

Food Services Update: December 2024

ELIZABETH MARCHETTA
Executive Director, Food & Nutrition Services





Food art by Cafeteria Manager Patricia Newman, Curtis Bay EMS

Presentation Objective:

Provide an overview of Food & Nutrition Services (FNS) operations from the prior and current school year to the City Schools community.

Presentation Contents

GUIDING PRINCIPLES

MEALS

ACCOUNTABILITY

WELLNESS & SUSTAINABILITY

FARM TO SCHOOL





Image: Laura Lynn Emberson

OUR "WHY?"

Alignment with Board Priorities

PRIORITY III: City Schools will have high-quality, modernized facilities and resources that support the success of students, educators, administrators, and staff.

PRIORITY V: City Schools will provide equal access to district services, resources, and facilities to ensure the success of students, staff, and the surrounding community.

PRIORITY VI: City Schools will increase the number of educational programming of all types and levels throughout the city, while ensuring that all schools, including charters, guarantee a high-quality educational experience.

PRIORITY VII: City Schools will continuously work toward equity at all levels by implementing policies, practices, and procedures that create a welcoming and inclusive academic and professional environment.

SOURCE: <https://www.baltimorecityschools.org/board-school-commissioners>

Guiding Principles



Serve meals that meet **USDA regulations for school meals and Dietary Guidelines for Americans** and **eliminate ingredients that have not been shown to be promoting of good health** by scientific and peer-reviewed studies



Accommodate students with **special dietary needs and provide nutrition and allergen information** on website



Enact strategies to **promote school meal participation and consumption of fresh fruit and vegetables** by implementing non-traditional delivery models, student taste tests, and positive dining environments for students



Prioritize procurement of local food and implement Farms to Schools strategies that increase student awareness of the link between food, farming and nutrition and to support the local agricultural economy



Reduce food waste and the impact of food service operations on the environment through sustainable operations

Today, All City Schools meal programs are FREE for students, regardless of family income

Program	School Criteria
Breakfast	None: free to all students at all schools
Lunch	None: free to all students at all schools
After School Snack & Supper	Application process in fall Must be associated with programming
Fresh Fruit & Vegetable Program	Application process in spring Eligible elementary schools only (90-95 schools)
Summer Meals (Breakfast and Lunch)	Any building opened for summertime use (sites open to community)
Food Pantry (MD Food Bank)* <small>*Managed by Family & Community Engagement, not FNS</small>	Application process in fall



MEALS

FNS meals must adhere to federal guidelines on **food items offered**



...but our implementation of **“Offer vs. Serve”** allows students element of choice for breakfast and lunch → and greatly reduces food waste!

[SY2023-24 USDA Meal Reimbursement Rates: \\$4.50/per lunch](#)



...but we also choose to go above and beyond:

- Unlimited fresh fruit at every meal
- Locally sourced milk, bread and produce
- No high fructose corn syrup in bread or milk
- Reducing artificial colors
- 100% of grains whole-grain-rich
- Pork-free menu
- Special menu accommodations available when needed
- Packaging: Compostable trays, utensils, straws

Coming Soon: New Child Nutrition Guidelines

- Sodium Restriction - 10% reduction in lunch SY 23-SY 24 will continue
- New Sugar Limits beginning July 2025



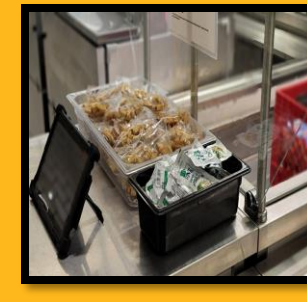
Added Sugars

Limit using a phased approach:

- **Phase 1:** Limits on specific high-sugar products (cereals, yogurt, flavored milk)
- **Phase 2:** Overall weekly limits



Over 10,000 more lunches served each Thursday in SY24 due to addition of Chicken Caesar Salad in High Schools



Top 10 Schools – Largest Increase in Lunch Participation – SY23-24

SiteID	School Name	Lunch ADP			Total Lunch Counts		
		23	24	Daily ▲	% ▲	Increase	Total
410	MERGENTHALER VOC TECH	380	533	153	40%	27,495	95,894
239	BENJAMIN FRANKLIN HIGH	321	443	122	38%	22,012	79,787
237	HIGHLANDTOWN EMS #237	506	625	119	24%	21,495	112,512
228	JOHN RUHRAH EMS	667	784	117	18%	21,019	141,120
405	PATTERSON HIGH	357	472	115	32%	20,663	84,993
406	FOREST PARK HIGH	299	411	111	37%	20,022	73,929
407	WESTERN HIGH	338	448	110	32%	19,780	80,689
95	FRANKLIN SQUARE EMS	192	282	91	47%	16,291	50,811
240	GRACELAND PARK/ODONNE	422	508	86	20%	15,501	91,454
223	PIMLICO EMS	471	547	76	16%	13,600	98,407



Latoya Roberson – Manager at Mervo HS

Recipe Name: Chicken Caesar Salad w/ Garlic Knot

File No: V-232

Grade Group: 9-12

Number of Portions: 5

Portion Size: 1 salad

Portioning Utensil: #10 and # 8 scoop

HACCP Process:

#1 No Cook

#2 Cook & Serve Same Day

Ingredients:

Chicken Fajita (Dark and white meat)
 Shredded Parmesan
 Romaine Lettuce, chopped
 I/W Croutons, cheese garlic 250/cs-0.5oz
 Cherry Tomatoes
 Garlic Knot, 162 ser/case

Weight:

14 oz

5 oz

Measure:

1 3/4 cups
 5 tablespoons
 9 cups
 10 packets
 1 cup
 5 knots

Procedure:

On lined baking sheets, place chicken fajita strips on baking sheet in a single layer.
 Cover, label, and place in the refrigerator to thaw at 41° F or lower

Use a 2-cup measuring cup, portion out about 1 1/2 cup of chopped romaine in clear hinged container.
 Using a #10 scoop, portion out chicken fajita and place on top of romaine.

Sprinkle 1 tablespoon of parmesan and 3 cherry tomatoes on top of salad

Serve salad with two (2) 0.5oz bags of Croutons, one (1) Garlic Knot and one (1) Lite Caesar Salad dressing packet

(DO NOT PLACE CONDIMENTS AND CROUTON ON SALAD)

Total Yield

Equipment (if not specified in procedures above):

Meal Component Contribution/Nutrition Analysis Based on Portion Size

Meat/Meat Alternate	2 m/ma					Calories
Vegetable Subgroups	3/4		1/8			Saturated
Vegetable Subgroups	DG	B/P	R/O	S	O	Sodium
Fruits						
Grains	2 oz					

All items with more than 1 ingredient follow standardized recipes to maintain compliance with nutrition standards

New Menu Items – SY24

Beef Taco Crisp Ups with Salsa and Sour Cream & Fiesta Black Beans

Greek Beef Gyro with Hummus and Wedge Fries

Chicken Queso Dip w/ Tortilla Chips, Fiesta Black Beans

Croissant w/ Apple Butter
Wheat Toast



Beef Taco Crisp Ups at Cecil Elementary

Student Taste Testing – Winter 2025



Items will be sampled at Patterson HS, Edmonson HS, Claremont, Ben Franklin HS and City Neighbors HS

- Popcorn chicken w/ maple waffle bread
- Cinnamon granola
- Bean and Cheese empanada
- Texas Toast
- Honey Wheat biscuit
- Vanilla Granola
- Cheesy Cornbread muffin
- Broccoli Cheese Soup
- English muffin w/ cream cheese. apple butter or strawberry jam
- Sunrise muffin
- Apple pancake bowl
- Tomato Soup
- Grilled cheese
- Butternut Squash w/ cinnamon



ACCOUNTABILITY

Food & Nutrition Team at Baltimore Design School



June 2025: marks 10 years of free lunch in City Schools

A Brief History of Meal Programs in Baltimore City Schools:

- 1920s: Meals in schools pre-dates establishment of USDA National School Lunch Program (NSLP)
- 1970s: Expansion of lunch program to all schools (but not free for all students)
- 2011: Adoption of Provision 2: (**free breakfast for all students**)
- 2013: Elimination of 40 cent Reduced Price Co-Pay for lunch
- 2015: Full Community Eligibility Provision Adoption (**free lunch for all students**)
- 2018: Districtwide Snack & Supper (**free snack and supper at participating schools**)

Holding ourselves accountable...

...for Inspections, Audits, and Reviews

Two health inspections per year by **Baltimore City Health Department**: monitors food safety management, per **Hazard Analysis and Critical Control Point (HACCP) plan**, systematic approach to the identification, evaluation, and control of food safety hazards

SY24:

- ✓ **MSDE/USDA** Reviews of Child and Adult Care Feeding Program (snack + supper), and Summer Food Service Program Review
- ✓ **Triennial Assessment of Local Wellness Policy** (Board Policy ADF: Wellness, Nutrition, and Physical Activity Policy)

SY25:

- ✓ **Maryland State Department of Education (MSDE) Child Nutrition Branch & United States Department of Agriculture (USDA)** Procurement Review



SY24 RECAP

IN TOTAL, over 73,000 meals served each day....

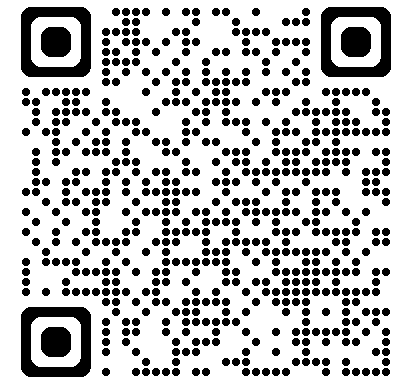
Meal Program	SY 17/18	SY 18/19	SY19/20	SY20/21	SY21/22	SY22/23	SY23/24
Breakfast							
Average Daily Participation	25,009	23,763	22,361	8,114	17,539	17,102	17,528
% of Enrollment	31%	30%	28%	10%	23%	23%	23%
Lunch							
Average Daily Participation	55,941	53,389	50,600	8,486	34,722	40,234	42,305
% of Enrollment	69%	67%	64%	11%	45%	54%	56%
Snack							
Average Daily Participation	5,643	6,287	5,985	7,659	6,509	7,382	7,548
% of Enrollment	7%	8%	8%	9%	8%	10%	10%
Supper							
Average Daily Participation	4,988	5,494	5,754	6,974	4,805	5,270	6,107
% of Enrollment	6%	7%	7%	9%	6%	7%	8%
Total Annual Meals Served	15,332,902	15,585,213	11,025,000	4,185,057	11,370,816	12,032,132	12,449,396

EXPANDING MEAL ACCESS: SUPPER IN ALL SCHOOLS

Over 1.6 million afterschool meals were served in 118 schools during SY24!



- Help us to achieve our goal of snack & supper in every school in SY25. **[Sign up here!](#)**
- Any afterschool program that is *open to all* is eligible.



How it Works:

- Supper is served by the cafeteria staff within 1 hour of the last bell.
- Snack is distributed by the afterschool program coordinator at any time during the program. A quick training is required.

EXPANDING MEAL ACCESS: SUMMER MEALS FOOD TRUCK

Over 1,000 summer
meals were served
from the truck in
Summer 2024

Schools 228 John Ruhrah
& 122 The Historic Samuel
Coleridge Taylor



EXPANDING MEAL AWARENESS: BACK TO SCHOOL TASTE TESTING FOR FAMILIES



- 86 Schools
- 15 evenings throughout September
- **Menu:** *hamburgers, chicken & waffles, chicken caesar salads, fresh fruit, side salad, milk*



SY24 and SY25 Training Topics

- ❖ Food Safety (ServSafe), Culinary Bootcamp
- ❖ Menu Planning & Procurement, Meal Pattern
- ❖ Customer Service, Standardized Recipes
- ❖ Civil Rights
- ❖ CACFP (After School Meals)
- ❖ De-escalation
- ❖ Food Waste/Plastic Reduction
- ❖ EAP Seminars
- ❖ MD SNA (Students from No Boundaries!)



WELLNESS & SUSTAINABILITY

WELLNESS POLICY UPDATES

Revised **Wellness, Nutrition, and Physical Activity Policy (Board Policy ADF)** was passed in April 2024. Find full policy and regulations [HERE](#).

MEAL DELIVERIES

- **Students may not receive food from meal delivery apps** (e.g., UberEats, DoorDash) during the school day.
 - Staff may receive food from meal delivery apps but not on behalf of students.



ALLERGY MANAGEMENT



Revised Anaphylaxis Policy (Board Policy JLCDB) was passed in April 2024. Find full policy and regulations [HERE](#), including Allergy and Anaphylaxis Action Plan.

PER [JLCDB-RA](#), IN CAFETERIAS IN SCHOOLS WHERE STUDENTS HAVE REPORTED SEVERE FOOD-RELATED ALLERGIES (not required at all schools):

- *Schools will designate at least one “safe zone” in the cafeteria that is available for use of students with known anaphylactic allergies to major food allergens if determined by the principal/ designee and the school health suite staff as a necessary proactive measure...*
- *It generally is **not feasible to designate an entire public school as entirely “allergen free,”** given the wide array of major food allergens, as well as other substances that may trigger anaphylaxis...*

WELLNESS POLICY UPDATES

REMINDERS:

Competitive foods

- All foods sold to students during the school day (12:01am-30 min past pm bell) -- whether **in vending machines, school stores, or otherwise** – must comply with MD Nutrition Standards for All Foods Sold in Schools (aligned with federal "Smart Snacks" standards)

Maryland Nutrition Standards for All Foods Sold in School

Policy applies from 12:01 am through 30 minutes after the end of the school day

Policy applies to foods and beverages sold to students on the school campus, not including meals served through the National School Lunch Program and School Breakfast Program

#1: Foods must meet one of these general standards:

- Be whole grain-rich: at least 50% whole grain by weight, or whole grain listed as first ingredient; or
- Have as the first ingredient: fruit, vegetable, dairy product, or protein food; or
- Be a combination of food that consists of at least ¼ cup of fruit and/or vegetable

#2: If the food meets one of the standards above, it must also meet all the nutrient standards below:

Calories:	Sodium:	Fats:	Sugar:
<ul style="list-style-type: none"> Snack/Side Dish: ≤ 200 calories Entrees: ≤ 350 calories 	<ul style="list-style-type: none"> Snack/Side Dish: ≤ 200mg Entrees: ≤ 480mg 	<ul style="list-style-type: none"> Total Fat: ≤ 35% of calories Saturated Fat: < 10% of calories Trans Fat: zero grams 	<ul style="list-style-type: none"> sugar weight divided by total weight: less than 35% of total weight from sugar

Beverages must meet the standards below. Allowable portions are provided in fluid ounces (fl oz).

Beverage Type	Elementary	Middle	High School
Plain Water or Plain Carbonated Water	Any Size	Any Size	Any Size
1% Low-fat Milk ² , Flavored or Unflavored Non-fat Milk, Flavored or Unflavored	≤ 8 fl oz	≤ 12 fl oz	≤ 12 fl oz
100% Fruit/Vegetable Juice	≤ 8 fl oz	≤ 12 fl oz	≤ 12 fl oz
100% Fruit/Vegetable Juice • diluted with water, with or without carbonation • with no added sweeteners	≤ 8 fl oz	≤ 12 fl oz	≤ 12 fl oz
Other Flavored and/or Carbonated Beverages • soda is not allowed	Not Allowed	Not Allowed	For portions less than 12 oz: • ≤ 40 calories/8 fl oz • ≤ 60 calories/12 fl oz For portions more than 12 fl oz, and less than 20 fl oz: • <5 calories/8 fl oz • ≤ 10 calories/20 fl oz
Caffeine beyond naturally occurring trace amounts	Not Allowed	Not Allowed	Not Allowed

SHARE TABLES



What? Designated space in cafeteria where students can place items from school meals that they do not plan to eat.

Why? To encourage the consumption of nutritious foods and reduce food waste

How? If you are interested in a Share Table for your cafeteria:

1. **REVIEW THIS GUIDANCE**
2. **COMPLETE A SHARE TABLE PLAN**
3. **LAUNCH YOUR SHARE TABLE**



City Schools Share Table Guidelines

These guidelines explain Share Table procedures, extend the use of Share Tables to all school meal programs, and give an overview of the food safety requirements school-based teams must follow. They ensure that policies for saving and sharing food items are consistent with the district and local health department's Hazard Analysis and Critical Control Point (HACCP) plan. City Schools developed this document based on best practices in other school districts, resources provided by the Environmental Protection Agency and United States Department of Agriculture, and guidance from the Baltimore City Health Department.

Why launch Share Tables?

Share Tables encourage the consumption of nutritious foods and reduce food waste.

How to launch a Share Table at your school?

1. Review this guidance document
2. Designate a coordinating team at your site: 2-5 people responsible for implementing these guidelines and developing a distribution plan for items left on the Share Table
 - Must be led by a non-Food & Nutrition Services (FNS) staff member
3. Discuss your plans with Food & Nutrition Services staff at your school
4. With your coordinating team, devise and submit a [City Schools Share Table Plan](#) (via linked Google Form)
 - Each school's plan will look different, according to its unique needs and facilities.
 - Plan includes details on Share Table infrastructure, promotion, monitoring, food storing, and food redistribution
5. Incorporate feedback from the Food & Nutrition Services and Sustainability teams into your plan, as needed.
6. Launch your Share Table.

What can students place on Share Tables?

The following items **may** be placed on the Share Table:

- Unopened pre-packaged items from school meal service, such as animal crackers, goldfish, or pre-packaged muffins;
- Whole pieces of fruit from school meal service, such as apples or bananas. *Note: If skin is edible, *rewashing is recommended* prior to consumption.
- **If a time/temperature control protocol (e.g., cooler/bin with ice) is in place:** unopened perishable items (e.g., milk).

The following food components **may not** be placed on the Share Table:

- Any items NOT from school meal service (e.g., items brought from home, bought outside school)
- Unpackaged items (except whole fruit), such as a salad bowl without a lid;
- Packaged items that can be opened and resealed;
- Open items, such as an opened bag of carrots or sliced apples.
- **If no time/temperature control protocol is in place:** perishable items (e.g., milk)

Revised: February 2024

exploring relevant curricular connections? Check out City Schools' [Food Waste Audit Guidance](#).

Revised: February 2024

Team?

ts:

, or otherwise

nt monitors, teaching

in proper temperature
ge, such as a cooler/bin

istributed to children,
in observed from the

stent with the Maryland

ts:

nable;

ns;

ny following expiration

from the FNS food

inating team must

temperature-controlled

ording what can and

maximize the importance of

Share Table;

ble promotion.

school, and/or

SHARE TABLE

LEAVE/TAKE:

whole fruit and sealed/unopened
items from school meals



DO NOT LEAVE/TAKE:

items that are **open/tasted,**
or **not from school meals**

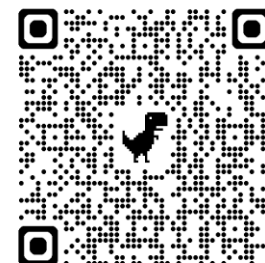


CITY SCHOOLS FIGHTS FOOD WASTE!

Share tables support the goals of the City Schools Sustainability Plan (QR code) and Food & Nutrition Services. Questions? Email green@bcps.k12.md.us



BALTIMORE CITY
PUBLIC SCHOOLS



Spotlight on non-meal-time program:



Fresh Fruit and Vegetable Program (FFVP)

BACKGROUND: Supplemental program for eligible (~90) schools

Federal program “to introduce children to fresh fruits and vegetables, to include new and different varieties, and to increase overall acceptance and consumption of fresh, unprocessed produce among children.”

FNS orders weekly and manages finances.



MUST BE SERVED:

- During the school day
- Outside of breakfast and lunch service
- To elementary schoolers (unless school is elementary + middle)



SY	# of Schools	Annual Allocation
2023	88	\$1,847,050
2024	96	\$2,144,600



EDUCATION

- Staff are encouraged to incorporate fruit/vegetable education into program. Tools available at <http://bit.ly/cityschoolsFFVP>

FARM TO SCHOOL

Why Farm to School?

The Baltimore City Public Schools (City Schools) Farm to School (F2S) program promotes experiential education that **connects students to nature and food systems**. In every grade band, our programs and services focus on three core areas:

- food education for lifelong healthy habits
- nature-based exploration for wholeness and academic enrichment
- food system engagement for active citizenship, leadership development, and career skills

Programs hosted at Great Kids Farm and In Schools



Meeting the animals is a highlight of every trip.



The F2S team part of FNS → works to promote participation in school meal programs

FARM TO SCHOOL



SY24, the Farm to School (F2S) team expanded its capacity by hiring three FoodCorps service members, allowing the full team to engage more than 9,000 students directly in programs both at and beyond Great Kids Farm

- **Field trips to Great Kids Farm: 3,356 students in grades K-5 from 63 schools visited Great Kids Farm**
- **Farm to Classroom experiences at schools: F2S staff led 180 (108 more than SY23!) school-based experiences, bringing plants, animals, and cooking projects into the classrooms, connecting with over 7,000 students**
- **Facetime the Farmer experiences: NEW IN SY24: The Farm to School team worked with Kindergarten academic leads to integrate microgreens kits and Facetime the Farmer sessions into a curricular unit focused on plants and animals**

F2S program reach continues to grow...

Program	Total Students SY2024	Total Students SY2023	Total Students SY2022	% Increase from SY2022 to SY2024
Field Trips	3,371	3,047	2,923	15
Farm to Classroom	6,936	4,398	4,213	65
FaceTime the Farmer (Virtual Visits)	1,497	548	560	167
Summits	556	316	148	276
Community Events	594	538	516	15
Summer Camp	105	87	105	0
Youth Employment	12	13	13	-8
Total	13,071	8,947	8,478	55

Significant increase in reach expected in SY23-24 due to addition of FoodCorps fellows!

Read more about impact in Farm to School [Annual Report SY23-24](#)

Questions?

Contact

Elizabeth Marchetta
Executive Director – Food & Nutrition
eamarchetta@bcps.k12.md.us
Food & Nutrition Services



BOARD OF SCHOOL COMMISSIONERS

Robert Salley, *Chair*
Ashiah Parker, *Vice Chair*
Emily Ames-Messinger
Andrew Coy
Ashley Esposito
Kwame' Jamal Kenyatta-Bey
Mujahid Muhammad
Dr. Stefan Redding-Lallinger
Khalilah Slater Harrington
Dylan Rooks, *Student Commissioner*
Dr. Jennifer Judkins, *Board Executive Officer*

SENIOR MANAGEMENT TEAM

Dr. Sonja Brookins Santelises, *Chief Executive Officer*
Angela D. Alvarez, *Senior Executive Director - Office of New Initiatives*
Joshua I. Civin, *Chief Legal Officer*
Dr. Joan Dabrowski, *Chief Academic Officer*
Dr. Stacy Place Tosé, *Chief of Schools*
Christopher Doherty, *Chief Financial Officer*
Dr. Tracey L. Durant, *Senior Executive Director - Equity*
Tina Hike-Hubbard, *Chief of Communications, Engagement, and Enrollment*
Theresa D. Jones, *Chief Achievement and Accountability Officer*
Thomas T. Jones, *Chief Information Technology Officer*
Emily Nielson, *Chief Human Capital Officer*
Alison Perkins-Cohen, *Chief of Staff*
Dr. Lynette Washington, *Chief Operating Officer*
Dr. Jennie Wu, *Executive Director - Strategy and Continuous Improvement*

APPENDICES

SY24 RECAP

All Meal Types – Top 10 Total Meal Volume

SiteID	Site Name	Breakfast Total	Lunch Total	Snack Total	Supper Total	Summer Breakfast Total	Summer Lunch Total	TOTAL MEALS
12	LAKELAND EMS	42,306	137,655	8,808	2,977	1,607	2,539	195,892
236	HAMILTON EMS	40,798	106,943	27,716	12,603	1,768	2,333	192,161
347	KIPP HARMONY ACADEMY	23,804	142,072	8,260	9,290	-	-	183,426
233	ROLAND PARK EMS	23,490	119,178	19,606	15,368	244	442	178,328
228	JOHN RUHRAH EMS	24,247	138,768	3,422	-	1,524	1,628	169,589
237	HIGHLANDTOWN EMS	52,134	110,637	3,756	2,973	-	-	169,500
245	LEITH WALK EMS	22,480	99,738	24,022	13,267	3,977	5,691	169,393*
134	WALTER P CARTER EMS	58,730	92,839	6,692	5,227	2,143	3,020	168,651
243	ARMISTEAD GARDENS EMS	57,121	86,549	7,211	9,179	657	1,283	162,000
223	PIMLICO EMS	43,224	96,767	5,575	6,015	2,147	3,100	156,828

SY24 RECAP

BREAKFAST – top 5 schools by % participation

SiteID	Site Name	10/31 Enrollment	Breakfast Total	Breakfast ADP	Breakfast Participation
313	LOIS T MURRAY ELEMENTARY/MIDDLE	34	4,980	29	84%
314	SHARP-LEADENHALL ELEMENTARY	27	3,561	20	75%
62	PARK HEIGHTS ACADEMY	363	44,796	257	71%
308	CLAREMONT SCHOOL	46	5,538	32	70%
217	BELMONT ELEMENTARY	173	20,387	116	67%
District Average					23%

SY24 RECAP

LUNCH – top 5 schools by % participation

Site ID	Site Name	10/31 Enrollment	Lunch Total	Lunch ADP	Lunch Participation
313	LOIS T MURRAY ELEMENTARY/MIDDLE	34	5,345	30	89%
210	HAZELWOOD ELEMENTARY/MIDDLE	494	71,516	406	82%
371	LILLIE MAY CARROLL JACKSON SCHOOL	200	29,073	163	82%
22	GEORGE WASHINGTON ELEMENTARY	165	23,355	132	80%
62	PARK HEIGHTS ACADEMY	363	51,020	290	80%
DISTRICT AVERAGE					56%

SY24 RECAP

SNACK– top 5 schools by % participation

SiteID	Site Name	10/31 Enrollment	Snack Total	Snack ADP	Snack Participation
150	MARY ANN WINTERLING ELEMENTARY @ BENTALOU	321	14,382	130	40%
29	MATTHEW A HENSON ELEMENTARY	203	8,554	80	39%
60	GWYNNNS FALLS ELEMENTARY	234	15,067	88	38%
22	GEORGE WASHINGTON ELEMENTARY	165	9,777	61	37%
67	EDGEWOOD ELEMENTARY	152	2,328	52	34%
DISTRICT AVERAGE					10%

SY24 RECAP

SUPPER – top 5 schools by % participation

SiteID	Site Name	10/31 Enrollment	Supper Total	Supper ADP	Supper Participation
212	GARRETT HEIGHTS ELEMENTARY/MIDDLE	332	21,301	175	53%
67	EDGEWOOD ELEMENTARY	152	2,668	61	40%
23	WOLFE STREET ACADEMY	236	9,297	91	39%
150	MARY ANN WINTERLING ELEMENTARY @ BENTALOU	321	13,224	119	37%
22	GEORGE WASHINGTON ELEMENTARY	165	9,777	61	37%
District Average					8%

Commitment to sustainability includes priority on local purchasing

Vendor	2017-18	2018-2019	2019-2020	2020-2021	2021-2022	2022-2023	2023-2024
CLOVERLAND DAIRY (milk)	\$2,716,799	\$2,654,763	\$2,181,489	\$751,863	\$2,196,325	\$2,607,463	\$3,207,150
COASTAL SUNBELT (produce)	\$1,289,221	\$896,838	\$645,644	\$259,916	\$736,027	\$772,602	\$976,566
SCHMIDT BAKING CO (bread)	\$925,970	\$984,066	\$676,728	\$262,666	\$858,933	\$760,306	\$759,310
KEANY - USDA DOD (produce)		\$142,494	\$266,878	\$3,030	\$288,513	N/A	N/A
Seashore- USDA DOD (produce)		N/A	N/A	N/A	N/A	N/A	N/A
Total Local Food Expenditures	\$ 4,931,991	\$4,678,161	\$3,770,740	\$1,277,475	\$4,079,799	\$4,140,372	\$4,943,027
Total Food Expenditures	\$21,792,486	\$20,778,488	\$13,232,278	\$4,671,214	\$15,850,315	\$21,656,667	\$22,736,616
% Local Food Expenditures	23%	23%	28%	27%	26%	19%	22%