

Ashland School District No. 5, Jackson County, Oregon – The Food Services Advisory Committee met in a work session on Monday, January 25, 2010 at 3:30 p.m. in the Bellview Conference Room. Present were:

Ruth Alexander)
Nick Dake)
Dan Fellman)
Laura Roll)
Mary Shaw)
Eva Skuratowicz)
Jill Turner)

Shannon Wolff

I. Call to Order

The meeting was called to order at 3:37 p.m. by Ruth Alexander, Committee Chair.

II. All committee members except Tracy Harding, Eric Sandroek, Athena Storm, and Jill Williams were present.

III. 1. There are two drafts of the preliminary report that we will give to the Board. We want to integrate the two of them.

2. Members discussed that we need to talk about the site visits, including the size, type of food service and characteristics of each district. We also need to discuss the speakers that we had from Food Services of America, and also Pam Lessley.

3. We have had individual contacts with local restaurants and Jill Williams has talked to Amy's, Laura has talked to ODE regarding the food court ideas. She has also investigated nutrition and safety requirements, talked to Chris Facha and had email exchanges with Joan Ottinger. Laura has visited the USDA website for protocols and looked at the information for food service managers. She has also talked to the regional manager for Nutrikids.

4. Surveys have been administered to AMS and AHS students, and will be administered to JMS, AMS, AHS and the elementary school parents.

5. Jill has reviewed the financial information for districts that are similar to ours in terms of population and free and reduced numbers. Her broad analysis had demonstrated that it's difficult to break even and that we can do better than we have been doing.

6. The possibility of having caterers provide food for AHS was discussed, as well as the idea of having student helpers in all of the cafeterias. Ruth brought up that student helpers are used in all the successful programs that we have visited. Ruth emphasized that food service can be fun, especially if there are school gardens. Mentorships could be possible in food services.

7. The committee discussed disposables versus non-disposables in terms of cost and waste. Ruth pointed out that waste disposal is part of the food services budget in South Lebanon.

8. The committee discussed the possibility of buying the remaining food at the growers market at wholesale prices. The question came up about how “local” is defined, and Mary brought up that it has been defined for food service in the past as the Pacific Northwest and northern California.

Respectfully submitted by Eva Skuratowicz.

Chair

Clerk