

To: Dover City Council

From: Dorothea Hooper

Re: School Board Report

The Dover School Board met in Special Session, Monday, July 23, 2012.

Citizen's Forum: No one spoke

Old Business: Moved this up so the food services companies could make their presentations.

The first up was Fresh Pick Café. They introduced their management and told about their companies services. The emphasis is on finding the right people, providing on the job training and coaching, offering good benefits, making work fun, and screening potential employees. The company plans to retain current cafeteria workers for a period of time and then determine how they fit into the company. They also plan to honor long-term employees service. The menu offerings were discussed. Each level of school (elem.,middle, HS.) is offered a different menu. There is a fine line to walk between what is nutritious and what the children will eat. Showed sample menus (Turkey dinner, stir fries, salads, pizza {whole grain crust}, grilled veggie wraps, made-to-order deli sandwiches, hot sub, etc.). Brought a sample Asian vegetable stir fry to present to the board and audience as well as deli sandwiches (choice of meats and cheeses), parfaits and beverages. Secretary Betsy Andrews Parker asked key questions about menu choices and employment benefits. Some children (the Parker family) in the audience made great testers! The company also does nutrition education (the importance of a well balanced meal).

The second company was the Abbey Food Service Corporation, a family run business. Officials stressed their relationship with the communities they serve as well as local vendors. Introduced the management of the company and their areas of specialty. Have been in food service for 25 years. They won a Whole Grain Challenge Award in 2010. "Eat Smart, Play Hard" geared to grades 4 and 5 are part of their educational program in the schools. They support local school gardens, offer summer barbeques, holiday dinners (invite the community), and a winter carnival. They do taste testing before including foods on the menu. Their quality menu includes a lot of made-to-order foods, salad bars, and comply with new nutrition standards. Training programs and an annual training conference are offered employees. The company tries to retain current workers and maintain their status of years service. The company does a free kindergarten breakfast across the board which gets them started with healthy eating. They guaranteed \$95,000 for the proposed program to be used for food, kitchen equipment , and décor upgrades. Distributed sample foods (veggie wraps, breakfast bars, sub rolls, etc.), They are committed to supporting local farmers.

The last company was Chartwell's Dining Services which set up a buffet at the back of the chamber overseen by 3 chefs! This company provides food to all types of institutions (ie. Liberty Mutual, museum café, restaurants, corporations, arenas) not just schools. They focus on what is important to the local community. They provide an on-site assistant director, a chef to show how to cook things fresh, a good benefit program and a perks program (Disney, car discounts, etc.), and training. Stress quality foods, homemade options, and meeting student tastes. Showed the offerings on an elementary school menu and the way it is displayed to catch the eye. They also offer a surprise bag with nutritional information included. Middle School and High School offer choices but within nutritional guidelines. Showed examples of upgrades they would make in the cafeteria (sneeze guard at salad bar). Do a lot of made to order but also have grab and go items. They stress taking as much as they like but not so much that there is waste. Stress on nutritional education. They flash freeze local food for winter months. Offered to invest \$200,000 in the district for upgrading current cafeterias, \$5,000 scholarship, have educational speakers come in, and \$5,000 into student/teacher orientation. A short video pointed out that Cartwell operates in a restaurant manner and has won many awards.

Policy Change Proposal: First Reading. Principal Gray headed the Wellness Committee and was ready to answer any questions. It was revised from the original written policy several years ago. Board members questioned whether the changes would interfere with popcorn sales, bake sales, etc. Noted that these sales provide funds for different uses. It was noted that the former policy seemed rather punitive and did not actually address wellness. It was also noted that a lot of birthday celebrations in class in one month can take away instructional time. It was also pointed out that parties teach sharing and is a very important event in a child's life. Another board member focused on the sugar aspect of the satisfaction ----- could be replaced by fruit or vegetables and dip. This policy change is actually much less restrictive than the original.

New Business: Food Service Bid. Superintendent Briggs-Badger suggested that if the board could vote on this tonight it would be helpful so the chosen company could prepare for September . The board, however, could wait until the August meeting (which makes a bit of a crunch in preparation). One board member, not ready to vote tonight, suggested waiting until August or having a special meeting. Mr. Ammani, District Business Administrator, began a discussion of the comparative companies and their value to the district. This prompted further discussion concerning:

- 1) Labor costs
- 2) Investing money into the district
- 3) Management fees
- 4) Food costs
- 5) Professional development

- 6) Retention of cafeteria workers
- 7) Ap
- 8) appearance and taste of food

The board got input from principals Boodey and Gray concerning which foods children are most likely to eat. Mr. Amara, CTC Director, also weighed in on what the students would eat and how quickly they could get through the lines. The Middle School has a space problem which needs to be addressed.

The contract with whichever vendor is chosen is a one year probationary trial with the possibility of a 5 year contract.

Mr. Ammani will be sending rubrics to the board so they can rank the companies on issues discussed.

School Board Matters of Interest:

The ROTC program has lost its funding from the navy after the next school year. Mr. Amara discussed going ahead with next years program and then what will happen when the navy is gone the next year? He is proposing melding the ROTC program with curriculum we now offer into a Public Administration and Government program. At that point the district could apply for a cadet program which would allow us to use navy curriculum. Same benefits would exist (uniforms, equipment ,etc.) but there would be no monies provided for the military instructor. After 3 years, if our enrollment could reach 100, the district could reapply to the navy for ROTC status. This was informational as the board does not need to make a decision until the next budget time.

Meeting adjourned.

Decided on a special meeting on July 30<sup>th</sup> to come to a decision on which vendor to hire.