

Organization of Department

Director: Lydia Bontempo, M.S., R.D.

Assistant Directors: Donna Pittenger, R. D. and Dorothy Tasian

Technology Coordinator: Lianka Soliz, MBA

Supervisors: Jane Blomberg, Michael Francis, Dagmara Gujda, Jacqui FitzGerald, Paul Steinke, Dawn Smith

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|-------------------------|------------------------|-----------------------|
| 3 Field Specialists | 19 Secondary Managers | 130 High School Staff |
| 7 Paraprofessionals | 32 Elementary Managers | 140 Elementary Staff |
| 2 Warehouse Specialists | 9 ESC/Catering Staff | 105 Junior High Staff |

Nutrition and Food Service Department Mission Statement

The Nutrition and Food Service Department of the Katy Independent School District promotes healthy eating by providing nutritious meals to the students, teachers, staff and visiting patrons of the district.

Facts and Figures

- Menus are written by a department staff Registered Dietitian.
- 58 = number of district kitchens
- 7,782 = average daily breakfast participation during school year 2010 - 2011
- 1,174,616 = total breakfast meals served to students during school year 2010 – 2011
- 33, 742 = average daily student lunch participation during school year 2010 - 2011
- 6,002,142 = total lunch meals served to students during school year 2010 - 2011
- 31% of the District's enrollment, or 19,459 = students eligible for free and reduced meals.
- Federal reimbursement is received for all meal types- free, reduced and paid. Recent changes to federal law require the price charged for paid meals to equal the difference between the free meal reimbursement (\$2.72) and the paid meal reimbursement (\$0.26), or \$2.46. Because our paid meal price is less than this currently (it's \$1.80 for elementary and \$2.00 for secondary), we must gradually increase meal prices each year until the price requirement is met.
- 4,104 online applications for the federal free and reduced meal program were processed between August – October 2011.
- Over \$2,000,000 in Meal Pay deposits were made by parents between August – October 2011.
- Food service expenditure budget includes the cost of food, supplies, labor, benefits, kitchen utilities, kitchen maintenance, kitchen capital equipment, construction costs for remodeled kitchens, technology replacement, software, trash removal, staff professional development, bank fees, courier service, printing and health department certificates and all other fees associated with the cost of maintaining the district food service operation.
- Child Nutrition revenues are obtained from local revenues for meals, federal funds for free, reduced and paid meals, a la carte sales and adult sales.
- An account for catering, concession and ESC revenues and expenditures must be kept separate from the Child Nutrition revenues and not subsidized from the student sales.
- Department continues to maintain a positive fund balance at the end of each fiscal year.
- The average of the nutrients, within the week, must meet the Recommended Dietary Allowances at each age level.
- The white milk offered to students contains 1% fat; chocolate milk is fat free.
- Fresh fruit is offered daily at both breakfast and lunch.
- Many whole grain items are offered on the menu including pizza crust, rotini, hamburger buns, hot dog buns, rolls, grilled cheese and brown rice.

- Low or fat free offerings include cheese, salad dressings and baked chips. No trans fat products are served to students.
- A meatless entrée is offered daily to all students.
- Students at all levels may purchase a salad meal every school day.
- All food items served in the School Meal Programs, the a la carte program, district vending machines, school stores and anywhere on school grounds during the school day must meet the nutritional guidelines set forth by USDA and TDA.

Awards and Grants

- Awaiting notification from TDA concerning a \$2,000 gold award for the US Healthier School Meal Challenge for Hutsell Elementary. Project endorsed by First Lady Michelle Obama.
- Accepted US Healthier School Meal Challenge silver award for West Memorial Elementary at a White House ceremony sponsored by the First Lady.
- Texas Department of Agriculture \$35,000 grant awarded to provide the Discovering New Taste, fruit and vegetable tasting program, to students in 12 elementary schools reaching approximately 5,500 elementary students.

Department Major Areas of Responsibility

- Federal and State Programs
 - National School Breakfast Program
 - National School Lunch Program
 - Free and Reduced Meal Program
 - Texas School Nutrition Policy
 - USDA Commodity Program
 - Diet Modifications and Allergies
 - Summer School Feeding Program
 - After School Snack Program at enrolled schools
 - US Healthier School Meal Challenge
 - HACCP Plan (Food Safety and Sanitation)
- Nutrition Education for Students
 - Discovering New Tastes – Elementary fruit and vegetable tasting
 - Chomp It Up – televised elementary and secondary menu and nutrition information
 - Nutrition Articles on department web page
 - Nutrients listed on the menu on the web page
 - CATCH and Fitness night participation in the elementary schools
 - High school and college internships with the department
 - Field testing new food products in the schools during lunch
 - Special Needs students learning skills in the kitchens
- Technology
 - Technology for all point of sale kitchen computers and peripheral equipment
 - Software for point of sale and food service associated programs
 - Meal Pay, an online prepayment method with numerous informational capabilities
- Financial and Design Accountability
 - Special Revenue budget for all food service revenues and expenditures
 - Vendor and product specifications for all food and supply products
 - Construction new design and remodeled kitchens
- Human Resources
 - Interview, orient and staff all school kitchens
 - Health Department-certified staff at each school
- Catering, Concessions and Other

- Snacks made available for school delivery during State testing days
- Four concession stands operated at Rhodes Stadium for football and soccer games.
- Two concession stands and one kiosk operated at the Merrell Center for district sports competitions and community sponsored events.
- ESC Café serves breakfast, lunch and coffee service to staff and guests.
- Catering throughout the district schools, Merrell Center and in the ESC
- Food and supply warehouse deliveries to each district kitchen