

Minutes of the School Food Subcommittee Meeting
February 8, 2005

Present: Alfredo Sabillon, Caroline Grannan, Leah Rimkus, Meyla Ruwin, Paula Jones, Ed Wilkins, Debbie Odiye, Jill Wynns, Norah Schwartz, Laura Brainin-Rodriguez, Hydra Mendoza, Colleen Kavanagh, Dana Woldow

Dana Woldow called the meeting to order at 4:05pm, and welcomed BOE Commissioner Jill Wynns, one of the two original authors of the school board policy which created the Student Nutrition and Physical Activity Committee.

The minutes from the January meeting were approved as written.

Philip Smith, who was supposed to explain the 03-04 free and reduced price lunch figures, was out sick. David Goldin (chief facilities officer and Philip's supervisor) requested that the discussion on this item be postponed until Philip could attend. Pat Saturnio, who was also scheduled to speak to this issue, did not attend the meeting.

The issue of sodium content in the Preferred meals was discussed. The committee had previously set 600mg sodium per entrée as a working limit, and had asked Ed to follow up on which of the Preferred meals currently being served meet that limit. Ed reported that about 50-60% of meals currently meet that limit, but that some of those which do not are among the favorites, including the teriyaki rice bowl (800 mg) and the turkey and mashed potatoes (over 1200 mg.) The turkey is so high because Preferred uses a deli-style turkey. It is possible that using USDA commodity turkey would lower the sodium content on this dish. Ed will follow up with Preferred, and also see if lower sodium soy sauce can be used in other dishes.

The committee has been asking for months for some kind of cut up fruit to be served, as many younger children, or those with braces or teeth falling out, have a hard time with whole fruit. Preferred has finally come through with this, and pineapple tidbits in natural juice, applesauce, and strawberry applesauce (no sugar added) will be available starting in either April or May.

Preferred has provided prices for vegetarian/vegan entrees for the mainline, but they are far too expensive to be served. Examples include a vegetarian chicken patty and vegetable, 50 cents in the meat version but \$1.06 meatless; and spaghetti with meatballs, 51 cents with real meat but \$1.11 meatless. Ed will pursue finding vegetarian options for the a la carte lines, where price is less of a factor.

Starting March 1st, milk will once again be served in cartons rather than the plastic pouches, which have had trouble with spillage. The savings will be about 2 cents per serving, and the milk will be Berkeley Farms, considered to be the best local milk.

A parent had expressed concern about tuna sandwiches being sold in the Beanery of her son's middle school. A more complete discussion of the safety of tuna consumption by

older children will take place at the next meeting, but initial opinion was that chunk light tuna (the kind used by SNS) consumed in moderate amounts by older children does not pose a serious health hazard. Tuna is never served in the K-5 mainline, where a student would not be able to make an alternate choice.

Leah presented her report on the salad bar, including a financial analysis that showed the project went from a net loss to a net gain in three months. Debbie raised the possibility that the union would object to the use of parent volunteers if the project were expanded to other schools. It was suggested that parents would object to the union if they chose to try to block children from having access to more fruits and vegetables in their school lunch. Debbie also presented a financial report on the salad bar, with figures that differed from Leah's. It was pointed out that some of the figures in Debbie's report showed the same expenses multiple times, creating a much larger deficit than really existed, by a factor of 3-4 fold. Ed mentioned that it was important to be able to look at income/loss on salad bar days vs non salad bar days, in order to have a true picture of the financial viability of the project. This will be the next step, along with choosing a production site that could accommodate another school salad bar.

The next meeting was set for Tuesday March 8th, 4pm at Aptos Middle School.

Meeting adjourned at 5:15pm.