

Penn-Harris-Madison Schools



Food Services Department



Administrative Team

Director of Food Services

Jill M. Riggs

Assistant Director of Food Services

Mike Alwine

Secretary

Mindy Jaroch



Food Services Personnel

• Penn High School and Central Kitchen

4 Lead People,

26 staff members

Middle Schools

3 Production Leads17 staff members

• Elementary Schools

Satellite Leader and
Support staff members per school





Food Service Distribution

4 Food Service Distributors

Warehouse and shipping



4 trucking routes cover over 80 miles per dayAverage Inventory \$250,000.00

Food Service Responsibilities

- Breakfast & Lunch at all schools
- After school snack program
- Summer Food Service Program sites
- Headstart Breakfast, Lunch & Snacks
- Kid's Club breakfasts and snacks
- Early Learner Academy lunch and snacks
- Catering for PHM events
- 2 daycare centers lunch
- Vending Machines





Meals and Sales Information

August 2023-March 2024

Reimbursable Lunch784,488Reimbursable Breakfast6154Reimbursable Snacks227,295

Sales from Students

\$1,577,000

Reimbursements

\$2,114,000



U.S.D.A. Reimbursable Meals Breakfast

Grain &/or Protein, Milk, Juice

Lunch

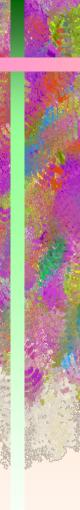
Grain, Protein, Milk, Fruit, Vegetable

Snack

2 of these components: Grain, Protein, Milk, Fruit, Vegetable







Nutritional Review



	Breakfast
Whole Grain	100%
Saturated Fat	1.9g
Sodium	462mg
Carbohydrates	86.3g
Protein	14.3g
Total Fat	6.5g
Calories	466

Lunch 97% 3.6g 938g 76.1g 26.5g 12.5g 550



Lunch Menu Variety

- Elementary 2 hot and 2 cold entrees daily
- Specialty Lines at Penn
- Middle Schools 3 hot and 4 cold entrees
- Vegetarian Options
- Special Diet Meals
- Salad Bars



- Fruit & Veggie of the Month
- Menu and Nutritional Information on School Cafe



Smart Snacks Regulation

- Food served in schools from 12 midnight-1/2 hour after school
 - PHM Wellness Policy

Smart Snack Calculator

1. Grain Product 50% or more whole grain

2. First ingredient fruit, vegetable, diary or protein food

3. Combination food containing at least ¹/₄ cup fruit or vegetable.

4. Must meet the nutritional standards

Calories 200 calories or less Sodium 200 mg or less Total Fat 35% of calories or less Saturated Fat Less than 10% of calories Trans Fat 0 g Total Sugars 35% by weight or less



Fun Facts

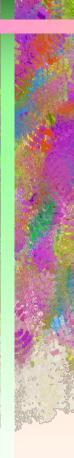
- Share Tables and Donations
- Special Events
- Cook from Scratch
- Culinary Program
- •



- We are a Federal Funded Program







In Closing: