



Food Service Report
April 28th, 2021
Submitted by Lisa Rizzo

Meal Service

Staff has enjoyed the return of students and serving them hot meals daily. Service methods and procedures look different in each school, but keeping safety a priority, all meals served are individually wrapped or prepackaged in closed containers. Newport Primary students receive both breakfast and lunch in the classroom. The intermediate and high school serve a “grab and go” style breakfast from carts as students enter the building each morning. Both the intermediate and high school have phased in the use of the cafeteria during lunch. Social distancing strategies such as spot markers on the floor and restricted or assigned seating have been implemented.

A delivery and pickup option remain available to students that need meals while learning at home. Deliveries are completed two days a week with the help of transportation and use of district vehicles. A Wednesday delivery to our Group C students, include a hot lunch and snack for that day. An additional delivery takes place on Friday and includes a bulk meal kit to our “Virtual Always” learners.

Meal Participation

In March and with students back in school, staff served approximately 2200 more breakfasts than in February. The total number of lunches served was even more, increasing by approximately 6100. Below is the current average of daily/weekly meals served at each school.

Newport Primary- 209 Breakfast/ 232 Lunch

Newport Intermediate High School- 116 Breakfast/ 254 Lunch

Newport High School- 92 Breakfast/ 197 Lunch

Curbside Pickup (Wednesday only)- 15

Wednesday Delivery- 131

Friday Delivery- 108

Systems Work

Guidance from Linda Rains is assisting with improvements to the Food Service “System”. Current policies and procedures have been reviewed for updates and improved internal processes are being created. A new mission includes more focus on nutrition education to help students develop healthy habits for a lifetime and contribute to the learning process. Potential efforts include:

- Integrating more healthy eating learning opportunities that teach students the knowledge and skills to choose nutritious food
- Provide hands-on learning experiences that actively engage students (school gardens, farm to school activities, culinary program)

- Increased collaboration and coordination within the school and with stakeholders to determine and address community nutrition needs

Summer Feeding

Free meals will be available to anyone under the age of 18. Distribution will include daily service to summer school participants in each building. In addition, a curbside pickup option will be available at Newport Intermediate School. Details for other sites are still in planning but include the library and the daycares that were serviced during this school year.

Newport Independent was selected to participate in The Summer Boost: Reading and Mathematics Program. The program, sponsored by the Kentucky Department of Education, is designed to encourage children to engage in reading and mathematics every day. As a program requirement, activities will be implemented 2-3 days per week at summer feeding sites. Select food service staff will attend a training and learn how to use summer feeding sites to encourage parents to engage with their children. The following will be given to our district free of charge:

- Books to give away
- Digital math games
- Parent information handouts
- Ideas to share with caregivers to promote literacy and numeracy in everyday life
- Guest readers (either virtually or in-person, TBD)

Wednesday Activities

Without students in the building on Wednesday of each week, staff spends time on a variety of different activities.

- Deep cleaning of large and small kitchen equipment, prep and stock areas, service stations, floors, and walls. All schools received 100% on their latest inspection by the Health Department.
- Inventory and organization of stock rooms and walk-ins. Inventory management has been challenging during COVID due to the large amount of nontraditional food items and disposables needed. Item availability is also an issue, resulting in new and unfamiliar items each week.
- Meal preparation and deliveries to students on the current meal service roster.
- Meal preparation of bulk meal kits to students that are "Virtual Always". This kit includes five breakfast and five lunches.
- Planning, preparation, and delivery of meals to Born Learning participants.
- Staff has participated in a variety of trainings including, culinary skills, new menu item exploration, meals using the Combi ovens and special event ideas.
- Development of the 2021-2022 menu.