

School Council Meeting November 10th, 2015

Call to Order 7:33 AM

Members Present

Sherry McMullen, Kristi Arnsdorff, Deborah Belcher, Claudette Lester, Teresa Mattingly, Kathy Myers, Bill Maddox, Tony Belcher, Oatha Mann

Inspiration and Pledge led by Mr. Mann.

Stake Holder Minutes were approved from September 29, 2015 meeting

Agenda was approved for today's meeting

Ms. Kokeeta Wilder, Director of school nutrition, was introduced as today's speaker.

Ms. Wilder began with FCBOE three years ago. This year FCBOE has partnered with Children's Health Care of Atlanta at 10 school to promote Healthy Habits. We had a Pep Rally to introduce this to students and adults. These habits include drinking water, limiting your intake of sugar, eating fruits & vegetables and limiting technology.

We will be having the Mobile Dairy Classroom visiting 4 schools in the county this school year. This allows the students to learn the importance of dairy in our diets.

School Nutrition Department earned the Golden Radish Award for our Farm to School Program. This program encourages the schools to purchase from local farmers to bring in menu items for the students. This not only helps the local farmers but helps us as consumers to have quality home grown items on the menus. All menus are the same across the county for the same aged children.

Challenges that we face are product availability through suppliers. For example this year we have had a problem with bird flu because crops have been affected so this creates a supply and demand situation for all. We also had a problem with Tyson chicken and have been able to add Gold Kist as an additional supplier to help with this problem. With Thanksgiving coming up turkey has been a recall problem as far as getting it but we have found a product from Jenni-O that is a turkey roast that has been great for us. When selecting the menus for the schools she does try to make it a student driven menu. The #1 seller is Chicken nuggets with pizza and chicken tenders. We have made a switch to whole grain pizza and the students are very happy with the transition. Along with this we are also using low salt and no butter. Students have adjusted well to the new changes.

We have had some changes regarding personnel with the county level positions. We are now requiring an Associate's Degree allowing us to raise the pay scale to accommodate the USDA changes.

## QUESTIONS

What is the likelihood of a pay increase for those workers at the school level? Work in continuing with the position descriptions to help with this becoming a reality.

Is there a program anywhere that offers an Associate's Degree in this field for any of the current employees to obtain this certification? All current employees are grandfathered in but we are hoping for opportunities to develop at the LEC through some of the local colleges. UGA is the only college that currently offers this program.

Is the cafeteria self-supporting? The financial structure is set up as a self-supporting entity. This is why we market to customers (students). Sales go towards salary and benefits for employees and because of this we have to be profitable. Our customers need to be happy. Children decide if they are going to eat in the cafeteria or not. Kids don't choose fruit and vegetables when given a choice so the menu selections have those choices built in.

Is there a way to increase sales opportunities? We are very restricted with using federal dollars.

Do you recognize staff members in anyway? Again with limited budgets we are very challenged to be able to do this because federal money must be spent on students.

How does the price structure for the cost of breakfast and lunch work? We are dictated through the USDA and we work to close the gap between the cost of a lunch to a student –v- cost of a student lunch who is participating the free and reduced program. Currently we receive \$3.02 for the free and reduced student from the federal funding and the regular student is paying \$2.00. We are only able to close this gap a small bit every year with our pricing. The USDA dictates how fast we can close this gap.

How are the menus decided? We are very limited with elementary as far as the selections that we are able to give them. The institution of the smart snacks cut into our profits of all schools. Middle and High schools are more flexible with their menu options and choices that the students are given.

Ms. Wilder closed with telling us about the new culinary classes that are being offered at SCHS and WWHS. Dr. Barrow is very committed to this new program. Students participating also attend some classes at the new Center for Innovation located in the old Fayette Intermediate building.

## PRINCIPALS REPORT

Milestones test data will be available on Nov. 19<sup>th</sup>. Tomorrow the leadership team will begin analyzing the data and determining the students who will benefit from additional services through various programs that we have available. Some of these are computer web based so the students can work at home as well as school to increase their knowledge. These test scores contain a lot of very valuable information that needs to be analyzed. Previous years testing was determined more by achievement but that is not the case of the Milestones. Focus is being switched from achievement to growth with the individual students. A student's Lexile score was also determined with the test data. Document based questioning is a very important element of the growth of a student.

## UPCOMING EVENTS

Today and Thursday will be the poetry recitations for all grades. Every grade level has had more participation than years past which is very encouraging.

4<sup>th</sup> and 5<sup>th</sup> grades will travel to SCHS to see Tell Me My Dream. This is sponsored through the Alliance Theater with a grant from Woodruff Arts Center.

5<sup>th</sup> Grade will travel to SCHS to see options that are part of curriculum for career pathways on the 19<sup>th</sup> of November.

Dec. 10 there will be a PTO meeting at 6:00 pm.

December 17<sup>th</sup> will be the first PBIS Celebration.

Jan. 5<sup>th</sup> will be the beginning of the second semester.

Feb. 5<sup>th</sup> we will host The Science Guy.

Feb. 9<sup>th</sup> will be the next council meeting.

March 3<sup>rd</sup> will be the next Success Team meeting.

The focus of this meeting will be GROWTH and helping the parents and students understand what the definition is. There will be a Milestone breakdown helping parents understand the testing data. Resources are available for parents to use. Preparations can't be stressed enough for students to see that success is important.

Next month we will have Mr. Mark Henderson as our speaker.

ADJOURN 8:35

