

Limited Resources, Limited Choices: How Can Schools Squeeze in Whole Grains?

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School Nutrition Association



Mission: To Advance Good Nutrition For All Children

- 55,000 members nationwide
- 52 state affiliate associations
- Represents school nutrition directors, managers, employees, state agency staff, educators and companies.
- Industry membership program and long history of collaboration between industry and operators



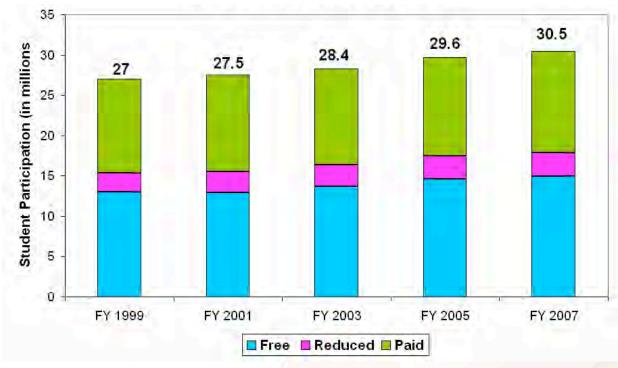
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School Lunch Participation



13% Increase since 1999

- 16% increase in Free/Reduced
- 8.6% increase in Paid



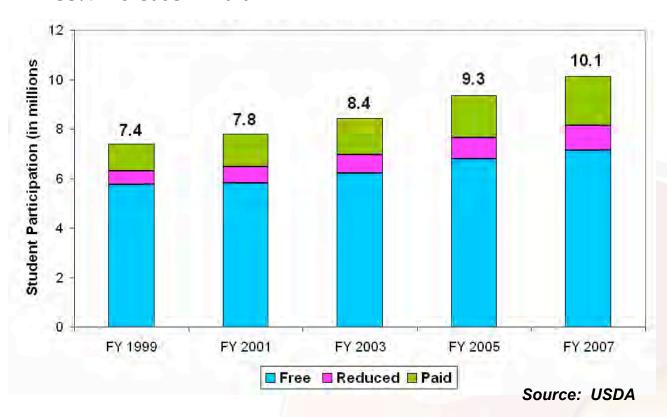
Source: USDA

School Breakfast Participation



36% Increase since 1999

- 29% increase in Free/Reduced
- 83% increase in Paid



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School Nutrition Challenges



- Increased operating costs
- Increased cost of food
- Decreasing program revenues

- Student meal charges on the rise
- Patchwork of nutritional guidelines
- Wellness Policies
- Costly food recalls

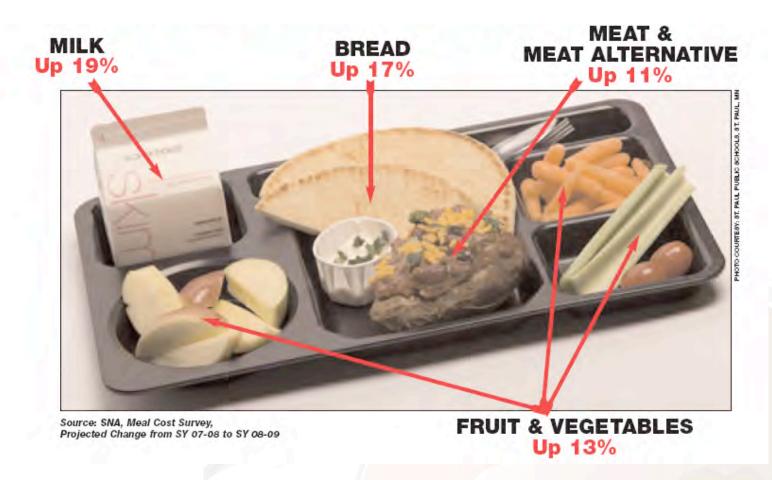


The Economic Reality of School Meals





Current Food Costs



What Does it Cost to Prepare a School Meal?



- Estimated Average Cost to Produce a Meal in SY 2008-2009 is \$2.92
- All costs are increasing
 - Food Costs
 - Non-Food Costs
 - Labor Costs
 - Indirect Costs
 - Energy Costs



Source: SNA 2008 Meal Cost Survey

Total Revenue per Lunch



	Average Meal Prices for Students	Reimbursement Rates (SY 2008-2009)	Total Revenue per Lunch
Full Paid Lunches	Elementary: \$1.86 Middle: \$2.16 High: \$2.23	\$0.24	Elementary: \$2.10 Middle: \$2.40 High: \$2.47
Reduced Price Lunch*	\$0.38 - \$0.40	\$2.17	\$2.55 - \$2.57
Free Lunch**	\$0.00	\$2.57	\$2.57

^{*}Students with household incomes between 130%-185% of the poverty level receive meals at a reduced price rate.

Sources: SNA 2008 Meal Cost Survey and the U.S. Department of Agriculture (USDA)

^{**}Students with household incomes below 130% of the poverty level receive meals for free.

Revenue Does not Equal Expenses



- Potential Losses = \$0.33 to \$0.80 per lunch
- School districts across the country are potentially losing ...
 - \$10-24 million per day (or)
 - \$1.8 4.3 billion over a 180 day school year
- What happens when a school nutrition program has a negative balance?
 - Funds must be taken from the school district general fund to make up the difference.

Across the Country



Of school nutrition directors surveyed about anticipated costs for SY08-09:

- 97.5% expect increase in food costs
- 84.1% expect increase in labor costs
- 94.1% expect increase in gas costs
- 66.8% expect increase in indirect costs

(SNA 2008 Back to School Trends Report, August 2008, School Nutrition Association)



SNA Advocacy Efforts

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Funding Priorities



- Increase the per meal reimbursement by 35 cents for all meals
- Update the Federal reimbursement rates semi-annually
- Expand the "free" meal category from 130% of poverty to 185%, consistent with the WIC income eligibility guidelines (eliminating the reduced price meal category)
- Provide 10 cents in USDA commodities for each school breakfast served
- Address indirect expenses

Nutrition Policy Trends



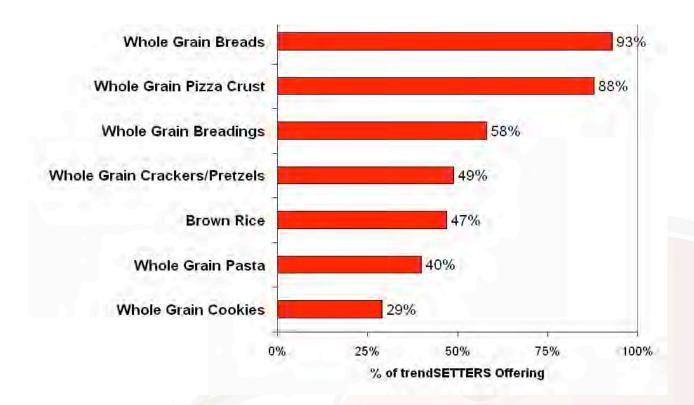


 85% of school nutrition directors are increasing the availability of whole grain products in their programs

-SNA 2008 Trends Survey



Products Offered in trendSETTERS Schools



Source: trendSETTERS, volume 2, issue 3, 2008

Tips for Successfully Incorporating Whole Grains



- Taste testing with students prior to menuing
- Blending whole grain and non-whole grain products
- Gradually adding new products to the menu
- Ensuring products are high quality and minimal visual differences
- Developing recipes and sauces that appeal to students
- Switching to whole grains without pointing it out to students
- Switching all products to whole grains, so that there are not other options

Source: trendSETTERS, volume 2, issue 3, 2008



Challenges and Solutions



Challenges of Offering Whole Grains



- 1. Cost
- 2. Acceptance
- 3. Availability
- 4. Understanding Regulations and Labeling
- 5. Acceptance of Products by Staff

Source: trendSETTERS, volume 2, issue 3, 2008

Cost Comparisons



	<u>REGULAR</u>	WHOLE GRAIN
Chicken Corn Dog	\$ 0.22	\$ 0.36
French Toast Slice	\$ 0.43	\$ 0.54
Nacho Chips	\$ 0.87/LB.	\$ 1.25/LB.
Hamburger Bun	\$ 0.09	\$ 0.14
White Sandwich Bread	\$ 0.07/Slice	\$ 0.13/Slice



Managing Increased Cost of Whole Grains

- Increasing cost to students for meals and/or a la carte items (most common way)
- Absorbing costs
- Cutting back on the amount of whole grain products purchased and/or cutting back on other products or labor in order to keep whole grain options available
- Making their own whole grain breads instead of ordering from a bakery

Source: trendSETTERS, volume 2, issue 3, 2008

Using Available USDA Commodities



- Whole grain spaghetti and rotini added in 08-09
- Whole grain macaroni and parboiled brown rice to be available soon



 Whole wheat flour, whole-grain dry-kernel corn, rolled oats, and regular brown rice also available

Implementing Supply Chain Strategies



- Joining purchasing cooperatives or working with cooperatives to further reduce prices
- Consolidating similar items on bids
- Reviewing delivery frequencies, drop sizes, inventory, and storage space



Get Involved with SNA



- Industry Representative on SNA Board of Directors
- Child Nutrition and Industry Conference
- Legislative Action Conference
- Annual National Conference



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