



PTA Council Update



Food and Nutrition Jaime L. Hetzler, Director

➤ *Engage. Empower. Excel.*

Baltimore County Public Schools

AGENDA



OFFICE OF
FOOD & NUTRITION SERVICES
BALTIMORE COUNTY PUBLIC SCHOOLS

- Overview
- Meal Programs
- Current Menu
- Menu Item Selection
- Discussion



WOW!



OFFICE OF
FOOD & NUTRITION SERVICES
BALTIMORE COUNTY PUBLIC SCHOOLS

4,425,059
Breakfasts
+ 28%

6,369,283
Lunches
+ 22%

2009 (YTD)
B - 1,807,644
L - 5,198,439



**23-24 SY, YTD through February*

MEAL PROGRAMS



OFFICE OF
FOOD & NUTRITION SERVICES
BALTIMORE COUNTY PUBLIC SCHOOLS

- Grab and Go Breakfast
- Lunch
- Snack / Supper
- Fresh Fruit and Vegetable

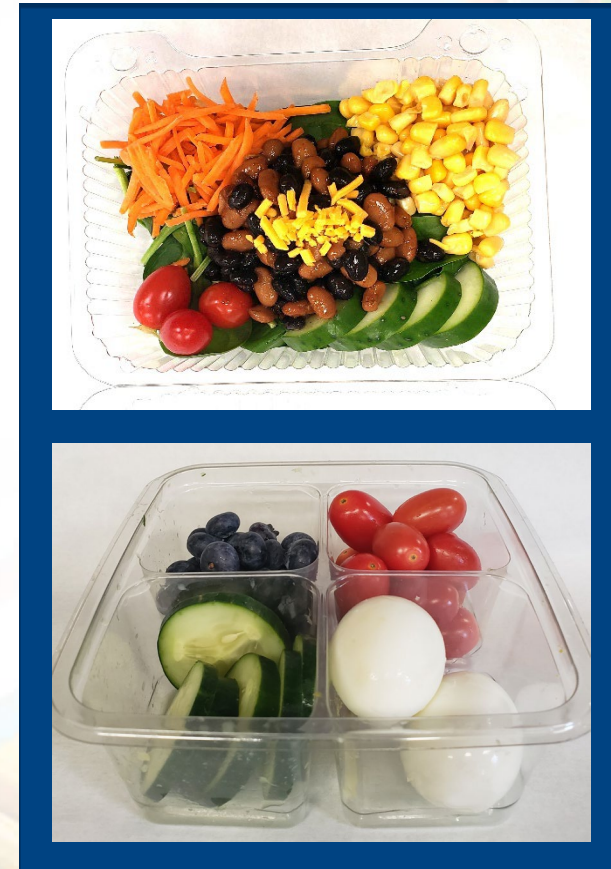


INITIATIVES



Fresh and Healthy Meals











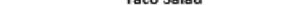
- Eliminated items
 - Donuts, Chocolate Muffins, Trix Cereal
- Added 3 Fresh Fruits & 3 Fresh Vegetables Daily
- Added Bento Boxes and Salads



INITIATIVES



Fresh and Healthy Meals

 <p>Small hinged container, 1 tomato, 1 cucumber slice (halved), tbsp of carrots.</p>	<p>Entrée Salad Format Place each item in corner of box, as shown. Do not mix toppings or stack on top of each other. Lid should close easily. Do not overfill. Greens: 2 Cups Cherry tomatoes: 3 whole Cucumbers: 2 slices, cut in half, shingled. Carrots: 3 tbsp Meats: Cubed (per recipe) Cheese Cubes: #12 scoop or 9 ea. (per recipe) Shredded Cheese: 1 tbsp of top of protein Vegetarian: Remove meat, include 2 #12 scoops of cheese cubes.</p>	
<p>Tossed Salad</p> 	<p>Grilled Chicken Salad</p> 	<p>Southwestern Salad</p> 
<p>Southwestern Salad</p> 	<p>Crispy Chicken Salad (Spicy or Regular)</p> 	<p>Chicken Caesar Salad</p> 
<p>Turkey & Cheese Salad</p> 	<p>Ham & Cheese Salad</p> 	<p>Taco Salad</p> 

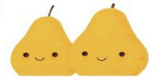
Any salad with meat can also be served as a vegetarian option.



INITIATIVES



Waste Reduction



THE SHARE PAIR SAY...
DON'T TOSS IT! SHARE IT!
HELP REDUCE WASTE!

SHARE TABLE RULES

OK TO SHARE



UNOPENED PACKAGES
OF CRACKERS, CHIPS,
DRIED FRUIT



BAGGED AND SEALED
FRUIT AND VEGETABLES



UNOPENED MILK AND
JUICE

NOT OK TO SHARE



OPENED PACKAGES



ANYTHING WITH A BITE



ITEMS FROM HOME



INITIATIVES



Waste Reduction



INITIATIVES



Vegetarian Options

- Every day:
 - Yogurt Entrée and Bento Boxes
 - Hard Cooked Egg
 - Hummus
 - Cheese
 - Tuna
 - Alternates Offered:
 - Taco Salad
 - Tossed Salads
 - Pepperoni and Cheese Bento

- Rotation:
 - Macaroni and Cheese Bites*
 - Vegetable Burger
 - Cheese Pizza
 - Black Bean Burger
 - Cheese Calzones
 - Jalapeno Mozzarella Bites*
 - Mozzarella Sticks
 - Southwest Salad



*NEW

Menu Selection Process



Menu Selection Process

1. Food Shows, Vendor Meetings, School Visits, Student Requests
2. Leadership, Area Team, School-based staff
3. Small Group of Students
4. Entire school





<https://vimeo.com/876047024?share=copy>

