

2020-2021 Christian County Food Service Operations Improvement Plan

The Christian County School Nutrition Program, after conducting assessment based on “Performance Descriptor for Kentucky’s Standards and Indicators for School Nutrition Programs” has developed the following plan for improvement for the 2020-21 school year.

1. Continue to implement the Meal Standards of Healthy Hunger Free Act including the sodium rule, caloric, sugar and whole grain rule.
2. Continue to utilize the district website to provide information regarding the importance of healthy eating habits and promote the school nutrition program.
3. Continue to work with school staff to incorporate nutritional content and strategies into the classroom instruction and activities.
4. Continue to update and monitor a Hazard Analysis Critical Control Plan (HACCP) for Nutritional Services.
5. Continue educational classes for all nutrition service employees.
6. Continue to encourage the importance of school breakfast and school lunch in the school day.
7. Continue to encourage alternative rewards other than food to be provided for students.
8. Continue to improve menus and meal presentation at each school level.
9. Pursue food items and offerings that are limit/remove additives and preservative as the market will allow to introduce, encourage and educate students on the benefits of “clean” eating. Offering items that are fresh and nutritious.
10. Offer customers (students/adults) a versatile menu while being aware of customer satisfaction.
11. Continue to participate in The Community Eligibility Provision.
12. Replacement of outdated non- working kitchen equipment with new energy and workforce efficient equipment.
13. Explore ways to being utilizing Farm to School options and more scratch cooking options.
14. Utilize HPS menu planning system to generate menus and analysis.