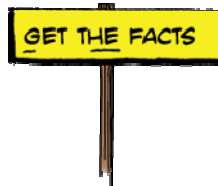


# FACTS ABOUT THE SCHOOL NUTRITION PROGRAM 2015-2016



- Employed 130 people
- Served 1,752,793 lunches and 898,791 breakfasts
- 76% of our students ate school lunch and 44% ate school breakfast
- 67% of our students qualify for free or reduced meal benefits.
- We spent \$3,976,585 on food purchases.
- \$3,275,100 was spent for salaries and benefits.
- The value of USDA commodities received was \$594,000
- Our income is received from the following sources: 62% -- Federal Funds, 26% -- Student & Adult Income, 5% -- State Funds, 6% -- USDA Funds, 3% -- Other, 1%
- Employees participated in twelve (6) hours of required staff development and new employees attended a 30 hour orientation course. Managers with less than three (3) years experience completed 90 hours of course work this summer.
- All managers and assistant managers are ServSafe certified. ServSafe is a nationally recognized food safety course by the National Restaurant Association. To be certified, one must pass a test. We also have several school nutrition assistants that are certified.
- School lunches are analyzed nutritionally and must meet the requirements for calories, protein, fat, sat. fat, carbohydrates, calcium, iron, fiber, vitamins A & C and sodium.