NYACK PUBLIC SCHOOLS

SUMMARY OF THE CHILD NUTRITION PROGRAM IN PREPARATION FOR THE 2024-25 FOOD SERVICE BID

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BACKGROUND



- Federal/State Requirements
 - As a participant in the National School Lunch and Breakfast Programs, the District is required to adhere to the Healthy, Hunger-Free Kids Act of 2010 ("HHFKA")
 - These are the regulations School Districts and Food Service Management Companies ("FSMC") are required to follow when offering reimbursable meals. The District is tasked with monitoring the FSMC's adherence
 - The regulations include specifications for what is offered at each breakfast and lunch meal such as:
 - Meat/meat alternate (m/ma), grain, fruit, vegetable and milk

IFB PROCESS

- The Invitation for Bid (IFB) process is as follows:
 - The NY State Education Department (SED) will finalize the 2024-25 prototype contract, likely in mid-March
 - Since October and the release of the prototype to the public, the District, in conjunction with HMB Consultants, have been working on customizing the bid specifications to the needs of the NYACK Public Schools with input from students, administrators, parents and community members.
 - HMB will take into consideration the recommendations of the student, parent and community feedback that we have garnered these past three months as well as trends we see among other Districts

BID TIMELINE



November & December

Review prior meeting suggestions

Student survey of the food service program



February

Finalize 21-day menus
HMB will collect
information gathered and
earmark for inclusion



Early/Mid April

Send contract and schedules (draft) to NYSED for review and approval



Late May/Early June

Vendor Conference Bid Opening Award of contract

Assess survey results

District and current FSMC will gather documents needed for inclusion into Bid Specifications

January

Finalize food service specifications/schedules

Consultants to complete state contract.

March

Ad in paper

FSMC's receive bid specs

Early May

MENU ENHANCEMENTS AND ANALYSIS

- This is our opportunity to craft the specifications as we would like to see the FSMC carry out. Offer healthy food choices such as:
 - LUNCH:
 - daily fresh vegetable crudité offerings
 - daily dark leafy green side salad
 - all condiments free of high fructose corn syrup
 - only fresh fruits, no canned fruits except for applesauce
 - whole muscle meat chicken with no fillers
 - gluten free menu options at no additional cost
 - plant-based options

MENU ENHANCEMENTS AND ANALYSIS, CONTINUED

BREAKFAST:

- more protein offerings
- only white milk at breakfast, if desired
- organic yogurt
- smoothies
- homemade breakfast sandwiches

PLUS...

- Implement tastings throughout the year with additional marketing to stimulate interest
- Provide a 21-day menu in the IFB that must be adhered to by the FSMC for the first 21-days of service. Following the 21-days, FSMC must create menus in the spirit of the bid menu.

THE CHILD NUTRITION PROGRAM MUST ADHERE TO THE HEALTHY, HUNGER-FREE KIDS ACT OF 2010 (HHFKA):

Rules & Regulations	Flexibilities
Must follow NYSED prototype contract for FSMC:	District can add amendments tailored to NYACK PS:
Whole Grains	Currently 20% can be non-Whole Grain
Lean Proteins	White meat chicken, Boars Head deli meats
Fruits/Vegetables	No canned or added sugar
Milk or dairy-free alternative	Variety of milk options (1% or skim)
Min-max calories, sat fat, sodium, trans fat	Based on consumption of I week's participation
Portion size minimum per grade group	Can require larger for identified items
No distribution or sale of competitive foods during the school day	Until 30 minutes after dismissal
All non-competitive foods for sale must follow Smart Snacks in School guidelines	Many products have been tailored to meet these guidelines

OTHER CONTRACT CONSIDERATIONS

- Onsite staffing
- Food Service Director
- Environmental considerations
- Purchasing local
- Portion sizes
- Kiosks
- Vending
- Input in USDA Foods (Commodities) orders

IFB PROCESS, CONTINUED

- In late April or early May, the approved bid specifications will be sent to various Food Service Management Companies
 - The District will also place a legal notice in the newspaper
 - The Consultants and District will conduct an on-site vendor conference with all interested Food Service Management Companies
 - Tour of each building
 - Question and answer session

IFB PROCESS, CONCLUDED

- We will set a date for late May or early June, when all interested Food Service
 Management Companies shall return with their sealed bids
- Consultants will carefully review each submission
- Taste testing will occur and a demonstration of the FSMC's interactive menusoftware will be conducted
- Recommendation of the award to the lowest responsible bidder will be made to the District within two business days after reviewing the taste test and menu software results, along with 100% contract submission compliance.

CONTRACT HIGHLIGHTS

COMMUNITY ELIGIBILITY PROVISION (CEP)

This is a program that USDA has created to allow School Districts that have 40% of a school building or district-wide enrollment being Directly Certified to receive Free breakfast and lunch meals. USDA just lowered the threshold to qualify from 40% of Directly Certified Students to 25%, which has enabled the NYACK Public Schools to meet that criteria and as of this past Friday, December 1st, free meals have started for ALL students in ALL buildings.

The key to this arrangement is the fact that Governor Hochul and the NYS Legislators have approved the needed gap funding so that all meals are reimbursed at the highest reimbursement category allowed.

Dr. Chan and her team along with HMB Consultants have worked diligently on preparing the application and needed data for approval. This is a 4-year engagement and as long as the NYS funding is maintained, this will benefit the students and parents alike.

CONTRACT HIGHLIGHTS, CON'T

A la Carte Pricing:

A la carte items and pricing will be identified within the bid specifications. This means all items that are sold outside of a student receiving one free breakfast and lunch meal each day, would be considered an a la carte sale. Pricing for all a la carte items will be determined by the District not the Food Service Management Company.

Reimbursement:

All breakfast and lunch meals will be eligible for reimbursement at the latest USDA rates (determined in July each year) with NYS continuing to provide gap funding for all meals to the maximum reimbursement levels.

CONTRACT HIGHLIGHTS, CON'T

- Additional inclusions into the 2024-25 Child Nutrition Contract will consist of:
- 1. Wider variety of fresh fruits and vegetables, specifically identified within the contract.
- 2. Interactive menu Software enabling full transparency of ingredients, calories, carbohydrates, sodium and more. School nurses, parents and students will be able to access this at any time.
- 3. Larger portions for the secondary level students
- 4. More protein offered at breakfast
- 5. Protection of current FSMC staff members, your community members
- 6. Cultural sensitivity in menu planning as well as vegetarian, gluten free, and halal offerings
- 7. Environmental concerns, compostable trays and utensils if desired.

MONITORING

- Enhanced monitoring should be put in place to ensure the Food Service Management Company awarded this contract will uphold ALL aspects of the detailed bid specifications.
- On-site NYSED Self-reviews, required of each building.
- NYSED Administrative Review which is a comprehensive review of all aspects of your program conducted once every three to five years.

COMMUNICATION

- The winning FSMC's onsite Director will be required to meet with students, parent groups, and administration on a regular basis
 - Survey the students
 - Create student advisory board groups
 - Meet with the parents/food service committee
 - Gain feedback from the Teachers, Principals and other Administrators
 - Be active in the wellness committee/food service committee
 - Reports to the Business Office

CONCLUSION

- The Child Nutrition Contract is a one-year contract able to be renewed for four additional years, one year at a time. This means that both the District and the Food Service Management Company agree to renew their contract each year.
- We aim to develop a comprehensive set of specifications that are realistic, appealing to the students, and enhanced from what the District has today
- Communication and ongoing monitoring will ensure the awarded FSMC delivers what is required within the contract both on the Federal/State level, and that which is specific to the NYACK PUBLIC SCHOOLS.
- We would be happy to answer any questions you may have.