## Child Nutrition: Feeding the Future



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## Learning Objectives

Optimizing Learning Environments

At the end of this program, participants will be able to:

- Understand the importance of partnering with your Child Nutrition/Food Service Department.
- 2. Understand the importance of breakfast participation as it relates to the learning environment.
- 3. Understand ways to partner with Child Nutrition on Green initiatives.

#### VVSD Nutrition Services Dept.

- K-12 District w/ 18,000 students
- 19 schools + an Early Childhood Center
- 200 NS staff members
- 18 managers
- 6 Central office staff
  - 4,200 breakfast / day
- 12,000 lunches / day
- \$9 million annual budget



### Menus – www.vvsd.org/food

- Things to consider
  - Nutrition
  - Student acceptability
  - Cost

Production

Equipment

- Best nutritional value for the money!!
- Breakfast entrée choices: 10 or more daily at each site

• Lunch entrée choices: 3 at ES, 10-12 at MS and 12-15 at HS

- **Wide** variety of F/V
- 51% or more whole grain
- < 30 % of calories from fat</p>
- < 10% of calories from sat fat</li>
- Excellent model for appropriate portion size



#### Direct Connection with Breakfast: Enhancing the Learning Environment

- Breakfast improves school performance
  - It lays the ground work they need to learn
  - Better memory recall
  - Improves math scores and vocabulary skills
- Eating breakfast reduces behavioral problems
  - They are less likely to be irritable & poorly behaved
  - Their attendance improves, they have fewer discipline problems

# Barriers to Eating Breakfast at Home

- Lack of time w/ early morning rush to school and work by family members
- Many children don't have an appetite early in the morning
- Families are not eating breakfast together
- Children left to prepare breakfast themselves often skip it

#### Barriers to Breakfast at School

- Lack of supervision for students
- Lack of school staff support negative attitude
  - Cuts into classroom/teaching time
  - Trash in hallways and classroom
- Not cost effective

#### Breakfast at Valley View SD

- 2 options at all of our schools:
  - "Traditional" Hot and cold option in cafeteria
  - "Grab and Go" For those who have no time to eat breakfast in the cafeteria

• K-5 – Grab n Go replaces "traditional" last 10 minutes before the bell ring. 6-12 – <u>Hallway</u> kiosk in addition to traditional.





#### Three Tier Kiosks in the hall

**Cashless check out** 

Our largest high school serves over 200 Grab 'n Go breakfasts in 15 minutes!!

#### Facts & Figures

 When Grab 'n Go was introduced, breakfast participation went up 30-50% at each school.



- District-wide, ~30% of our students consume a full breakfast at school (Entrée, fruit + milk)
- Breakfast is \$1.25 at all of our K-12 sites!!!

# Green Initiative 1: Energy Conservation



- Facility Operations and Nutrition Services monitor energy efficiencies annually
- NS office surveys kitchen managers on:
  - On/off times for large pieces of equipment (ovens, exhaust hoods, food warming boxes, serving wells, etc)
  - Are the lights on in the kitchen when you arrive in the am?
  - Do the hot wells get turned "off" between breakfast and lunch?
  - Elementary -- are the 5 compartment trays packed seperately in the lunchroom for recycling?

# Green Initiative 2: Styrofoam Recycling A Step in the Right Direction

- All 12 Elementary Schools serve breakfast and lunch on 5 compartment styrofoam trays
- Our 5 middle and 2 high schools serve on standard useable tray.



- Why Styrofoam at ES?
  - Elementary sites have no room for a dish machine
  - Our staff averages \$18-20/hour.
  - Biodegradable trays are 3-5 times the cost and are still diverted to landfill

### Styrofoam Recycling

- We recycle over 22,000 styrofoam trays each week!
- A Facility Operations employee collects trays and delivers them to Dart recycling in North Aurora
- Outcome: Reduction in trash by almost 50%



# Green Initiative 3: VVSD Edible Garden Grant

- 3 Pilot Sites- SY12-13
- Plans for up to 16 more gardens!
- \$5K internal grant
- NS funds the grant, connects
   VVSD resources and facilitates but
   the school takes ownership.
- Purpose:
- To integrate the garden into new/existing curriculum
- 2) To increase fruit and vegetable consumption
- To get kids to try new foods!!



#### **VVSD Edible Gardens**

Internal Grant application: www.vvsd.org/food



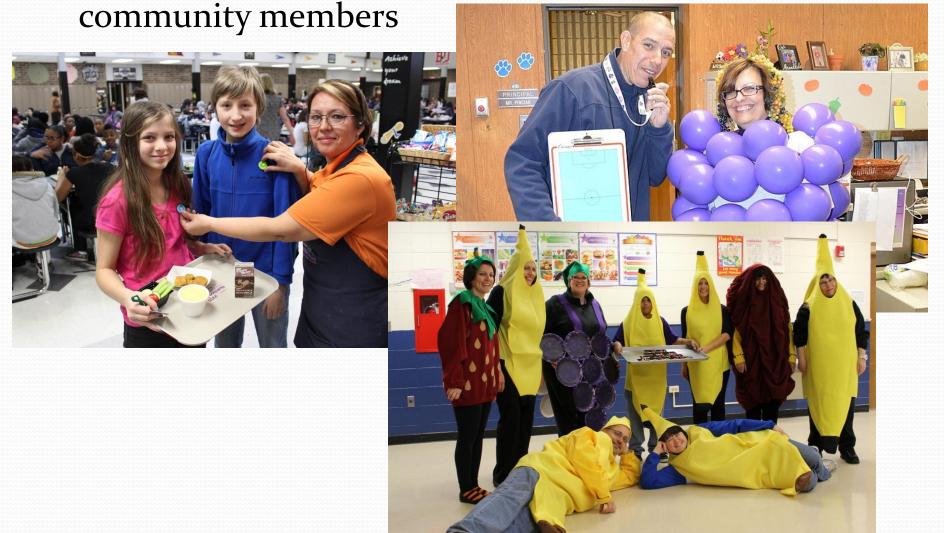
Jane Addams
Middle School

J.R. Tibbott Elementary School



## Key to Successful Partnerships

• Include all stakeholders: Students, Staff, Parents and



# Thank you for your time!

Questions????

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This concludes The American Institute of Architects Continuing Education Systems Course

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