

# Milton Public Schools Food Service Program

Jacqueline Morgan  
Food Services Director





# Milton Public Schools Information

- 2016-17 Sales – \$1.4 million
  - Labor – 45%
  - Food – 45%
  - Supplies and Services – 10%
- Student Enrollment – 4150
  - Free & Reduced – 15%
  - Lunch Participation – 62%
- Lunch Prices
  - Elementary – \$2.00
  - Secondary – \$2.25, \$2.50

# Highlights 2016-2017

## Local and Sustainable Fish

We received a \$750.00 Grant from the Dairy Council for our new Fish Chowder Meal. Made with Local and Sustainable Fish.







### **Elementary School**

- **Kayem Hot Dog → Hot-Diggity Hot Dogs**
- **Potato Puffs → Poppin' Potato Puffs**
- **Roasted Garbanzo Beans → Chickpea Crunchers**
- **Broccoli Bites → Tree Top Broccoli Bites**
- **Chicken Patty on a Whole Wheat Roll → Colossal Chicken Sandwich**
- **French Toast Sticks → Fluffy French Toast Sticks**
- **Three Bean Salad → Lean Mean Bean Salad**
- **Sliced Peaches → Plump Peaches**
- **Cheeseburger → Mighty Milton Burger**
- **Toasted Cheese Sandwich → Grown-up Grilled Cheese**
- **White Bean Dip → Wildcat White Bean Dip**
- **Cup of Strawberries → Sunny Strawberries**
- **Cup of Applesauce → Criss-Cross Applesauce**
- **Two Soft Bread Sticks with Meat Sauce → Bread Stick Dunkers**
- **Macaroni and Cheese → Milton Mac and Cheese**
- **Waffle Bar → Wacky Waffle Bar**
- **Sautéed Spinach → Superhero Spinach**
- **Carrot Sticks → X-Ray Vision Carrots**
- **Bean Burrito → Big Bad Bean Burrito**

**The Smarter Lunchrooms Movement was started in 2009 by the Cornell Center for Behavioral Economics in Child Nutrition Program (BEN Center) with funding from the USDA and its partners. The Smarter Lunchrooms Movement combines evidence-based research with practical, low-cost, and time-efficient tools and techniques to promote healthy eating in the school environment.**

# Smarter Lunchroom Scorecard



## Milton Public School District, Cunningham & Collicot Elementary School

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### Smarter Lunchrooms Goals Completed:

- Daily fruit options are available in at least two different locations in each service line.
- Available vegetable options have been given creative or descriptive names.
- White milk crates are placed so that they are the first beverage option seen in all designated milk coolers.
- Daily targeted entrées have been provided creative or descriptive names.
- A monthly menu is visible and readable within the school building.
- A dedicated space/menu board is visible and readable within all service areas where students can see tomorrow's menu.
- Individual salads or a salad bar **are** available to all students.
- Posters displaying healthful foods are visible and readable within all service and dining areas.

### Strategies used to Complete Goals:

- Making items more visible and accessible
- Creative names for menu items
- Menus more visible throughout school
- Menu boards
- Pictures of food (on the line or on menu boards)

### Key Successes:

- Displaying menu boards: printed boards that list the meal components and are placed in such a way that they are visible and readable within all service areas.
- Providing creative or descriptive names for daily targeted entrées and vegetable options.
- Displaying signage in the lunchroom that promotes healthful eating and the day's entrée in a colorful and legible manner.

# Focus on Fruits and Veggies

## Department of Defense

- Provide fresh fruits and fresh produce
- Use government entitlement dollars (\$131,000)
- Received \$26,200 in produce during the 2016-2017 school year
- Make available canned/commodity fruit
- Try new salad and vegetable recipes







# Sanitation and Safety

- Portion Pac Chemical Corporation developed the SFSPac® System to provide K-12 School Nutrition professionals the ability to better manage and control their sanitation and safety needs.
- SFSPac® Certified Food Safety Specialist visits on a set schedule to help monitor your Food Safety System.
- Focus on a food safety topic chosen from a comprehensive list of Kid Clean® Education Modules that meet SNA and USDA education requirements.
- Written and multimedia procedures, guides and charts are provided.
- On-the-spot corrective action re-education, if necessary, provided by our Specialist.
- SFSPac® Certified Food Safety Specialists have successfully completed SNA Certification, ServSafe® Certification, the OSHA Awareness Course and CPR training.



# Point of Sale System

- Makes a huge difference!
- Convenient for students and parents
- Easy for parents to deposit money
- Information about system works communicated weekly
- All six schools accept POS online payments  
[www.myschoolbucks.com](http://www.myschoolbucks.com)





# Lunch Charge Policies and Guidance from DESE

- State agencies and SFAs, as applicable, have discretion in developing their specific policy
- Policies may allow various options for children
  - Charge all available reimbursable meals to the child's account
  - Charge a limited number or type of meals to the child's account
  - Receive an alternate meal
  - Neither charge a meal nor receive an alternate meal



# MEAL CHARGE POLICY PROPOSAL(draft)

- *Any student whose school meal account has a zero or negative balance will be allowed to charge a reimbursable meal.* A “reimbursable meal” is defined as a meal consisting of at least three (3) of the five (5) offered meal components (grain, meat or meat alternative, fruit, vegetable and milk) and must include a fruit and/or vegetable component. This will result in a negative balance on the student’s account until funds are added to the student’s account.
- Families will be notified weekly by the food service program if their account is negative. The food service program will work together with the school administration in a joint effort to contact students/parents to assist with collections.
- Students with a negative account balance will not be allowed to purchase a la carte items until the student’s account is in good standing. “Good standing” for the purchase of a la carte items is defined as an account with a positive balance.

# More than Cooking

*Teaching kitchens as learning labs for life skills*



Introducing PHO  
*Just “PHO” You!!!!*

June 14<sup>th</sup> at Milton High  
School  
with Chef Brendan