



Office of Food & Nutrition Services

CEC Presentation May & June 2022

# Agenda

### **Overview**

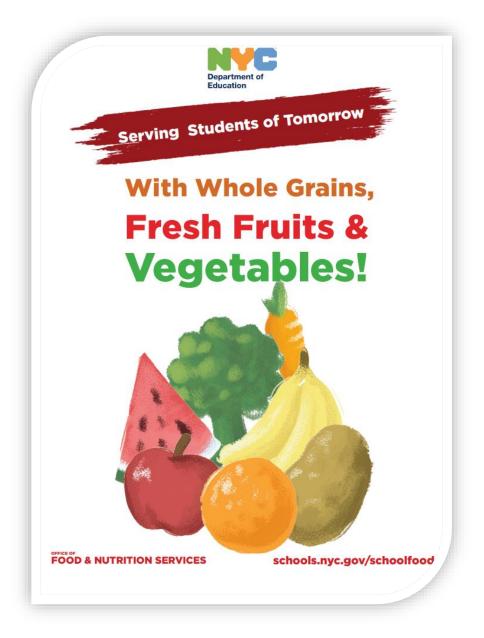
- School meal program overview
- Federal meal requirements
- DOE food quality standards and options

#### Feedback

- We want to hear from YOU
- Feedback will be incorporated into future menus and the dining experience

### Goal

The DOE is committed to providing healthy options for our children.





# **DOE's School Food Program: Overview**







500+
RECIPES



1800 SCHOOLS

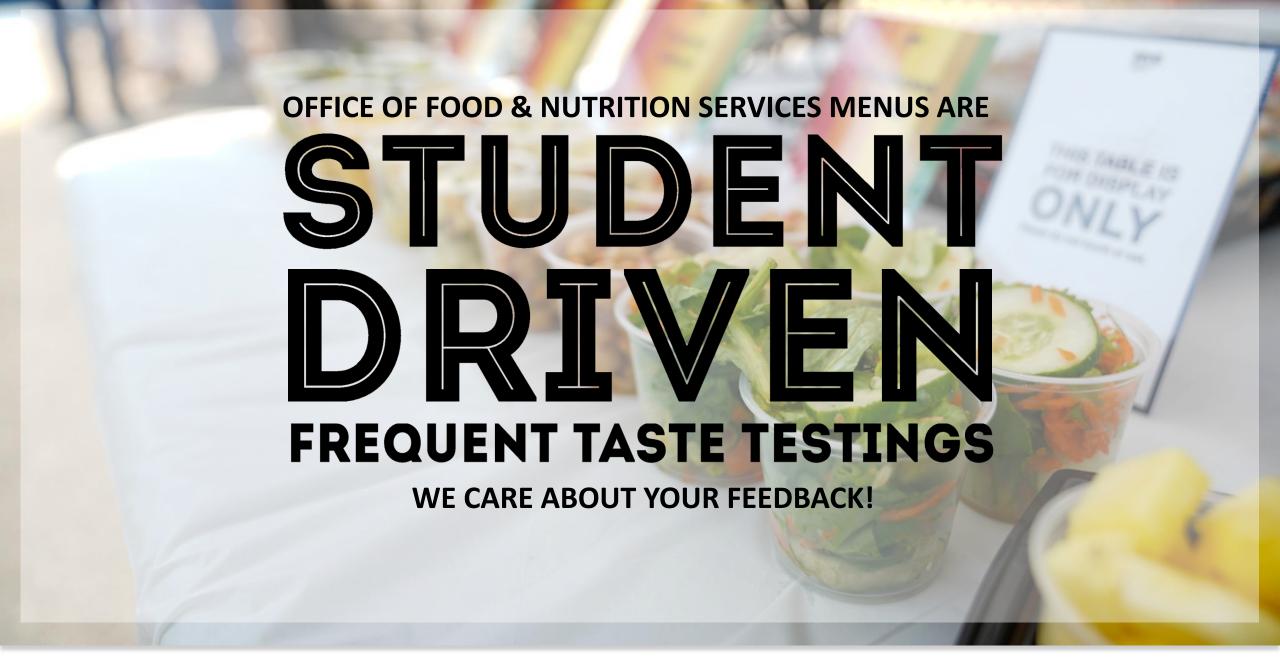


~1,000,000 STUDENTS



~900,000
MEALS DAILY







# **Breakfast Menu Features**

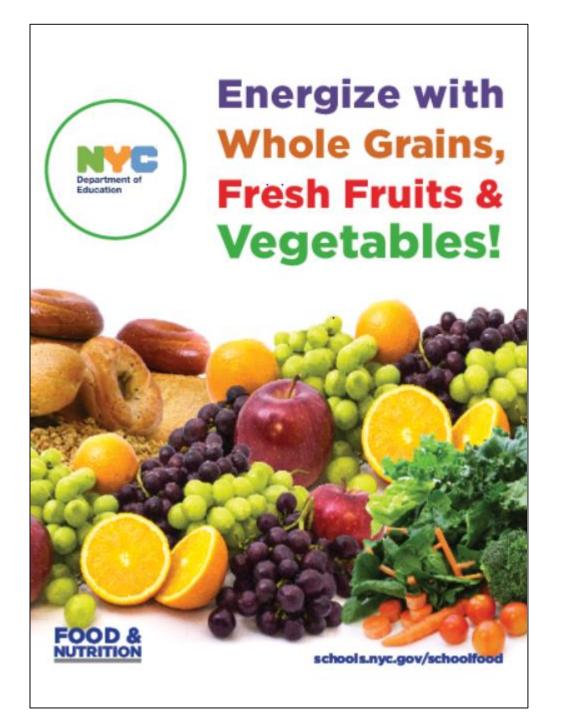
- Seasonal fresh fruits
- Local dairy items
- Whole grains, low-fat, high fiber, & limited sugar items
- No sugary fruit juice offered





## **Lunch Menu Features**

- Meatless Monday
- Plant-Powered Fridays
- Reduced processed deli meats
- Locally sourced products
- Seasonal fresh fruits & vegetables
- Multiple menu options are available daily
- Menu identification (V & VE)

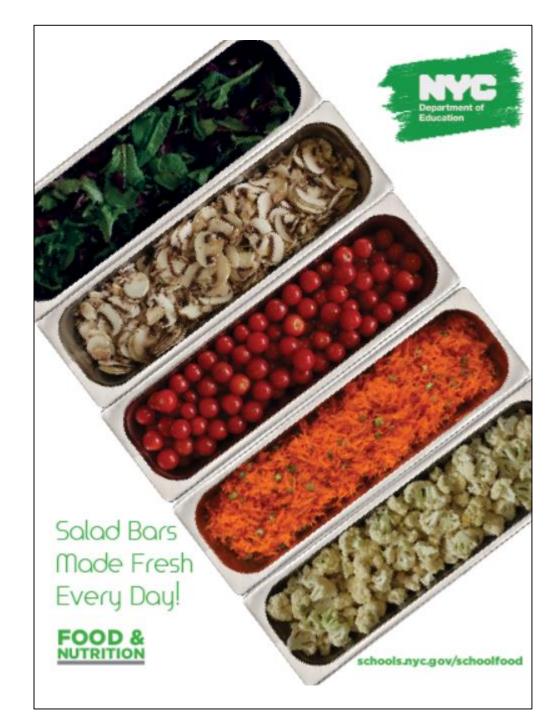




# Salad Bars, Fresh Fruit & Produce

Fresh Salad Bars have been in over 1,000 schools across the city for several years, providing an opportunity for student's to consume unlimited amounts of fresh vegetables and a variety of healthy and nutritious salads!

This opportunity for self-serve salad bars enhances the student's nutritious lunch experience and gives them a chance to try new foods.





**OFNS** continues its dedication to a plant-forward menu: offering vegetarian and vegan items daily, serving local seasonal fresh fruits and vegetables, reducing processed meats, and increasing our plant-based offerings.





#### Breakfast

At breakfast, schools must offer students all 3 required food components.



#### Lunch

At lunch, schools must offer students all 5 required food components.







11	Breakfas	ti.		Lunch			Meals / Snacks Served*	Snack Standards	
K-8	6-8	9-12	K-8	6-8	7-12		Slandards based	ndards based on serving size	
400-500	400-550	450-600	600-650	600-700	750-850	Calories	Refer to USDA requirements (on left)	≤ 200 calories	
≤ 540	≤ 600	≤ 640	≤ 1230	≤ 1360	≤ 1420	Sodium	Maximum 480 mg per serving, less for specified items	≤ 200 mg	
Not Applicable						Total Fat	≤ 35% of total calories	≤ 7g of fat	
Less than < 10%						Sat. Fat	< 10% of total calories	No more than 2g	
0g of trans fat per serving						Trans Fat	Og of trans fat per serving		
N/A						Sugar	Cereals must contain ≤ 6g sugar.		
Our meals average 14g of fiber per day						Fiber	Grain Items must contain 2g or more of fiber per serving		



## **Menu Nutrition Standards**

- OFNS has the following standards in place
  - Federal: USDA NSBP & NSLP Weekly Meal Patterns & Nutrient Standards
    - Varies by Grade & Age
    - Meal Components: M/MA, Grains, Vegetables, Fruit, Milk

Fruits

- Nutrients of Focus
  - Calories
  - Sodium
  - Total & Sat Fat
- NYC Food Standards focus on nutrient standards of specific items
  - Example: Chicken Tenders (sodium cannot exceed 480mg, saturated fat cannot exceed 10% of total calories)
- OFNS Prohibited Ingredient List
  - Example: Chicken Tenders (no soy fillers)
- OFNS Specification
  - Example: Chicken Tenders (NAE, humanly raised, 51% whole grain breading)



# **HALAL**

- Certified Halal sites
- Halal chicken items
- Items reviewed and identified as Halal (H) on the menu





YOUR WALL												
APRIL 2022: Pre-K - 8 Lunch Menu With Halal Option (H)												
Monday	Tuesday	Wednesday	Thursday	Friday								
Lunch Specials Othered Invery Day Peanut Sotter and Jelly* (VE) H Hummas and Pretosts Seals Co (VE) H Hot or Cold Cheese Senderick (V) H				Vegan Veggle Tacos (VE) H Served with Soft Torbile (VE) H and Salas (VE) H								
bursday, Wednesday and				Creen Carden Salad (Vb) H								
Inunder I use or I usey Sendench I use or I usey Sendench I onday and I makey Assorted Vegen Wrape (VI:) Options may vary by location			WE'RE PROUDLY CELEBRATING LOCALLY SOURCED & INCODUCED FOOD ALL NEW YORK ITEMS ARE HIGHLICHED IN CICEEN	Salad Bar Carot and Lemon Salad (VE) H								
•	,		Manicotti (V)									
		Crispy	with marinara sauca (VE)									
Pizza Choice (V) H	Turkey Burger Deluxe or	Chloken Tenders H With Dipping Seuce Superhero Spinisch (Vb) H	Fresh Sessioned Green Beans (Vb) H	Mediterranean Chlokpeas (VE) H Served With								
	Southwest Fish Sandwich H		Warm Breedstick (Vb)	Rice or Pasts (Vb) H								
Chef Choice Been Saled (Vb) H	Baked French Free (Vb) H	Sweet Potato Wattle Free (Vb) H Carlo Knot (V) H	New York Applex Sirces (Vb) H	Howsted Cauliflower and Broccoli (Vb) H								
Salad Bar Fresh Mannated Vegetable Salad (Vb) H	Saled Bar Pickles, Lettuce and Tomato (Vb) H	Salad Bar Celery and Apple Salad (V) H	New York Cookse Treat (V) H Salad Bar Kid Friendly Kale Salad (V)H	Salad Bar Spinisch and Cranberry Salad (Vb) H								
11	12	13	14	Spring Recess 15								
Mozzarelia Sticks (V) H with marinara sauce (VE)	Chloken and Brossoll	Roasted Chicken	Hamburgers & Cheeseburgers Deluxe	Black Bean and Plantain Rice Bowl (VE)								
Chef Choice Bean Salad (Vt) H	Vegetable Rice (Vb) H	Carrota (Vb) H	Baked French Free (VE) H									
	Hosated Baby Carrots (V) H	Butternik Bacut (V) H	New York Apples Sinces (Vb) H	Green Carden Salad (VE) H								
Salad Bar Italian Creen Bean Salad (Vt.) H	Salad Bar Amen Show (VE) H	Salad Bar Greek Zucchmi Salad (Vb) H	Salad Bar Pickles, Lettuce and Tomato (Vb) H	Salad Bar Carrot and Lemon Salad (Vb) H								
Spring Recess 18	Spring Recess 19	Spring Recess 20	Spring Recess 21	Spring Recess 2:								
Pizza Choice (V) H	BBQ Chloken	Crispy Chloken Tenders H With Dipping Seuce	Chicken Fajitac Served with Soft Fortille									
	Sandwich or	Superhero Spreach (Vb) H	Sales (Vb) H Street Style Corn (Vb) H	Zesty Chlokpea 8tew (VE)								
Chef Choice Sean Salad (Vb) H	Southwest Fish Sandwich H	Sweet Potato Wattle hnex (Vb) H	New York Apples Sirces (Vb) H	Vegetable Rice (Vb) H								
	Baked French Free (Vb) H	Dinner Roll (V) H	New York Cookse Treat (V) H	Curried Cauliflower (VE) H								
Salad Bar Fresh Nannated Vegetable Salad (VE) H	Salad Bar I'skles, Lettuce and Tomato (VE) H	Salad Bar Calery and Apple Salad (V) H	Salad Bar Pico de Callo (Vb) H	Salad Bar Confett Corn Seled (Vb) H								
A TANK THE PRINCING INC.	and tomato (ve) n	2002(1)11	TICO DE CARIO (VE) IN	College Corn Salad (VC) M								

## **Menu Accommodations**

## **Food Allergies**

- Product label request
- A request is made at the point of service
- A medical accommodation (504 or IEP)

## **Milk Options**

- Alternative milk options
  - Includes Soy Milk and Lactose Free Milk. Available at all meals.

### **Chocolate milk**

 School Communities and Principals make the decision to choose chocolate milk to be removed from the menu, with the condition that two other milk alternatives still must be available (1% & Fat Free).





# **Cafeteria Enhancement Experience**

The DOE is focused on transforming middle and high school cafeterias into pleasant, welcoming spaces for students to enjoy nutritious meals. We have completed 60+ cafeterias across NYC.



## **Four Pillars of CEE:**

- 1. Student Choice- variety of ways to consume fruits and vegetables: whole fruits, vegetable snacks, or fresh cut produce from salad bars
- 2. Fast Service, and More Time to Relax- no longer have to wait in line to receive a meal, but instead can take pre-packaged meals, allowing more time to relax with classmates during lunch.
- **3. Modern Style** Newly renovated cafeterias feel more welcoming
- **4. New Furniture** Comfortable tables and chairs welcome students to their new space.



# Feedback and Discussion





