

North Shore Schools Food Service Committee Meeting Minutes

Date: June 17, 2005

Time: 10:30am

Location: Alumni Room

Present: Catherine Lau, Marge McCarrick, Paula Michaud,

<u>Topic/Agenda</u>	<u>Discussion</u>	<u>Action</u>
1.) Review of minutes May 12, 2005	Add M. McCarrick's information on first draft of Wellness Policy.	Accepted.
2.) Update: Marge McCarrick	Marge attended meeting on June 10 th with the LI Food Service Directors to further discuss the guidelines for the required Wellness Policy. Marge with work with this Committee and form a district Ad Hoc Committee of parent, students, school food service staff, school board members, school administrators, and the public specifically to make recommendations for the wellness policy which will need to be approved by the School Board by July 1, 2005	Marge will contact necessary administrators this summer: L. Orticelli, O. Buatsi, principals, PE staff, Board of Education members, food service volunteers, etc. to form a committee for the purpose of developing the Wellness Policy.
a.) Wellness Policy		
b.) Cost of school lunch	In the survey of the elementary and MS, staff and parents consistently responded that they would like to see more fresh fruits and vegetables, high quality protein sources, and a variety of whole grain carbohydrates offered. The Committee feels that this can be achieved, but the cost of lunch will need to be increased. M. McCarrick has been in her position as Director of Food Service since 1999, with no increase in the price of school lunch which is \$1.50 in the elementary schools, \$1.60 in the Middle and High Schools. Marge met with Olivia Buatsi with a written proposal for increase in price of school lunch.	Marge to review policy with committee at first meeting in the 2005-2006 school year.
c.) Changes to be made next year based on suggestions from the elementary and MS surveys	After reviewing the summaries of suggestions by staff, parents, and students, Marge is contemplating for next year: grilled chicken patties/sandwiches, expanded wrap selection, more fruit salad, creamed spinach, , more soups, yogurt as a snack, more raisins, Jell-O, baked potatoes with cheese, pasta with broccoli, chicken parmesan, ravioli, crustless vegetable quiche or quiche Lorraine, low fat pudding, adding grapes for fruit (consider special cleaning agent), try hotdogs at the MS, hard boiled eggs, try adding new fruits like cantaloupe, honey dew, grapes, bananas, and strawberries to HS every day, more vegetable,	They will work together to ready a proposal for the BOE.
3.) Nutrition Curriculum Update	P. Michaud met with R. Chlebicki June 15 th regarding nutrition curriculum. Recommendations of the committee reviewed. The committee feels that the curriculum should be strengthened and reorganized in the area of nutrition from k-12. *Coordinated effort to provide nutrition education	Marge to follow up. C. Lau to give Marge samples of the fruit cleaning agent.
		P. Michaud to follow up with email to R. Chlebicki with this Committee's concerns and recommendations regarding the nutrition

<p>4.) Planning for next year's committee</p> <p>5.) Old issues to be addressed next year.</p>	<p>on a consistent basis in the elementary schools. *Continued assessment, coordination and strengthening of the HS nutrition curriculum. *Switching health classes to the 9th and 10th grades *Switching the health seminar to 11th and 12th. R. Chlebicki recommended that the P. Michaud speak with L. Orticelli regarding what changes in the area nutrition. P. Michaud did speak to L. Orticelli who does not have recommendations for changes at this time. She recently presented the current health curriculum to the Board of Education.</p> <p>Meetings monthly, except in Dec. Written minutes to be shared by the members on a monthly basis. Members to be recruited from current membership list. PTAs to ask for new members and Nutrition Committee Chairs from the elementary schools and MS to be members of this committee or assign a representative. Ask to nursing and teacher representation.</p> <ul style="list-style-type: none"> • HS needed evaluation. This building has not been observed or the students and or staff interviewed. Interviews and observation should be done in the fall 2005. • Snack Review Committee did not meet this year. The committee should reconvene in the fall and review the Snack in the elementary and MS. This list should be compared to the review in the spring of 2004. Attention especially to the dairy products Continue adding healthier choices for snacks • Observe each building at least 2 times during the next school year- Oct. and Feb. • Continue servers and cashiers staff development. • Are the principals using the lunch monitor guidelines? • Follow-up on portions especially in the elementary and MS. • Finish the allergy policy • Continue switching to more whole grain carbohydrates • Add more fruits and vegetables • Continue to look for better offering for drinks, snacks, chicken nugget, and veggie burger as the manufacturers create new products with less fat, sugar, preservatives and additives. Work with Applegate or other whole food/organic companies. • Add salad to the MS program every day. • Will the chicken tenders come through again? • Check to see that children are offered 	<p>curriculum within the District.</p> <p>Marge McCarrick to organize committee with C. Lau, N. Caporale, and Laura Caldari.</p> <p>Contact the HS PTA and let them know that the committee needs volunteer parents for the committee to evaluate the HS.</p> <p>Marge to reconvene the Snack Committee. See review sheet for guidelines.</p> <p>Observations are the responsibility of the school nutrition committees. P. Michaud will email principals and report to M. McCarrick. Marge to follow up. Committee to follow up.</p> <p>Add brown rice etc. Marge to follow-up.</p>
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