

FOOD SERVICE
BUDGET REVIEW TEAM
RECOMMENDATIONS FOR FY 2007-2008

**ANCHORAGE SCHOOL DISTRICT
ANCHORAGE, ALASKA
BUDGET REVIEW TEAM RECOMMENDATION SUMMARY
FY 2007 – 2008**

Budget Review Team: Support Services; Student Nutrition

Co-Facilitators: Brent L. Rock, David M. Schauer

Staff Support:

Team Members: Amanda Bachand, Craig Johnnie, Dale Miller, Deana (Dee) Parsons, Julia Fawcett, Juliana Armstrong, Mary B. Hyry, Michel Villon, Pam Christy, Sandi Hollis, Teresa Harwell, Gussie Britnell, Nora Tobin

Total Recommendations:

Areas of Review: Student Nutrition

RECOMMENDATIONS (In priority order):

Expenditures (Brackets used for expenditure reductions)

<u>Priority Number</u>	<u>Program Description</u>	<u>Amount</u>
1	Student Nutrition Site Staff	
2	Free and Reduced Application Process	
3	Central Kitchen Production/Inventory Control	
4	On-line or On-site Meal Prepayment Option	
5	High School Meal Service	
6	High School Meal Service Periods	

ANCHORAGE SCHOOL DISTRICT
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BUDGET REVIEW TEAM RECOMMENDATION
FY 2007 – 2008

Budget Review Team: Support Services

Priority No: 3

Department Name: Student Nutrition

Account Code: 664001

Program Description: Central Kitchen Production/Inventory Control

Team Recommendation: Increase utilization of the Central Kitchen staff and facilities.

- **Brief Description:**

Create more meal recipes utilizing the cook/chill process available in the Central Kitchen. This would allow greater flexibility in meal planning, variety, and add the advantages of "home-style" meals. Addition of a software "Production Module" to existing inventory control system would allow staff to accurately track product usage and waste.

- **Criteria for Recommendation:**

Trained staff and equipment are available in the Central Kitchen and are currently under utilized. The addition of the production module would enhance the current manual shrinkage reporting process and improve operating efficiency.

- **Expected Outcomes/Advantages**

A wider variety of nutritionally sound choices would be available for student meals, impressing upon younger students the scope of meal choices available and could be produced in house with increased efficiency.

- **Impact on Services**

Better utilization of staff and facilities resources with an expenditure of less than \$10,000 for installation and training cost to enhance the current system.

Use costing information provided by Budget Department on the Request for Costing form. (Brackets used for expenditure reductions or revenue enhancement.)

Cost Computation and Staffing Description

• Personnel costs	\$ _____
• Purchased Services	\$ _____
• Supplies	\$ _____
• Equipment	\$ _____
• Other costs	\$ _____
Total	\$ _____
Revenues	\$ _____

Total Staffing FTE

Teachers	_____
Aides	_____
Others-Describe	_____

ANCHORAGE SCHOOL DISTRICT
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BUDGET REVIEW TEAM RECOMMENDATION
FY 2007 – 2008

Budget Review Team: Support Services

Priority No: 4

Department Name: Student Nutrition

Account Code: 664001

Program Description: On-line or On-site Meal Prepayment Option

Team Recommendation: Implement a prepayment method for student meals for on line payment by credit or debit card accompanied with site capability to accept pre payment by card , cash or check outside the meal period times.

• **Brief Description:**

Install compatible software and related hardware that would allow prepayment of student meals on line via credit or debit cards, with the capability of accepting pre payments before or after the meal periods at the school site.

• **Criteria for Recommendation:**

Current methods of payment delay the meal lines and require the cashier to handle and count funds during the compressed meal schedules. Pre payment would also lend itself to preventing lost or misplaced funds by the younger students.

• **Expected Outcomes/Advantages**

By eliminating the need for SN staff to handle/count money for meal payments during the meal period, meal lines should flow more smoothly, allow more time for students to eat their meals, and potentially increase participation. The elimination of cash transactions during the meal period is an end goal.

• **Impact on Services**

Pre payment service is available with the current POS service provider. Staff hours may need to be adjusted to accept prepayments.

Use costing information provided by Budget Department on the Request for Costing form. (Brackets used for expenditure reductions or revenue enhancement.)

Cost Computation and Staffing Description Total Staffing FTE

• Personnel costs	\$ _____	Teachers _____
• Purchased Services	\$ _____	Aides _____
• Supplies	\$ _____	Others-Describe _____
• Equipment	\$ _____	
• Other costs	\$ _____	
Total	\$ _____	
Revenues	\$ _____	

ANCHORAGE SCHOOL DISTRICT
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FY 2007 – 2008

Budget Review Team: Support Services

Priority No: 6

Department Name: Student Nutrition

Account Code: 664001

Program Description: High School Meal Service Periods

Team Recommendation: Implement the scheduling of two lunch periods at all high schools.

• **Brief Description:**

In a coordinated effort between High School Administration and SN Staff, set a timetable for implementation of a two period lunch cycle.

• **Criteria for Recommendation:**

Sales are lost because delays and length of meal lines discourage students from purchasing nutritious meals. Individual student nutritional requirements may not be met and academic achievement may suffer. In addition, off campus meals expose the student to potential risks from automobile or pedestrian accidents.

• **Expected Outcomes/Advantages**

Improved service at meals, increased participation and revenue, improved nutrition of students with related performance, and improved staff efficiency.

• **Impact on Services**

Additional labor hours required for SN staffing.

Use costing information provided by Budget Department on the Request for Costing form. (Brackets used for expenditure reductions or revenue enhancement.)

Cost Computation and Staffing Description

Total Staffing FTE

• Personnel costs	\$ _____	Teachers	_____
• Purchased Services	\$ _____	Aides	_____
• Supplies	\$ _____	Others-Describe	_____
• Equipment	\$ _____		
• Other costs	\$ _____		
Total	\$ _____		
Revenues	\$ _____		