

NSLP

- The National School Lunch Program NSLP (simple summary) is a Federal program that places specific food standards (food type, ingredients, and preparation standards) on the school in order for the school to receive a subsidy (money back from government).

Food Services

- Strategic Plan Initiative – Increase ranking
- Reviewed district rankings of top 100 A+ districts who also had an A+ rating in food services
- Determined that none of these districts had their high school on NSLP
- Created Arcola and High School Food Services Review Teams
 - Students/Staff
 - Discussion
 - Menu selection
 - Taste testing
 - Site visits
 - Students/Staff/Board/Parents
 - Vendor selection

RFP Components

- Menu updates based on student selections
- Add district chef to support cooks and line workers
- Consideration of grab and go and beverage station/café
- Rating matrix incorporated costs as required 51% with 2nd highest factor staff salaries

Preliminary Costs

- Going off the NSLP program will:
 - Require district to separate financial operations from sites that are NSLP
 - Require the district to cover free/reduce priced meals
 - Food Start up cost

Timeline

- (April 5) RFP Round 1 Review – target top two vendors
- (April 14) RFP Round 2 Review – target top selected
- (April 18) Vendor/NSLP or Non NSLP recommended to Board (costs, budgetary impact and deliverables etc.)
- (May 17) Incorporate budgetary impact into Proposed Final Budget