



Nutrition and Food Service Department
School Year 2007 – 2008
5364 Franz Road Katy, Texas 77493 281-396-6240
Leadership Katy Fact Sheet

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Mission Statement

The Nutrition and Food Service Department is committed to providing the students and staff of Katy ISD a variety of nutritious food choices at a reasonable cost.

Regulations

An agreement is made yearly between the district and the federal government which includes the following regulations.

1. Serve meals at no cost or a reduced cost to students unable to pay the full cost of the meal.
2. Serve meals that meet minimum nutritional requirements as prescribed by the USDA.
3. Utilize foods declared by the USDA to be in abundance.
4. Operate on a non-profit basis.

Major areas of Responsibility

1. School Breakfast Program
2. School Lunch Program
3. After School Snack Program
4. Elementary Summer School Meals
5. District wide Catering in schools, ESC and LMC
6. Rhodes Concession Stands
7. LMC Concession Stands
8. Reviewing, interpreting and disseminating information about the National School Lunch and Breakfast Programs, Free and Reduced Meal Program and the Texas School Nutrition Policy.

Why is this service important to student learning?

Numerous studies have been published to indicate the importance of children eating a healthy breakfast and lunch on a daily basis to help both memory and task retention. Making healthy eating choices helps to increase student attendance, improve behavior and lessen visits to the nurse for ill-defined complaints. Accepting the food service personnel as part of the school environment by realizing they have specific regulations to follow helps to make them an appreciated and welcomed part of the school staff.

Budget Facts

1. Child Nutrition funds are a Special Revenue fund monitored by the Texas Department of Agriculture. Every five years a TDA Child Nutrition Program audit is completed.
2. A positive fund balance in the Child Nutrition budget means less GOF funds are used to support the program.
3. Food, paper and cleaning supplies, food service salaries, insurance, large and small kitchen equipment replacement, kitchen use utilities, technology, office supplies, kitchen maintenance and kitchen custodial salaries are all part of the Nutrition and Food Service Department budget.

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Organization of Department

3	Professional staff	2	Coordinators
6	School Supervisors	6	Paraprofessional staff
2	Catering/Concession Specialists	2	Warehouse staff
44	School Managers	368	Kitchen staff

Facts and figures

1. 5,953 = Average number of Breakfast meals served to students daily
2. 30,316 = Average number of Lunch meals served to students daily
3. 13,692 or 25% = Number of free and reduced eligible students
4. 52 = Number of kitchens
5. 433 = Number of food service kitchen staff
6. 5+1 more year = Number of years the meal prices have not changed (despite the rise in food and gas prices we have seen this past year)
7. Pizza crust, bread sticks, kolaches, rolls and pasta = sample of whole wheat products served
8. USDA commodity products directly diverted to manufacturers to be made into ready to serve pre-cooked products include: mozzarella cheese into topping for pizzas; yellow cheese into macaroni and cheese, cheese sauce and cheese sticks; raw chicken made into chicken nuggets, rotisserie chicken, chicken patties; raw hamburger made into hamburger patties, chili, spaghetti sauce; and fresh fruit made into fruit cups.

Just a Few rules and Concerns to Ponder

1. Understanding and following all TDA regulations as they relate to meal service - including outside food sales, vending sales, bake sales, school “party” days, free and reduced meal program, meal times, offer versus serve or medical alerts.
2. Scheduling lunch periods so all students can eat in a timely manner and food service staffs can serve students, clean the kitchen and take their required uninterrupted 30 minute break prior to leaving at 2:30.
3. Breakfast participation is growing at all district schools. Hurried mornings mean not all students have time to eat a breakfast at home. School schedules should allow adequate time for students to stand in line, eat and get to class without being tardy.
4. School monitors in the serving lines are able to help students, help prevent theft and disruption and to assure a better and faster flow of students.
5. Encourage your child to bring their ID card to help students move quickly through the line.
6. Food cannot be used to discipline students, as per the USDA regulations. Food items cannot be restricted, lines or snack bars cannot be closed and adults cannot tell students what food or meal choices to make.
7. According to USDA regulations, students cannot be discriminated against by separating them according to sex in any area where school meals are served or sold. Students cannot be separated with boys on one side and girls on the other side in the serving lines or anywhere in the cafeteria area.
8. Cashiers and managers are required to verify physician medical alerts, as per USDA regulations. A parent request to limit snacks, certain foods or meals is hard to accurately watch on the POS system. Instead parents are encouraged to monitor their child’s account and food choices by accessing the Meal Pay website.
9. Support nutrition education and the CATCH program in the schools.
10. Keeping the meal prices affordable by selling a la carte items at breakfast and lunch helps maintain a positive fund balance.
11. Staffing the food service operation to meet the needs of the students by hiring adequate staff is becoming harder as more competition for jobs comes to the area. **Encourage parents, friends, neighbors and family to apply for jobs to work in the school system.**

