

The School District of Palm Beach County

School Food Service Department

Menu Advisory Board

The School District of Palm Beach County's School Food Service (SFS) Department operates four federally assisted Child Nutrition Programs. These programs are governed by the United States Department of Agriculture (USDA) at the federal level and administered by the Division of Food, Nutrition and Wellness under Florida Department of Agriculture and Consumer Services (FDACS). The four Child Nutrition Programs include: the National School Lunch Program (NSLP), the School Breakfast Program (SBP), the After School Snacks Program (ASSP), and the Summer Food Service Program (SFSP).

USDA establishes the guidelines for all Child Nutrition Programs. Our department ensures that the meals offered and served meet or exceed the criteria and are designed to provide students with proper nutrition specific to their age.

The *Healthy, Hunger-Free Kids Act of 2012* led the way for much needed changes in school meals. In January 2012, USDA released new nutrition standards for the National School Lunch Program and School Breakfast Program which align with the Dietary Guidelines for Americans. The new standards require all school districts to increase the availability of fruits, vegetables, whole grains, and low fat dairy options. It is important to note, our district has been ahead of the requirements by strategically transitioning menu items to offer products with better nutritional integrity.

LUNCH MEAL PATTERN			
	Grades K-5	Grades 6-8	Grades 9-12
Required Servings Per Week (Minimum Per Day)			
Fruit	2 ½ Cups (½ Cup)	2 ½ Cups (½ Cup)	5 Cups (1 Cup)
Vegetables	3 ¾ Cups (¾ Cup)	3 ¾ Cups (¾ Cup)	5 Cups (1 Cup)
Dark Green	½ Cup	½ Cup	½ Cup
Red/Orange	¾ Cup	¾ Cup	1 ¼ Cups
Beans/Peas	½ Cup	½ Cup	½ Cup
Starchy	½ Cup	½ Cup	½ Cup
Other	½ Cup	½ Cup	¾ Cup
Additional	1 Cup	1 Cup	1 ½ Cup
Grains (oz eq)	8-9 (1 oz)	8-10 (1 oz)	10-12 (2 oz)
Meat/Meat Alternate (oz eq)	8-10 (1 oz)	8-10 (1 oz)	10-12 (2 oz)
Fluid Milk (Cups)	5 (1 cup)	5 (1 cup)	5 (1 cup)
Other Specifications – Based on the Average for a 5-Day Week			
Min-max Calories	550-650	600-700	750-850
Total Fat (% of total calories)	≤30%	≤30%	≤30%
Saturated Fat (% of total calories)	<10%	<10%	<10%
Trans Fat	0 Grams	0 Grams	0 Grams

Menu Advisory Board

The Menu Advisory Board is comprised of SFS Managers that have been selected from the eight geographical areas and the three main academic levels: elementary, middle, and high. Board Members are expected to have a direct and positive impact on the food service operation.

Board Member Responsibilities:

- Attend Menu Advisory Board meetings
 - Board Meeting Preparation
 - Knowledgeable of the USDA regulations for the Child Nutrition Programs administered via the SFS Department
 - Knowledgeable of the department's standardized recipes and the component contributions
 - Understands the department's product evaluation process
 - Review the current menu cycle – prepare for open discussion
 - Communicate with specific geographical area to obtain feedback on current menu cycle
 - Participate in discussion of menu development utilizing professional expertise
 - Student acceptance
 - Cost effectiveness
 - Timing of menu items
 - Provide feedback through taste-tested proposed menu items
 - Consistent attendance is critical and Board Members are expected to attend all scheduled meetings
- Attend Area Meetings
 - Discuss outcomes of Menu Advisory Board meeting

The mission of the School Food Service Department is to provide a variety of appealing and nutritious meals with the purpose of supporting student performance in a safe and effective manner.

In order to successfully achieve the department's mission, we must synergistically work together to deliver the best program by critically analyzing the menu development process and making recommendations that are in the best interest of our customers – **the kids!**

KIDS FIRST...BEST SCHOOL FOOD SERVICE DEPARTMENT IN THE COUNTRY!

**“Our children’s health and well-being are dependent on our commitment to promoting food access and good eating habits at home, at school, and in the community”
– Rod Blagojevich**

MENU ADVISORY BOARD

FY 2013-2014

School Food Service Manager	School Name	Field Coordinator
Elementary Representation		
Francesca Stevens	Allamanda Elementary	Jeannie Gallatin
Amanda Murphy	Limestone Creek Elementary	Jeannie Gallatin
Margie Locher	Northboro Elementary	Ruth Proctor
Denise Rooney	Egret Lake Elementary	Ruth Proctor
Barbara Rodriguez	Liberty Park Elementary	Lynn Granda
Janet King	Palm Beach Public	Lynn Granda
Natalie O'Neal	Hidden Oaks Elementary	Barbara Montesano
Mary DeVito	Manatee Elementary	Barbara Montesano
Simone Barton	Banyan Creek Elementary	Corey Sweeny
Judith Lohmann	Rolling Green Elementary	Corey Sweeny
Maureen Masia	Sandpiper Shores Elementary	Betsy Montante
Diane Paone	Waters Edge Elementary	Betsy Montante
Lisa D'uva	Pine Jog Elementary	Debbie Hart
Nannette Sweeting	Everglades Elementary	Debbie Hart
Daphne Macias	Wellington Elementary	Pat McAleney
Kim Dufort	Golden Grove Elementary	Pat McAleney
Middle School Representation		
Lisa Cordaro	Independence Middle	Jeannie Gallatin
Mahsha Butler	Roosevelt Middle	Ruth Proctor
Lisa Lettieri	Lake Worth Middle	Lynn Granda
Jackie Bahaw	Tradewinds Middle	Barbara Montesano
Crystal Foreman	Odyssey Middle	Corey Sweeny
Scarlett Croteau	Boca Raton Middle	Betsy Montante
Allene Black	Crestwood Middle	Debbie Hart
Livia Stubblebine	Western Pines Middle	Pat McAleney
High School Representation		
Heather Bailey	Suncoast High	Jeannie Gallatin
Joyce Grishaber	Palm Beach Gardens High	Ruth Proctor
Amy Schaffer	A.W. Dreyfoos School of the Arts	Lynn Granda
Linda Harrington	Santaluces High	Barbara Montesano
Lori Stockley	Boynton Beach High	Corey Sweeny
Janice Brown	Spanish River High	Betsy Montante
Donna MacDonald	Royal Palm Beach High	Debbie Hart
Deborah Whyte	Glades Central High	Pat McAleney