

### Evaluation Results (from previous year)

Outcome 1: Increase student satisfaction with food taste and quality.

Measure 1:	Increase ADP from 41.96% to 65%
Results: Based on data our ADP has increased this year to 67.38% from 41.96% last school year. *Note – A majority of students were back in school, and breakfast and lunch were free for all students.	
Measure 2:	Student Likert Surveys will indicate that 85% of student will state that they would recommend school lunch to a friend.
Results: District results indicate that 84.6% of our students would continue to recommend school lunch, 11.4% would maybe recommend school lunch to a friend and 4.0% would not recommend school lunch to a friend.	
Measure 3:	Student Likert Surveys will indicate that 85% of student will state there is at least one item daily on the menu that they would like to eat.
Results: District results indicate a decrease from 83% to 82.8% of students that state there is at least one item daily on the menu that they would like to eat, 8.4% indicated maybe, and 8.8% indicated no.	

Outcome 2: Provide meals in a safe, caring environment.

Measure 1:	Student Likert Surveys will indicate that 99% of students will state that their foodservice staff is friendly.
Results: Surveys indicate a decrease to 97.1% of students stating the nutrition service staff is friendly, 2% noted maybe and .9% indicated no.	
Measure 2:	FACES of Food Service Customer Service Surveys completed by an anonymous evaluator will indicate an average score of 86%.
Results: FACES surveys were completed by anonymous evaluators. Food service employees received 710 points of 840 possible points for an average score of 84.52%.	

Outcome 3: Increase student nutrition awareness.

Measure 1:	Student Likert Surveys will indicate that 90% of elementary students and 95% of secondary students consume at least one fruit or vegetable serving daily at school.
Results: Survey results have decreased from 79.34% to 69.43% of secondary students who indicate they eat a fruit or vegetable daily at school. Survey results indicate an increase from 69.24% to 70% of elementary students who say they eat a fruit or vegetable daily at school.	

What do key stakeholders consider to be the strengths and OFIs of the program?

Strengths	<p>The number of students eating breakfast and lunch has increased substantially this year.</p> <p>A majority of student stakeholders perceive food service staff as friendly and continue to indicate they would recommend school lunch to a friend.</p> <p>Choice bars that allow students to select their own fruits and vegetables have been reintroduced and the number of elementary students stating they eat a fruit or vegetable has increased.</p> <p>Student stake holders have had access to free breakfast and lunch whether in person or via Five Day Frozen Meal Kits for distance learners.</p> <p>Nutrition Services partnered with Feed Northland Kids to provide additional free resources to stakeholders.</p>
OFIs	<p>Supply chain issues have limited the number of entrée and side options available and may have contributed to the decrease of student indicating there is at least one item daily on the menu that they would like to eat. It may have also resulted in a significant drop in secondary students indicating they eat a fruit or vegetable daily at school.</p> <p>Grab and Go breakfast at the elementary level has limited the hot breakfast options that can be offered.</p>

What do the program's staff consider to be the strengths and OFIs of the program?

Strengths	<p>Free daily hot meals, including both breakfast and lunch, have been available at all schools throughout the school year.</p> <p>Choice bars have been reopened allowing students to again serve themselves fruit and vegetable choices, increasing the speed and efficiency of meal service.</p> <p>Free Five Day Frozen Meal Kits which provide both breakfast and lunch have been available weekly for distance learners.</p>
OFIs	<p>Staff have been negatively impacted by the lack of qualified job applicants to fill open Nutrition Services positions and decreased staff retention, both of which have increased their workload at the school locations.</p> <p>Supply chain issues have limited access to popular food items and have caused disruption in food sourcing and deliveries.</p> <p>Food and packaging costs have increased significantly.</p>

How well aligned are the program's priorities and processes with the goals of the program?

The Nutrition Services Program's priorities and processes are aligned with the goals of our program; however, they are not equally deployed in all schools. Additional updates to equipment and facilities, customer service training for staff, and continued menu innovations will support and improve the service and products we are currently deploying to our stakeholders.

## Results of the Program Equity Audit

What were the findings of the Program Equity Audit?

Nutrition Services support student equity and inclusion in multiple ways--breakfast and lunch available to all students, all entrees accessible to Free and Reduced students, allergy and special diets provided, cultural diversity in menu options offered, and multi-lingual and online Meal applications. Additionally, distance learning students have access to free breakfast and lunch via Five Day Frozen Meal Kits.

Autism training and suicide prevention training have been conducted with all Nutrition Services staff and further training in similar areas will be continued to promote equity and increase understanding of students with varied needs.

Deployment Level of Program Services: Services are well deployed, although deployment may vary in some areas or schools.

## Evaluation Implications

### General Recommendation Resulting from the Evaluation

Select from the following possible recommendations resulting from the evaluation:

- Continue the program as is. It is meeting or exceeding all expected outcomes.
- Expand the program, replicating effective components.
- Streamline, refine, or consolidate elements of the program.
- Redesign the program.
- Reevaluate the purpose and/or goals of the program.
- Discontinue ineffective or nonessential program components.
- Discontinue the program.
- Other (Specify.)

### Action Plan

For the 2022/2023 school year, focus will be on hiring and training new staff to assure we can continue to provide meal access to all students. Menu options will be increased to align more fully with pre-covid offerings as continued supply chain issues and available labor will allow.

We will continue to include the tracking of average daily participation as a customer satisfaction indicator and benchmarking tool. Surveys will be utilized to determine student satisfaction in both our elementary and secondary population and the FACES of Food Service Customer Service Surveys will be utilized to identify the effectiveness of our customer service training.

Work will continue working on marketing strategies that support Nutrition Services' emphasis on quality and value to our customers. Marketing will focus on projecting a retail image while including nutrition messages such as the importance of eating fruits and vegetables and the value of eating locally and seasonally. Focus will also be on messaging and assistance to families who may benefit from the Free/Reduced Meal program.

Student surveys will continue to be used to track student consumption of fruits and vegetables. Nutrition Services will also continue to evaluate and implement, as possible, serving alternatives to increase student access to meals in non-traditional ways such as Breakfast carts, alternate serving areas and "grab and go" options.

Menu changes, including new entrée choices will be introduced along with additional, focused marketing on fruits and vegetables.

The Breakfast Cart/Kiosk program will be re-introduced as a meal delivery option at Park Hill South High School, Park Hill High School, and Congress Middle School with the opportunity for other secondary schools to participate if they choose to. Additional opportunities to adapt this model will be explored.

**Cost and Funding Source**

Nutrition Service’s Budget

**Plan for Evaluation (for upcoming year)**

**Coordinator Name**

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**Planning Team**

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**Description of the Program**

Research indicates that well-nourished students perform better and learn more effectively. The Park Hill Nutrition Service Program is focused on supporting our students and the learning process by providing high quality meals, snacks and ala carte menu choices that will meet their taste preferences and nutritional needs.

We also strive to support the learning process by exposing our students to foods they may not be familiar with and a wide variety of fruits and vegetables, including when available, those locally sourced.

**Description of How the Program’s Services are Developed and Delivered**

Nutrition Standards set by the USDA, encompassing the National School Breakfast and Lunch programs as well as the Park Hill Wellness Program, provide the nutritional framework for the Park Hill Food Service Program. Menus are created based on these nutritional parameters as well as food preferences of our population, commodity foods available, and the cost and quality of commercially available foods.

Bids for food, milk, bread, supplies, chemicals, equipment, and other needs are solicited to assure favorable and competitive pricing is obtained.

Meals are prepared in on-site kitchens at each school. Multiple breakfasts, lunches and ala carte choices are available to all students daily. Food service is delivered using an “offer versus serve” method to allow students the flexibility of making individual food choices. Students are required to select at least one-half cup of fruit or vegetable for the meal to meet reimbursable standards.

Production sheets provide feedback on food selections, allowing us to better forecast future production quantities and make menu adjustments that will encourage student participation. Ongoing feedback is also solicited from Student Food Advisory Committees and student taste testing.

Monthly review of participation, revenues, and expenditures, provide financial benchmarks to assure we meet the needs of our students and maintain a fiscally responsible department. Revenues are reinvested into Nutrition Services to maintain and replace equipment, update facilities, provide on-going staff training and support nutrition education activities.

**Key Program Stakeholder Groups**

- Students
- Parents
- Staff

- Administrators
- Board of Education
- Taxpayers

Other (Specify.)

## **Student and/or Stakeholder Needs Addressed by the Program**

Nutritious and appetizing foods offered in a safe, caring environment to support the learning process.

### **Outcomes of the Program**

Outcome 1: Increase student satisfaction with food taste and quality.

Outcome 2: Provide meals in a safe, caring environment.

Outcome 3: Increase student nutrition awareness.

### **Measures**

Maintain ADP at 67.38%

Student Likert Surveys will indicate that 85% of student will state that they would recommend school lunch to a friend.

Student Likert Surveys will indicate that 85% of student will state there is at least one item daily on the menu that they would like to eat.

Student Likert Surveys will indicate that 99% of students will state that their foodservice staff is friendly.

FACES of Food Service Customer Service Surveys completed by an anonymous evaluator will indicate an average score of 86%.

Student Likert Surveys will indicate that 90% of elementary students and 95% of secondary students consume at least one fruit or vegetable serving daily at school.

## **Evaluation Questions**

- What is the status of the program's progress toward meeting outcomes?
- What do students and other stakeholders consider to be the strengths and weaknesses of the program?
- What do staff consider to be the strengths and weaknesses of the program?
- How does the program's actual implementation compare with the program's design?
- How should priorities be changed to put more focus on achieving the goals?
- How should outcomes be changed? Any added or removed?

## **Data Collection Methods**

- Surveys and questionnaires
- Interviews
- Document reviews
- Observations
- Focus groups
- Case studies
- Assessments
- Other (Participation Data)