

**CITY OF BRIDGEPORT
EDUCATION AND SOCIAL SERVICES COMMITTEE
REGULAR MEETING
JULY 13, 2011**

ATTENDANCE: Denise Taylor Moye, Chair; M. Yvette Brantley, Andre Baker (6:45 p.m.)

OTHERS: Maura O'Malley, BOE Food and Nutrition Services Director

CALL TO ORDER

Council Member Brantley called the meeting to order at 6:15 p.m. There was not a quorum present so the minutes were not approved.

**Informational Session with Maura O'Malley, Director – Food and Nutrition Services
regarding BOE Nutrition Center**

Ms. O'Malley said that in Bridgeport, three meals are served to the children, breakfast, lunch after school snack and a later meal for the students who are in the Lighthouse program. There is now an At Risk dinner pilot program for certain students in a particular school.

Bridgeport is a Provision 2 School District - children eat free. This is the 12th year of the program. Now Ms. O'Malley must submit a petition the Federal government through the State for an additional four years. The application must show that Bridgeport is a needy District and the Provision 2 District status is still needed. Prior to this program, individual students had to submit an application. Now that it is all handled through one application, the numbers of students that were being fed has increased.

Ms. O'Malley distributed a list of the foods that the Federal government requires in each meal. For breakfast, four components are served and the children are required to take three of the four items. Lunch and supper both have five components, and the students are required to take 3 components for a complete meal and five components for dinner. The more children that eat lunch, the large the amount of reimbursement funding comes to the District.

When there are delayed openings, a two hour delay eliminates the breakfast portion because Federal guidelines do not allow breakfast served after 10 a.m. Moira said that the Federal government does not allow the District to give away food because the government is concerned about someone getting sick from food they received from the lunch program. During the school year, the staff is not allowed to serve food outside of the school building.

Council Member Taylor-Moye spoke about other programs she knew of that no longer allows the students to have snacks or refreshments that were purchased with grant funding.

Ms. O'Malley then distributed copies of the menu to Council Member Brantley and Council Member Taylor Moye. Mondays are the day of highest participation. She then displayed a tray of food items that served to the students. There are peanut butter and jelly sandwiches available in the regular schools and grilled cheese offered for the peanut free schools.

Ms. O'Malley said that she had written a grant that allows the school to have a Fresh Fruit and Vegetables in the Classroom if the principal signed on. The vegetables are served to the students uncooked and without any type of side condiment. This year, the Superintendent mandated that every principal sign on to the program. She then reviewed the details of how the waste is handled. Ms. O'Malley said that some children would hide food in their backpack for their younger siblings at home.

Council Member Andre Baker joined the meeting at 6:45 p.m.

Council Member Taylor-Moye asked if a child can get a second meal. Ms. O'Malley said that they can purchase a second meal, but they can't be given a second helping. The Fresh Fruit and Vegetable grant does not allow the food to be served with dips, coating or any type of cooking. As long as a student is enrolled, they are eligible for a free meal.

Ms. O'Malley then distributed copies of the Proposed Rule to Update School Lunches and Breakfasts from the USDA Food and Nutrition Service.

She went on to explain that the new Federal regulations are leaning towards lower sodium content. The national food processor such as Tyson or Smuckers, need to be told about this initiative because they are the ones that the District purchases the food from.

The portions are not too large and the morning announcements are in progress while the children are eating. Usually this meal takes about 15 minutes.

This past year 2,582,431 breakfasts were served, and 3,185,205 lunches.

The At Risk Supper program is at the Longfellow school with the Lighthouse program. The students at this school were leaving the Lighthouse program early and missing parts of the tutoring. Since the supper program started, the students are staying longer.

Breakfast is served at 8:30 a.m., lunch is done in stages, after school snack at 3:00 p.m. and supper at 5:00 p.m.

Council Member Baker asked who was preparing the food. Ms. O'Malley said that there are now scratch kitchens in most of the schools, but some of the older buildings were constructed without kitchens. The meals are planned to keep the meals equitable among all the schools. The

staff are employees of the Kitchen and the individual schools have different preferences. One high school wants hot sauce at every meal, at another the students don't touch it.

There are 160 employees and 110 employees are site based. The new Discovery School is staffed from the employees a school program that closed last year.

Council Member Taylor Moye said that it was wonderful to hear about this program. She thanked Ms. O'Malley for coming to the committee.

Ms O'Malley said that it would be important to have the Council Members let her know if they have figures showing the need for income supplementation so that the City can add that to their upcoming application.

ADJOURNMENT

The meeting was adjourned at 7:02 p.m.

Respectfully submitted

Sharon L. Soltes
Telesco Secretarial Services