



Menu Advisory Board
Monday May 20, 2019
3:30pm - 4:30pm

- Introductions
- Menu Advisory Board's goals
 - The purpose of the Food and Nutrition Menu Advisory Board is to ensure that the Department is providing a variety of appealing and nutritious meals while supporting student performance in a safe and effective manner.
- Changes, action, or improvements based on feedback from December meeting
 - Social media presence - Working with Dysart PR who is sharing-out Nutrition events and info. Farmer's Markets, School Lunch Hero Day, Summer Program info, etc.
 - High School student communication - Working closely with those who control social media at the high school level.
 - Obtaining feedback from students who do not eat - Focus group conducted at Rancho Gabriela Elementary in May with a great mix of students who do and do not regularly eat lunch.
 - Teachers do not regularly participate or know about our food - Nutrition Services offered all Dysart teachers a special \$1 meal on Teacher Appreciation Day.
 - Suggestion to make videos about the program - The Assistant Superintendent approved a series of 5 short 30 second videos featuring scratch-made food and special programs offered in Dysart
- Changes for 2019-2020
 - Federal
 - Whole Grain requirement
 - USDA recently changed guidance to allow some non-whole grain options on school menus
 - The 100% whole grain requirement has been the biggest



- complaint from our students over the last 5 years
 - Non-whole grain products next year will include pizza dough, biscuits, and tortillas
 - No change to 100% whole grain fresh sandwich bread, fresh-baked sub rolls, dinner rolls, breaded chicken or pasta
- Local
 - High School Menu
 - Offering hand-rolled sushi in August
 - Testing a 100% white meat chicken sandwich
 - R&D on food truck recipes this Summer, based on student surveys and focus groups
 - More Build-Your-Own options
 - Elementary Menu
 - Increased variety and frequency of fresh fruit on the serving line, in addition to the salad bars.
 - Bananas, pears, strawberries, & watermelon to start!
 - Even more made-from-scratch items offered
 - With whole grain requirements changing, this will allow for additional options with more appealing flavors such as pizza, burritos, enchiladas, and calzones.
 - Continuing to conduct surveys and focus groups for students to drive new menu changes
- Menu Advisory Board Stakeholder participation
 - Need to recruit more students - StuCo, Principals
- Suggested future meeting topics
- Next meeting September 2019