Top Trends in School Foodservice

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• Healthy Hunger-Free Kids Act Modifications
• What’s New with the USDA
• How Regulations Affect Programs
• Top Menu Trends
• Public Health Statistics
• Monitoring and Compliance

HHF Modifications
Identified NSLP Changes

- Whole Grains
  - Allows schools to apply for a waiver
  - States must establish a process for exemptions
  - Continue to work with the USDA
- Sodium
  - Maintain target 1 levels
- Milk
  - Able to serve flavored 1% milk
New Mexico Passes the Hunger-Free Student’s Bill of Rights
- Outlaws Practices that Single Out Children
- Meal Charge Policy by July 1, 2017
  - Written Policy – Provided to Households Each Year
  - Can Be by Grade Level
  - Website is Helpful, but Doesn’t meet the Requirement

“State Outlaws Lunch Shaming Because Schools Won’t Stop Being Jerks To Kids”
“New Mexico is the first state in the country to actually legislate against the practice of shaming children for having late or unpaid cafeteria bills.”
“This is necessary, because somehow, shaming children has become a trend.”
“There has been a recent rash of stories about lunch shaming...some schools use stamps on the child’s arm.”

“Low Balances

What’s New with USDA

- More Comprehensive
- Financial Management and Procurement
  - Buy American
- Pre-Administrative Review Checklist
- Visit MDE’s Website to Prepare:

Administrative Reviews

What’s New with USDA

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How Regulations Affect Programs

- Price Equity Tool
  - Average paid price requirement is $2.86
  - Affects participation as prices rise
  - Non-Federal Funds and PLE Exemption
- Smart Snacks
  - Regulations affect available products
  - Non-Program Revenue Tool
  - Verifies pricing is high enough for a la Carte, catering, vending

How Regulations Affect Programs

Food Service Directors

- Professional Standards
- Complexity of Regulations
- Paperwork Requirements
- Food Creativity

Simple Meals

- Important to Elementary Students
- Non-Complex Meals
- Familiarity to What is Served at Home and Seen in Advertisements
- Build Their Own
- Balancing Kid-Friendly with Nutritious

Menu Trend #1
Student Awareness

- High School Students are Eating More Like College Students
- Students are Aware of:
  - Nutrition and Ingredients
  - Carbon Footprint
  - Economic Impact

Processed vs. Scratch

- Families Request More Scratch Cooking
- Focusing on Cleaner Ingredient Lists
- Processed Foods are Becoming More Familiar
- Marketing Influences Decisions
- CNN Article: “Are Fast Food Ads Killing Us?”

Processed vs. Scratch Menu Item Popularity
Customization

- Eating Out More
- Noodles & Company
- Subway
- Chipotle
- Specialty Bars/Stations
- Make it Their Own
- Allergies and Special Diets
- Needs to be Fast

Public Health Concerns

- Childhood Obesity, #1 Concern for Parents
- In the past 30 years, obesity has risen:
  - 110% in children
  - 250% in teens
- 69% of Americans are overweight
- Childhood Type 2 Diabetes has increased by 21% in the last 8 years

Promoting Health

- Creative & Interactive Education
- Variety of Menu Choices
- Kids In the Kitchen
- Chef Club
- Pro Start Competition
- Food Sampling
How The Trends Impact Your School

- Enhance the Availability of Nutrition Analysis and Allergen Lists
- Need to Provide More Variety and Balance
- Increase Food and Menu Creativity
- Offer More Education Opportunities to Students and Families
- Always Evolving Policies & Regulations
  - HHFKA Modifications
  - Low Balance Policy
  - Wellness Policy

Questions

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