

Big Sandy Nutritional Committee Report 2022-2023

The Big Sandy Lunch program has four full-time employees consisting of one head cook and three assistants. The head cook is Mrs. Crystal Kiniston, and the assistants are Mrs. Nehl and Mrs. Billmire, and Mrs. Molner. When there is a larger meal with more items on the menu or on special events, additional help is brought in to help for the day although this is a rare occurrence.

The program is currently serving an average of 260 meals per day. The elementary, K-5, is served about 125 lunches per day while the junior high and high school are both served around 119 lunches per day. An average of 17 adults are served daily in the cafeteria. Last year, the average daily participation was 240 with an additional 16 adults eating per day. Big Sandy School's free and reduced lunch count has risen to about 51% which is an average of high school-39%, junior high-51%, and elementary-64%.

On a daily basis, students are served a nutritious meal that meets the state's required standards. Fifth grade through twelfth grade students are also offered a variety of items that are available on a salad bar. Lunch prices for this school year are as follows: junior high and high school students-\$3.20, elementary students-\$2.95, and adults-\$4.05. Breakfast is not served; however, any student that has not had breakfast may go to the cafeteria and receive something to eat. The lunch ladies also prepare and serve daily snacks to our preschool and kindergarten students.

Commodities are received through the school lunch program, and food is sometimes purchased through U.S. Foods. The menu is created based on commodities on hand and nutritional guidelines.

The state health department conducts health inspections twice a year. This year, the temperature on the warmer was questioned; however, the issue was quickly resolved. Our lunch program successfully passed both inspections without any problem.

Big Sandy School district goals for the nutritional program include: quality, nutritious meals being aligned to state standards, customer service/professionalism provided on a consistent basis, maintaining of cleanliness in the kitchen and cafeteria, and a continued effort to improve.

No noted changes are expected in the 2023-2024 school year regarding this program.