



*COMMITTEE OF THE WHOLE  
MEETING*



AUGUST 10, 2009

MILLARD PUBLIC SCHOOLS  
BOARD COMMITTEE OF THE WHOLE

The Board of Education Committee of the Whole will meet on Monday, August 10, 2009 at 6:30 p.m. at the Don Stroh Administration Center, 5606 South 147th Street.

The Public Meeting Act is posted on the Wall and Available for Public Inspection

Public Comments on agenda items - This is the proper time for public questions and comments on agenda items only. Please make sure a request form is given to the Board Vice-President before the meeting begins.

A G E N D A

1. Food Service Report
2. Budget 2009-2010

Public Comments - This is the proper time for public questions and comments on any topic. Please make sure a request form is given to the Board Vice President before the meeting begins.

# Food Service Annual Review August 10, 2009



## 2008/2009 Program Implementation and Accomplishments



- **Marketing** – All schools received a marketing update with signage, boarder covering, etc. The Kids Way Café was introduced at the elementary schools; the E.D.z was introduced at the middle schools; and the Crossroads Café was introduced at the high schools
- **5-Entrée Implementation** – 5 entrees have been implemented at all elementary schools with the exception of Holling Heights, Cottonwood, Morton and Harvey Oaks. Due to kitchen restrictions, these schools will remain at 3 entrée selections. Plans are being developed to increase their selections during the 2009/2010 school year. Increasing to 5 entrees will help provide variety at the elementary schools to ensure students have choices that they want to eat.
- **Lift Off** – Our Ambassador for good nutrition was introduced to help encourage kids to make healthy food choices!





## 2008/2009 Program Implementation and Accomplishments

- **Vegetable and Fruit Offering Bars** – Students are encouraged to make healthy choices by being able to select from a rotating variety of fruits and vegetables in a “help-yourself” setting at all grade levels.
- **Student Councils** – Managers met with Student Councils at the secondary level. These meetings were held throughout the year to seek student input, as well as provide information to the students regarding the program changes.
- **“Mascot Pizza”** - At the High School level, a contest was held at all three schools to name their “Mascot Pizza.” Recipes were submitted by students, and three top recipes from each school were the finalists. Finalists’ pizzas were prepared a week at a time, and the student body then voted on their favorite pizza. Third and Second place received a \$50 gift card each, and First place received a \$100 gift card each.
  - **North High – Steve Ritsdorf**
  - **South High – Dakota Showwalter**
  - **West High – Maddie Thayer**
- **Various Happenings:**
  - Employee evaluations were re-written to be more comprehensive. All employees were evaluated at the close of the 2008/2009 school year.
  - An independent auditor (NSF International), hired by Sodexo, conducted our Annual Physical Safety and Food Safety Audit in January 2009. The Physical Safety score received was 98%, and the Food Safety score received was 92.5%.
  - Elementary Schools were treated to a Thanksgiving Lunch on October 12<sup>th</sup>.
  - All kitchens were inspected by the Douglas County Health Department, and all received either a “Superior” or “Excellent” rating!



## 2008/2009 Program Implementation and Accomplishments

- **“Limited Time Offerings”** – Various special offerings were scheduled throughout the year at the Elementary Schools as an added treat. Special items include “Custard Cups” and “Lickety Splits” bar.
- **Expectations Meetings**
  - Initial meeting held on June 5<sup>th</sup>, 2008 with both Sodexo and MPS Administrators. During the first meeting, expectations for the first 30, 90-days and 1 year were discussed and agreed upon.
  - On June 4<sup>th</sup>, 2009 our second Expectations meeting was held. At this meeting, the first year’s expectations and results were discussed, along with new goals for the 2009/2010 school year.
- **Food Service Managers Meeting**
  - July 25 – 27, 2008, Jeff, Rowan, Edrie, Judy and Kay accompanied all secondary Kitchen Managers and Department Heads to a Kitchen Managers Conference sponsored by Sodexo in Oklahoma.
- **Opening Meetings**
  - We began the school with meetings on August 11 and 12. Both meetings focused on the changes that have occurred with the change of Management companies. Training was the heavy focus as many topics were covered throughout the 2 days.
- **Kitchen Managers Meetings**
  - Meetings were held monthly throughout the school year to cover a variety of topics including menus, production records, safety talks and general food service information.
- **Equipment Inventory and Replacement Cycle**
  - During the summer, all major equipment was inventoried, and kitchen pictures were taken. During the next several months, an equipment replacement cycle based on current replacement costs will be developed.



## 2008/2009 Program Implementation and Accomplishments

### ■ **Community Involvement**

- Cans Across America
  - Stop Hunger
  - Activate Omaha Kids
  - Foster Grandparents Program
  - Fund Raiser Dinner for Cancer Patient
  - Millard Foundation Golf Committee
- 
- Our goal for the 2009/2010 school year is to continue participating in the above activities, plus add to our community involvement through other functions and support mechanisms.

# Program Implementation







## Support Network

- Throughout the 2008/2009 school year, various support was given to the management team at Millard. This support came at various times, and for various purposes. Below is an outline of that support:
  - **Pre-Opening**
    - Sandra Perry assists the team with the opening marketing orders as well as signage installation.
    - Judy Rodriguez assists in the start up with financial and book keeping training for administrative assistants.
    - Chuck Thomas assists throughout pre-opening in June, July and August.
    - John Klopstein assists with opening Expectation Meeting in July.
    - Regional Chefs Dave Williams, Mari Youkin and Michael Morris assist with production and safety training at the staff meetings.
  - **Opening**
    - 14 Kitchen Managers from around the country assist with opening week.
    - Regional Chefs Dave Williams, Mari Youkin and Michael Morris assist at the three High Schools.
    - Sandra Perry is present for various support roles the first week of school.
    - Stephanie Palen works with the High Schools during the week of August 18<sup>th</sup> to assist with the program implementation.



## Support Network

### □ **Supervisory Support**

- Lorna Donatone, President of School Services Food Service Division, tours Millard in September.
- Peter McGrath, Senior Vice President visits and supports MPS Food Service in November.
- Steve Martini, Vice President, visits and supports MPS Food Service in April.
- Chuck Thomas, Divisional Manager visits and supports MPS Food Service in July, August, September, October, November, January, March, April, and June.

### □ **On-Going**

- Mary Kay Fellion, Registered Dietitian is in for support visits in September, April and May to assist with NutraKids and the State of Nebraska Auditors.
- Valerie Bishop and Candy Price assist in September with final training on inventories and accounting.
- Sandra Perry visits in late September to work with the High Schools.
- Chef Dave Williams visits for support at the High Schools in October.
- Chef Michael Morris assists with the Board Christmas Party in December.
- Chefs Michael Morris and Sandra Perry assist with the Kids Culinary Competition in April.



## Student Surveys

- Student Surveys were conducted between October and March to gather a baseline concerning student opinion on the Food Service Program. During the survey period, 7964 students were surveyed. Below are the highlights:

- Elementary Schools

■ Total Surveys Received	4266	(42.7%)
■ Average Score (1 to 3)	2.4	
■ Highest rated question: "I am glad we have choices"	2.8	
■ Lowest rated question: "I like to come to breakfast also"	2.0	

- Middle Schools

■ Total Surveys Received	495	(10.2%)
■ Average Score (1 to 5)	3.4	
■ Highest rated question: "Stations – Pizza"	3.7	
■ Lowest rated question: "Stations – Salsa"	2.9	

- High Schools

■ Total Surveys Received	3203	(48.8%)
■ Average Score (1 to 5)	3.0	
■ Highest rated question: "Service – Friendliness of Staff"	3.7	
■ Lowest rated question: "Stations – Salsa"	2.5	

- We will continue the survey process during the 2009/2010 school year.



## Financial Summary 2008-2009

■ Revenue:	\$ 9,041,623	
■ Rebates:	\$ 517,315	
■ Total Revenue:	\$ 9,558,938	
■ Food:	\$ 4,177,299	43.7%
■ Sodexo Labor:	\$ 264,402	2.7%
■ Controllable Costs:	\$ 795,810	8.3%
■ Non-Controllable Costs:	\$ 27,937	0.3%
■ Management Fees:	\$ 439,382	4.6%
■ MPS Labor:	\$ 3,519,598	36.8%
■ MPS Other Expenses:	\$ 242,130	2.5%
■ Net Return after Direct Expenses:	\$ 92,380	1.0%
■ Indirect Expenses (Transfers):	\$ 864,850	9.1%
■ Return after Indirect Expenses:	\$ (772,470)	(8.1%)



## Financial Summary

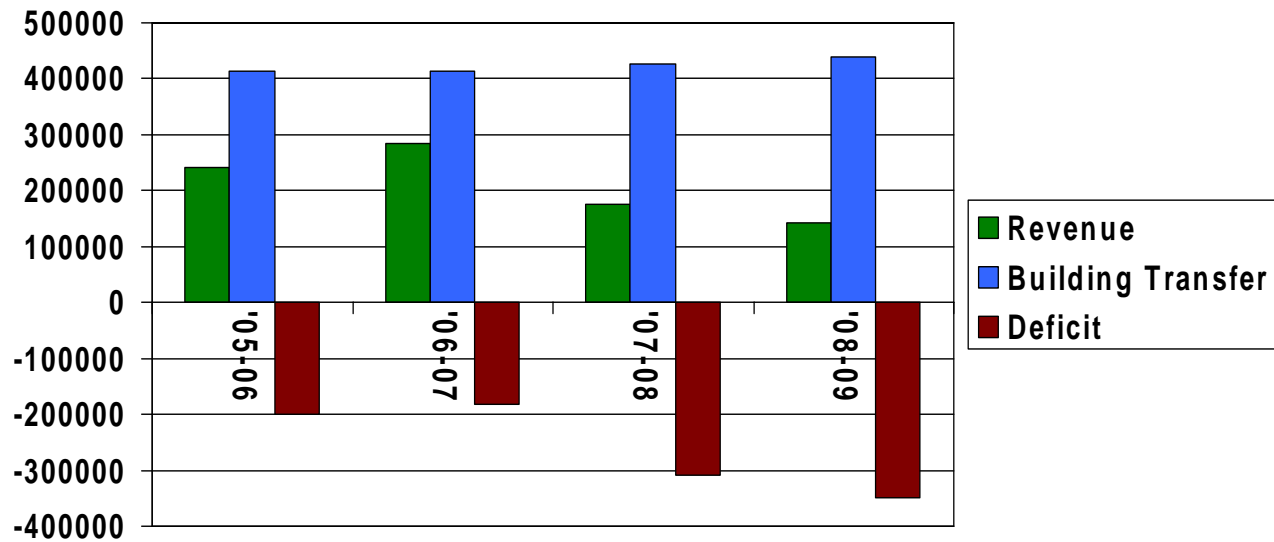
Below is information on the 2008/2009 school year financial summary:

- | ■ Inflation                | June 2009 compared to June 2008 | Projections |
|----------------------------|---------------------------------|-------------|
| □ CPI Food and Beverage:   | 2.1%                            | 2.5 to 3.5% |
| □ CPI Food at Home:        | 0.8%                            | 2.0 to 3.0% |
| □ CPI Food away from Home: | 3.8%                            | 3.5 to 4.5% |
| □ CPI All Items:           | -1.4%                           | 3.0 to 4.0% |
- 
- |   |            |                           |
|---|------------|---------------------------|
| ■ Rebates (VDA's)                               |            |                           |
| □ Check delivered to MPS in July:               | \$ 517,361 |                           |
| □ Actual rebates for the 2008/2009 school year: | \$ 456,958 | <b>\$ 60,403 variance</b> |
- 
- |  |            |       |
|--|------------|-------|
| ■ Indirect Expenses for the 2008/2009 school year were 9.1%                                      |            |       |
| □ Para Transfers   | \$ 236,840 | 2.5%  |
| □ Custodial Transfers  | \$ 188,010 | 2.0%  |
| □ Building Transfers   | \$ 440,000 | 4.6%  |
| □ Allowable Indirect Expenses per the Nebraska Dept. of Education for the 2008/2009 school year: |            | 22.3% |
| □ Allowable Indirect Expenses per the Nebraska Dept. of Education for the 2009/2010 school year: |            | 17.5% |

# Financial Summary

- Vending Summary vs. Building Transfers

	2005-2006		2006-2007		2007-2008		2008-2009	
		% Change		% Change		% Change		% Change
Vending Sales & Commissions	\$241,748	-	\$283,865	17.4%	\$175,651	-38.1%	\$143,381	-18.4%
Building Transfers	\$412,639	-	\$414,454	0.4%	\$426,476	2.9%	\$440,000	3.2%
Estimated Food Cost (50%)	\$29,010	-	\$52,515	81.0%	\$57,087	8.7%	\$53,768	-5.8%
<b>Deficit</b>	<b>-\$199,901</b>	<b>-</b>	<b>-\$183,104</b>	<b>8.4%</b>	<b>-\$307,912</b>	<b>-68.2%</b>	<b>-\$350,387</b>	<b>-13.8%</b>



## Financial Summary

- Below is a summary of some items that affected the Food Service Department, and adjustments that were made to improve financial performance for the 2009/2010 school year:

□ My Lunch Money		
■ 2008/2009 Expenditures		\$ 149,114
■ Renegotiated contract for the upcoming school year; estimated savings		\$ 30,000
□ Armored Knights		
■ Modified services; estimated savings		\$ 9,000
□ Sysco		
■ Renegotiated Commodity Delivery and Storage charges; estimated savings		\$ 7,000
□ Catering		
■ 2008/2009 estimated loss		\$ -60,000
■ Reorganized department to bring catering to a break even level for 09/10		
□ Millard Foundation		
■ Summer 2008 estimated loss (July/August only)		\$ -22,795
■ School year breakfast price estimated loss in revenue (\$0.80 vs. \$1.10)		\$ -60,000
■ School year, non-school days estimated loss		\$ -17,142
■ Working with the Foundation to bring services to a break even level for 09/10		
□ Equipment and Small-ware Purchases		
■ Major Equipment Replacements		\$ 98,790
■ Upchurch Equipment		\$ 15,000
■ Small-ware Purchases		\$ 51,241
■ Inventorying all equipment so a replacement schedule can be developed to better aid in budgeting for these needs		
□ Start-up		
■ Estimated Costs		\$ 40,000
■ These costs were associated with year one of the contract and will not occur in year two		
□ Building Transfers		
■ Reduction of 10% in 2009/2010		\$ 44,000



## Financial Projections 2009-2010

■ Revenue:	\$ 9,627,589	
■ Rebates:	\$ 517,316	
■ Total Revenue:	\$10,144,905	
■ Food:	\$ 4,043,587	39.9%
■ Sodexo Labor:	\$ 223,547	2.2%
■ Controllable Costs:	\$ 731,670	7.2%
■ Non-Controllable Costs:	\$ 32,582	0.3%
■ Management Fees:	\$ 439,170	4.3%
■ MPS Labor:	\$ 3,703,138	36.5%
■ MPS Other Expenses:	\$ 187,700	1.9%
■ Net Return after Direct Expenses:	\$ 783,484	7.7%
■ Indirect Expenses (Transfers):	\$ 839,900	8.3%
■ Return after Indirect Expenses:	\$ (56,416)	(0.6%)



## Participation - Breakfast

	2008/2009	2007/2008	Variance
Elementary Average Participation	23.41%	17.40%	+6.04%
Elementary Meals Served	273,995	275,280	-1,285
Middle Average Participation	4.99%	5.65%	-0.65%
Middle Meals Served	41,798	47,283	-5,485
High Average Participation	3.98%	3.68%	+0.30%
High Meals Served	44,756	42,321	2,435
District Average Participation	18.25%	14.01%	+4.30%
District Meals Served	360,549	364,884	-4,335

## Participation - Lunch

	2008/2009	2007/2008	Variance
Elementary Average Participation	77.07%	75.04	+2.01%
Elementary Meals Served	1,351,942	1,315,142	+36,800
Middle Average Participation	83.37%	85.02%	-1.65%
Middle Meals Served	706,936	699,597	+7,339
High Average Participation	49.14%	51.71%	-2.57%
High Meals Served	532,025	551,422	-19,397
District Average Participation	75.71%	74.73%	+0.93%
District Meals Served	2,590,903	2,566,161	+24,742

## Total Meals Served - Averages

	Meals Served 2008-2009	Meals Served 2007-2008	Variance
Breakfast	360,549	364,884	-4,335
Average Breakfast per Day	2,003	2,038	-35
Lunch	2,590,903	2,566,161	+24,742
Average Lunch per Day	14,394	14,336	+58

## Free and Reduced Statistics

As of May 30	Free	Reduced	Free & Reduced Percentages
2008-2009	1986	913	13.41%
2007-2008	1748	770	11.68%
Variance	+238	+143	+1.73%



## Kids Culinary Competition “Kids Can Cook”

- On April 23<sup>rd</sup>, we kicked off one of our “Showcase” events by holding the Kids Culinary Competition for the Elementary Schools
  - Students were asked to submit recipes on a snack that they could prepare and present.
  - Over 280 recipes were submitted from all buildings.
  - The event featured the top recipe submission from each of the 25 elementary schools.
  - Students were gathered at South High to go through a mini Food Safety Training, then were teamed up with group leaders where they were able to prepare their recipes.
  - Judges were treated to sampling each of the 25 recipes and then scored each of the creations so that the “Top 5 Chefs” could be determined.

***A special thank you to our Judging Panel: Linda Poole, Dave Anderson, Dr. Keith Lutz,  
Dr. James Sutfin, and Amy Friedman***

- All Students received:
  - Black Chefs Coat
  - Black Chefs Hat
  - Gift Bag with measuring cups, cutting board, spatula, whisk, and a special cookbook entitled “KIDS! Picture Yourself Cooking”
  - “Top 5 Chefs” received a \$50 gift card to Target!!
  
- **“Top 5 Chefs” were: Alyssa Reutzler (Reagan), Gabby Remer (Montclair), Sara Jaksich (Ezra), Faith Hanson (Holling Heights), and Sara Randolph (Norris)**

# Kids Culinary Competition "Kids Can Cook"



## Training and Development

- Throughout the year, we placed a heavy emphasis on training, both job skills and safety. With the addition of the Training and Safety Manager, we were able to accomplish many of our goals that were set at the beginning of the school year. Below is a summary of training provide:

	July – September 2008	October – December 2008	January – March 2009	April – June 2009	<b>Year to Date</b>
Total Training Hours	1491.50	351.50	496.50	1016.50	<b>3356.00</b>

- Sample of topics covered:
  - Serve Safe Training given to all Kitchen Managers
  - HACCP Training, Step 1 and Step 2
  - Knife Safety
  - Cooling, Thawing, Cooking and Reheating
  - Slips, Trips and Falls
  - Burn Safety
  - Accident Prevention
  - HazCom/HazMat
  - Lock Out – Tag Out
  - Back Injury Prevention
  - Chemical Safety
  - Food Security and Allergies Training
  - PPE
  - Blood Borne Pathogen Training
  - Thermometer Training
  - Proper Food Handling
  - Electrical Safety
  - Knife Skills
  - Sanitizing Surfaces





## Looking Ahead...

- As we move forward into the 2009/2010 school year, we have many exciting events to look forward to as well as continued improvement to the overall Food Service Program. Some of these areas are highlighted below:
  - Continue to monitor budget and improve upon budget performance
  - Increase participation of both Breakfast and Lunch at all levels
  - Evaluate all staffing levels
  - Finalize Equipment Replacement Schedule
  - Continued emphasis on Training and Safety and increase training hours over previous year
  - Continue to offer “Limited Time Offerings” and increase the number provided during the year
  - Opening of Horizon High kitchen January 2010
  - User-friendly Elementary School menus to help students make healthy choices by color coding the healthier choices
  
  - Culinary Experiences
    - Middle School 1<sup>st</sup> Annual “Kids Culinary Competition” to be held in the fall of 2009
    - Elementary School 2<sup>nd</sup> Annual “Kids Culinary Competition” to be held in the spring of 2010
    - Elementary School Fine Dining Experiences during the spring of 2010
    - High School Recipe Contest during the fall of 2009
    - Exhibition Cooking at the High Schools during the spring of 2010



## Looking Ahead...

Our theme for the coming school year is **“The Magic of Millard Food Service ~ Good Nutrition is No Illusion”**

To kick off this theme, we will be having a series of opening meetings with the Kitchen Managers and all Food Service Staff the first week of August. During these meetings, various topics and training will be discussed.

We will use this theme throughout the school year to help promote Good Nutrition choices!! More updates on this will be reported on throughout the year.





**Support Services**  
**Program – Offerings: Program – Offerings**

**3714.1**

**I. The following definitions shall apply to this Rule:**

- A. “A la carte” shall mean individually priced food items (i.e., protein, fruits, vegetables, grains, and milk). Multiple a la carte items purchased at the same time may constitute a qualified meal if the combination of multiple items meets the United States Department of Agriculture (USDA) requisites.
- B. “Candy coated popcorn” shall mean popcorn that is coated with a mixture made predominantly from sugar and corn syrup.
- C. “Chewing gum” shall mean any flavored products from natural or synthetic gums and other ingredients that form an insoluble mass for chewing.
- D. “Competitive foods” shall mean edible products and/or beverages sold or distributed in or on school owned property when such products and/or beverages are not a part of the District’s food service program.
- E. “Fondant” shall mean a product consisting of microscopic-sized sugar crystals that are separated by a thin film of sugar and/or inverted sugar in solution (e.g., candy corn, soft mints, etc.).
- F. “Foods of minimal nutritional value (FMNV)” shall mean soda water, water ices, chewing gum, and certain candies (i.e., hard candy, jellies and gums, marshmallow candies, fondant, licorice, spun candy, and candy coated popcorn) as defined by the USDA.
- G. “Fruit or vegetable drink” shall mean beverages labeled as containing fruit or vegetable juice in amounts less than 100%.
- H. “Fruit or vegetable juice” shall mean beverages labeled as containing 100% fruit or vegetable juice.
- I. “Hard candy” shall mean a product made predominantly from sugar (sucrose) and corn syrup that may be flavored or colored, and is characterized by a hard, brittle texture (e.g., sour balls, lollipops, fruit balls, candy sticks, starlight mints, after dinner mints, jaw breakers, sugar wafers, rock candy, cinnamon candies, breath mints, etc.).
- J. “Jellies and gums” shall mean a mixture of carbohydrates that are combined to form a stable gelatinous system of jelly-like character and are generally flavored and colored (e.g., gum drops, jelly beans, jellied and fruit-flavored slices, etc.).

- K. "Licorice" shall mean a product made predominantly from sugar and corn syrup that is flavored with an extract made from the licorice root.
- L. "Marshmallow candies" shall mean an aerated confection composed of sugar, corn syrup, inverted sugar, twenty percent water, and gelatin or egg white to which flavor and/or colors may be added.
- M. "Qualified meal" shall mean a meal which meets the requisites for a reimbursable meal under the USDA's National School Lunch and Breakfast Program.
- N. "Soda water" shall mean any carbonated beverage (even though it may contain discreet nutrients added to it such as vitamins, minerals and/or proteins).
- O. "Snacks" shall mean food or beverage items that are not a component (i.e., protein, fruit, vegetable, grain, or milk) of a qualified meal.
- P. "Spun candy" shall mean a product made from sugar that has been boiled at high temperature and spun at a high speed in a special machine (e.g., cotton candy).
- Q. "Water ices" shall mean any frozen, sweetened water and flavored ice with the exception of products that contain fruit or fruit juice.

## II. General Provisions

- A. ~~Beginning no later than January 1, 2006,~~ All students in the District shall have access each school day to both breakfast and lunch programs.
  - 1. The foregoing requirement may be waived for an individual building upon application by the building principal (with support from the building site team) that one or both programs are not needed or desired by the students served by such building.
  - 2. Applications for a waiver of a breakfast or lunch program shall be submitted annually in writing to the superintendent (or designee).
- B. A la carte and snack items may be offered to students under the following restrictions:
  - 1. Elementary Schools: With the exception of milk, a la carte and snack items may be purchased only after the student has first purchased a qualified meal.
  - 2. Middle Schools: With the exception of milk, a la carte and snack items may be purchased only after the student has first purchased a qualified meal.

3. High Schools: Students shall not be required to purchase a qualified meal prior to purchasing a la carte and snack items.
- C. The procedures of the District's food service program shall provide multiple ways for students to select their meal items to create a meal package that constitutes a qualified meal.

### **III. Nutritional Standards**

- A. In elementary schools, total saturated fat should be less than 10% when averaged over a school week.
- B. In middle schools, total fat level should not exceed 30% when averaged over a school week.
- C. In the high schools, total fat level should not exceed 30% when averaged over a school week.
- D. Each snack item must have 35% or fewer of its calories derived from fat (hereinafter referred to as the 35% Rule). Nutrient dense items (including, but not limited to, nuts, seeds, whole grains, fresh fruits, and vegetables) shall be exempt from the 35% Rule.

The 35% Rule shall be implemented under the following schedule:

1. On or before September 1, 2005 all elementary schools shall comply with the 35% rule.
  2. On or before September 1, 2006 all middle schools shall comply with the 35% rule.
  3. On or before September 1, 2007, all high schools shall comply with the 35% rule.
- E. Classroom snacks may, if approved by the building principal, be given to students at any time during the school day other than 30 minutes before and after those times when qualified breakfasts or lunches are being served. Birthday parties, holiday events, and all other activities held during the school day shall be subject to this provision.
- F. In elementary schools, deep-frying shall not be used as a method of on-site preparation of food. Flash-fried foods from the manufacturer may be served if such foods are heated on-site by a means other than deep-frying.

## G. Restrictions on FMNV

1. No foods of minimal nutritional value (FMNV) shall be sold or served to students between the hours of 7:00 a.m. and 4:00 p.m. on school days.
  - a. The restriction on selling or serving FMNV shall not apply to the following:
    - b. Foods or beverages sold or served as part of a fundraising activity or other school-related activity approved by the building principal.
    - ~~c. Beverages covered by the District's exclusive soft drink vending contract.~~
    - d. Foods or beverages dispensed by a nurse to students during the course of providing healthcare to the student.
    - e. Foods or beverages dispensed to a special needs student pursuant to the student's individual education plan (IEP).
    - f. Foods or beverages served to students as part of the curriculum (e.g., cultural heritage presentation).
    - g. Foods or beverages on field trips or other activities held off school grounds.
    - h. Foods or beverages which are brought to school by a student for the purpose of the student's personal consumption.

## IV. Serving Portions

The following minimums and maximums (if any) shall apply to portions of food served in the District's food service program:

	<b>HIGH SCHOOL</b>		<b>MIDDLE SCHOOL</b>		<b>ELEMENTARY</b>	
School Lunch Components	Minimum	Maximum	Minimum	Maximum	Minimum	Maximum
Protein Requirement (Ready to Serve)	2-oz	4.5-oz	2-oz	3.5-oz	2-oz	3-oz
Fruit Requirement	½ cup		½ cup		½ cup	
Vegetable Requirement	½ cup		½ cup		½ cup	
Grain Requirement (Availability to students)	10 servings per week		10 servings per week		10 servings per week	
Milk Requirement	8-oz	8-oz	8-oz	8-oz	8-oz	8-oz
School Breakfast Components	Minimum	Maximum	Minimum	Maximum	Minimum	Maximum
Protein Requirement (Ready to Serve)	1-oz	3-oz	1-oz	2.5-oz	1-oz	2-oz
Fruit Requirement	½ cup		½ cup		½ cup	
Vegetable Requirement	½ cup		½ cup		½ cup	
Grain Requirement (Availability to students)	5 servings per week		5 servings per week		5 servings per week	
Milk Requirement	8-oz	8-oz	8-oz	8-oz	8-oz	8-oz

<b>CALORIE AND NUTRIENT LEVELS FOR SCHOOL LUNCH (SCHOOL WEEK AVERAGES)</b>				
	Preschool	Grades K-3 (optional)	Grades K-6	Grades 7-12
Calories	517	633	664	825
Protein (g)	7	9	10	16
Calcium (mg)	267	267	286	400
Iron (mg)	3.3	3.3	3.5	4.5
Vitamin A (RE)	150	200	224	300
Vitamin C (mg)	14	15	15	18
Sodium (mg)	1350	1350	1350	1350
Cholesterol (mg)	100	100	100	100
Fiber (g)	3	3.8	4.3	6.5
Total Fat	Level should not exceed 30 percent when averaged over a school week			
Total Saturated Fat	Level should be less than 10 percent when averaged over a school week			

CALORIE AND NUTRIENT LEVELS FOR SCHOOL BREAKFAST (SCHOOL WEEK AVERAGES)			
	Preschool	Grades K-12	Grades 7-12 (optional)
Calories	388	554	618
Protein (g)	5	10	12
Calcium (mg)	200	257	300
Iron (mg)	2.5	3.0	3.4
Vitamin A (RE)	113	197	225
Vitamin C (mg)	11	13	14
Sodium (mg)	1000	1000	1000
Cholesterol (mg)	75	75	75
Fiber (g)	2	4	4.88
Total Fat	Level should not exceed 30 percent when averaged over a school week		
Total Saturated Fat	Level should be less than 10 percent when averaged over a school week		

**Related Policy:** 3714

**Date of Adoption:** August 15, 2005

**Date of Revision:** \_\_\_\_\_

The Millard Public School District does not discriminate on the basis of race, color, religion, national origin, gender, marital status, disability, or age in its employment, programs, and activities.  
 Questions can be directed to: Superintendent, 5606 S 147<sup>th</sup> St.  
 Omaha, NE 68137, 402-715-8200  
 Privacy Statement

**Millard Public Schools  
Revenue Projections  
Fiscal Year 2009-10**

	<b>YE 2009 Estimate</b>	<b>YE 2010 Estimate</b>	<b>Increase</b>
Property Taxes - MPS	\$ 91,292,821	\$ 8,083,743	\$ (83,209,078)
Property Taxes - Learning Community	\$ -	\$ 86,055,542	\$ 86,055,542
Carline Tax	\$ 9,100	\$ 9,100	\$ -
Public Power	\$ 1,912,675	\$ 1,912,675	\$ -
Motor Vehicle	\$ 9,609,606	\$ 9,609,606	\$ -
Interest	\$ 300,000	\$ 300,000	\$ -
Court Fines	\$ 475,000	\$ 475,000	\$ -
County Fines	\$ 1,200,000	\$ 1,200,000	\$ -
State Aid	\$ 57,769,519	\$ 68,518,348	\$ 10,748,829
SPED	\$ 10,770,000	\$ 10,770,000	\$ -
SPED TRANS	\$ 900,000	\$ 900,000	\$ -
Homestead Exemption	\$ 800,000	\$ 800,000	\$ -
Relief to Taxpayers	\$ 3,502,125	\$ 3,500,000	\$ (2,125)
Pro Rate MV	\$ 225,000	\$ 225,000	\$ -
State Apportionment	\$ 3,008,092	\$ 3,008,092	\$ -
SPED PS	\$ 1,345,235	\$ 1,345,235	\$ -
IDEA ADDL	\$ 2,893,788	\$ 2,893,788	\$ -
ARRA	\$ -	\$ 10,935,990	\$ 10,935,990
Other	\$ 300,000	\$ 300,000	\$ -
Grants	\$ 2,850,000	\$ 3,000,000	\$ 150,000
<b>Total</b>	<b>\$ 189,162,961</b>	<b>\$ 213,842,119</b>	<b>\$ 24,679,158</b>

## Millard Public Schools

### Superintendent's FY10 Budget Recommendations

Program Area	FY09	FY10	Change	Changes from Previous Year
Elementary School Programs	\$ 46,201,968	\$ 48,725,099	5.46%	Additions: 8.0 FTE teachers Reductions: 0.25 ELM Principal
Middle School Programs	\$ 25,598,355	\$ 26,798,595	4.69%	Additions: 1.5 FTE teachers Reductions: 1.0 FTE Para @ CMS
High School Programs	\$ 31,815,309	\$ 33,207,733	4.38%	Additions: None Reductions: None
Governance	\$ 3,811,352	\$ 3,960,969	3.93%	Additions: Increase Non-Personnel Budgets Reductions: None
Educational Services	\$ 5,338,342	\$ 5,532,854	3.64%	Additions: Increase SD Support, MEP Processes for Math Standards Alignment and Media Support Reductions: None
Curriculum Adoption	\$ 1,300,000	\$ 2,903,447	123.34%	Additions: K-12 Language Arts Adoption Reductions: None
Business Services	\$ 1,616,379	\$ 1,680,980	4.00%	Additions: None Reductions: None
Contracted Business Services	\$ 3,212,244	\$ 3,300,000	2.73%	Additions: None Reductions: None
Technology	\$ 3,374,524	\$ 3,632,493	7.64%	Additions: Software license fees, Video Surveillance, Temp Help & Microsoft Agreement Reductions: Galaxy Cablevision Contract
Special Education	\$ 28,227,648	\$ 29,367,592	4.04%	Additions: None Reductions: None
Operations & Maintenance	\$ 14,171,766	\$ 15,191,734	7.20%	Additions: Increase Grounds and HVAC budgets Reductions: None



Program Area	FY09	FY10	Change	Changes from Previous Year
Transportation	\$ 1,511,564	\$ 1,762,000	16.57%	Additions: Increase Secretary to FT Academy Bus Routes Additional ACT Buses  Reductions: Supplies
Security	\$ 571,863	\$ 603,114	5.46%	Additions: Supplies  Reductions: None
Employee Contracted Obligations	\$ 8,919,477	\$ 8,039,858	-9.86%	Additions: N/A  Reductions: CCM 1
Grants	\$ 4,464,134	\$ 4,727,688	5.90%	Additions: N/A  Reductions: N/A
Contingency	\$ 606,265	\$ 939,022	54.89%	Additions: N/A  Reductions: N/A
Strategic Plan	\$ 422,500	\$ 415,000	-1.78%	Additions: N/A  Reductions: N/A
Utilities	\$ 5,087,825	\$ 5,342,217	5.00%	Additions: New Buildings  Reductions: N/A
New Building	\$ -	\$ 145,144	N/A	Additions: 1.0 FTE Media Specialist 0.5 FTE Tech Facilitator 1.0 FTE Custodian  Reductions: N/A
<b>SUB TOTAL</b>	<b>\$ 186,251,515</b>	<b>\$ 196,275,539</b>	<b>5.38%</b>	

Special Building Projects	\$ 5,849,199	\$ 6,664,082	13.93%	Additions: N/A  Reductions: N/A
<b>SUB TOTAL</b>	<b>\$ 192,100,714</b>	<b>\$ 202,939,621</b>	<b>5.64%</b>	

ARRA Funds	\$ -	\$ 10,935,990	N/A	Additions: N/A  Reductions: N/A
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<b>TOTAL</b>	<b>\$ 192,100,714</b>	<b>\$ 213,875,611</b>	<b>11.34%</b>	
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# NOTICE OF BUDGET HEARING AND BUDGET SUMMARY

State of Nebraska  
**Budget Form - NBH-School District**  
 Statement of Publication

Millard Public Schools (28-0017) in Douglas County, Nebraska

PUBLIC NOTICE is hereby given, in compliance with the provisions of State Statute Sections 13-501 to 13-513, that the governing body will meet on the 17th day of August, 2009 at 5:00 o'clock, P.M., at Don Stroh Administration Center (5606 S 147 ST, Omaha, NE 68137) for the purpose of hearing support, opposition, criticism, suggestions or observations of taxpayers relating to the following proposed budget and to consider amendments relative thereto. The budget detail is available at the office of the Clerk/Secretary during regular business hours.

Clerk/Secretary

FUNDS	Actual Disbursements & Transfers	Actual/Estimated Disbursements & Transfers	Budgeted Disbursements & Transfers	Necessary Cash Reserve (4)	Total Available Resources Before Property Taxes (5)	Fee and Delinquent Tax Allowance (6)	Total Personal and Real Property Tax Requirement (7)
	2007-2008 (1)	2008-2009 (2)	2009-2010 (3)				
General	\$ 175,354,270.00	\$ 192,100,714.00	\$ 213,875,611.00	\$ 31,027,034.00	\$ 236,818,902.00	\$ 80,837.43	\$ 8,164,580.43
Depreciation	\$ 1,843,772.00	\$ 1,000,000.00	\$ 4,517,733.00		\$ 4,517,733.00		
Employee Benefit	\$ 18,444,495.00	\$ 20,000,000.00	\$ 22,000,000.00	\$ -	\$ 22,000,000.00		
Contingency	\$ -	\$ -	\$ -		\$ -		
Activities	\$ 4,159,791.00	\$ 5,500,000.00	\$ 7,500,000.00	\$ 1,000,000.00	\$ 8,500,000.00		
School Lunch	\$ 9,335,031.00	\$ 9,800,000.00	\$ 11,500,000.00	\$ 1,000,000.00	\$ 12,500,000.00		
Bond	\$ 13,383,390.00	\$ 39,715,000.00	\$ 14,484,008.13	\$ 14,000,000.00	\$ 14,112,910.13	\$ 143,710.98	\$ 14,514,808.98
Special Building	\$ 23,277,220.00	\$ 13,000,000.00	\$ 25,784,465.00		\$ 25,784,465.00	\$ -	\$ -
Qualified Capital Purpose Undertaking	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
Cooperative	\$ -	\$ -	\$ -	\$ -	\$ -		
Student Fee	\$ 1,138,375.00	\$ 1,300,000.00	\$ 1,825,000.00	\$ -	\$ 1,825,000.00		
	\$ -	\$ -	\$ -	\$ -	\$ -		
<b>TOTALS</b>	<b>\$ 246,936,344.00</b>	<b>\$ 282,415,714.00</b>	<b>\$ 301,486,817.13</b>	<b>\$ 47,027,034.00</b>	<b>\$ 326,059,010.13</b>	<b>\$ 224,548.41</b>	<b>\$ 22,679,389.41</b>

Total Personal and Real Property Tax Requirement For Bonds

**\$ 14,514,808.98**

Total Personal and Real Property Tax Requirement for ALL Other

**\$ 8,164,580.43**

# Notice of Special Hearing To Set Final Tax Request

Millard Public Schools (28-0017) in Douglas County, Nebraska

PUBLIC NOTICE is hereby given, in compliance with the provisions of State Statute Section 77-1601.02, that the governing body will meet on the 17th day of August 2009 at 5:00 o'clock P.M., at Don Stroh Administration Center (5606 S 147 ST, Omaha, NE 68137) for the purpose of hearing support, opposition, criticism, suggestions or observations of taxpayers relating to setting the final tax request at a different amount than the prior year tax request.

### **2008/09 Budget Information**

### **2009/10 Budget Information**

Fund	2008-2009 Property Tax Request	2008 Tax Rate	Property Tax Rate (2008-2009 Request Divided By 2009 Valuation)	2009-2010 Proposed Property Tax Request	Proposed 2009 Tax Rate
<b>General Fund</b>	\$ 92,960,561	1.040100	1.024725	8,164,580.43	0.090000
<b>Bond Fund</b>	\$ 14,291,500	0.159900	0.157538	14,514,808.98	0.160000
<b>Bond Fund(s) K - 8</b>					
<b>Bond Fund(s) 9 - 12</b>					
<b>Bond Fund</b>					
<b>Special Building Fund</b>	\$ 890,820	0.010000	0.009820	-	0.000000
<b>Qualified Capital Purpose Undertaking Fund</b>					
<b>Qualified Capital Purpose Undertaking Fund K - 8</b>					
<b>Qualified Capital Purpose Undertaking Fund 9 - 12</b>					

## NOTICE OF BUDGET HEARING AND BUDGET SUMMARY AMENDMENT

State of Nebraska  
 Budget Form - NBH-School District  
 Statement of Publication

Millard Public Schools in Douglas County, Nebraska

PUBLIC NOTICE is hereby given, in compliance with the provisions of State Statute Sections 13-501 to 13-512, that the governing body will meet on the 17th day of August, 2009 at 5:00 P.M., at Don Stroh Administration Center (5606 S. 147th Street, Omaha, NE 68137) for the purpose of hearing support, opposition, criticism, suggestions or observations of taxpayers relating to the following proposed budget amendment for the Bond Fund Only. The amendment is due to the Bond Refunding the District completed this fiscal year. This amendment does not result in any change to the property tax request or corresponding levy. The budget detail is available at the office of the Clerk/Secretary during regular business hours.

Clerk/Secretary

### 2008-09 APPROVED BUDGET SUMMARY

FUND	Actual Disbursements & Transfers	Actual/Estimated Disbursements & Transfers	Budgeted Disbursements & Transfers	Necessary Cash Reserve (4)	Total Available Resources Before Property Taxes (5)	Fee and Delinquent Tax Allowance (6)	Total Personal and Real Property Tax Requirement (7)	
	2006-2007 (1)	2007-2008 (2)	2008-2009 (3)					
Bond	\$ 17,240,413.00	\$ 13,383,390.00	\$ 14,000,000.00	\$ 14,000,000.00	\$ 14,000,000.00	\$ 141,587.00	\$ 14,300,305.00	Total Personal and Real Property Tax Requirement For Bonds
<b>TOTAL</b>	<b>\$ 17,240,413.00</b>	<b>\$ 13,383,390.00</b>	<b>\$ 14,000,000.00</b>	<b>\$ 14,000,000.00</b>	<b>\$ 14,000,000.00</b>	<b>\$ 141,587.00</b>	<b>\$ 14,300,305.00</b>	<b>\$ 14,300,305.00</b>

### 2008-09 AMENDED BUDGET SUMMARY

FUND	Actual Disbursements & Transfers	Actual/Estimated Disbursements & Transfers	Amended Budgeted Disbursements & Transfers	Necessary Cash Reserve (4)	Total Available Resources Before Property Taxes (5)	Fee and Delinquent Tax Allowance (6)	Total Personal and Real Property Tax Requirement (7)	
	2006-2007 (1)	2007-2008 (2)	2008-2009 (3)					
Bond	\$ 17,240,413.00	\$ 13,383,390.00	\$ 39,715,000.00	\$ 14,000,000.00	\$ 39,715,000.00	\$ 141,587.00	\$ 14,300,305.00	Total Personal and Real Property Tax Requirement For Bonds
<b>TOTAL</b>	<b>\$ 17,240,413.00</b>	<b>\$ 13,383,390.00</b>	<b>\$ 39,715,000.00</b>	<b>\$ 14,000,000.00</b>	<b>\$ 39,715,000.00</b>	<b>\$ 141,587.00</b>	<b>\$ 14,300,305.00</b>	<b>\$ 14,300,305.00</b>

District Name: MILLARD PUBLIC SCHOOLS

ARRA State Stabilization Funds - 4599

Project Number: 10-ARRA Stabilization-4599-00-03-028-0017-18

Application: Original Application

Printer-Friendly  
Click to Return to Application Select

<a href="#">Overview</a>	<a href="#">Allocations</a>	<a href="#">Contact Information</a>	<a href="#">Goals and Needs</a>	<a href="#">Capital Outlay/Equipment</a>	<a href="#">Budget</a>	<a href="#">Assurances</a>	<a href="#">Amendment Description</a>	<a href="#">Submit</a>	<a href="#">Application History</a>	<a href="#">Page Lock Control</a>
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School Reform Strategies

**State Fiscal Stabilization Funds - School Reform Strategies**

[Instructions](#)

[Questions and Answers Document](#)

Districts are asked to identify school reform strategies that will be supported with ARRA Stabilization Funds. This information is necessary for:

- The application the State will submit to USDE in order to receive the remaining SFSF funds must show how these funds are supporting the SFSF assurances and purposes,
- The quarterly reports required for the ARRA recipients, and
- Data to support requests for future funding under the Race to the Top part of ARRA.

Fields with an \* are required.

**\*Select from the following or add other strategies the ARRA funds will support:**

	New Activity	Expansion of Existing Activity	Ongoing Activity
<b><u>Teacher Effectiveness and Equitable Distribution</u></b>			
Professional development for teachers	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Mentoring programs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Leadership development for principals	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Collaborative teaching time	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Professional Learning Communities	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b><u>Longitudinal Data Systems</u></b>			
Implementing/upgrading student information systems	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Support for data quality (training, staff, etc.)	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b><u>Rigorous Standards and High-Quality, Inclusive Assessments</u></b>			
Formative (classroom based) assessment development and implementation	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Curriculum alignment with new State standards	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Technology (upgrading, acquiring) for on-line assessments	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Adding Advanced Placement or more rigorous courses	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
College and career readiness efforts	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
<b><u>Intensive Support for Schools/Students That Need It The Most</u></b>			
Implementing effective instructional approaches	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
21st century technology classrooms or lap-top programs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Distance learning to provide more learning opportunities	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Drop-out prevention programs	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Extending the length of the school year or school day	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Preschool or early childhood education	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Family/community engagement and support	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Social workers/counseling support	<input type="checkbox"/>	<input type="checkbox"/>	<input type="checkbox"/>
Other: (specify)			

\*1. Describe how the district will use the ARRA State Fiscal Stabilization Funds to save/retain or create jobs and support school reform. The goal entered below will appear on the budget detail page.

Character Count: (0 of 2500 maximum characters used)