year (by June 2010)

SNS Internal Goals

Operations

- Transition back office operations to new software, begin roll out of Point Of Sale (POS) at school sites.
- At Middle and High Schools, make all meals reimbursable, thus increasing meal choices for qualified students. This will ideally increase participation and reimbursements.
- Reduce waste through improved ordering procedures.
- Parent Portal Meals Prepayment – Implement pre-payment of meals at all Middle and High Schools with new POS.

Labor

- Staff training on new POS system, moving a la carte to reimbursable meals.

Food

- Menu ingredients with higher nutritional value
- Establish contracts with additional vendors for more unique menu items, such as chow mein, and can process bonus commodity items etc.

Policy

- In partnership with Student Nutrition & Physical Activity Committee (SNPAC), finalize principles for a model school food program

Short term goals (1-3 years)

SNS Internal Goals

Operations

- Continue rollout of POS.
- Complete implementation Parent Portal at all schools.

Policy

- Quantify costs for Feeding Every Hungry Child (FEHC) policy through an annual assessment of negative cash collections
- Develop an Annual Report on the FEHC policy to the BOE.
- Request administration to identify funding for feasibility study (see below)
- Based on results of the study, develop a plan with SNPAC for improving the school food system.
- Introduce mid range and long range goals.

Mid range goals (3-5 years)

SNS Internal Goals

Meal Applications

- Increase meal application returns to over 95% at all schools.

Operations

- Work with administration to identify a site for central kitchen.

Sustainability

- Expand cafeteria composting to more schools.

Long range goals (5-10 years)

SNS Internal Goals

Operations

- Begin scratch cooking using central kitchen/ship out to schools model.
- Eliminate SNS deficit and achieve profitability.
- Coordinate with administration to offer meal catering for charter/private schools, and events catering for SFUSD events

Sustainability

- Handle delivery to sites in-house using sustainably powered vehicles.
- Switch to reusable dishes if costs permit.
- Expand cafeteria composting to all schools.