

Wellness Committee Meeting #7 - School Year 2025-2026

Location: Village Elementary School, Conference Room #3

Date: Friday, May 22, 2026

Time: 12:30 PM – 1:30 PM

Attendance

- Amanda Tarantino – CNS Supervisor/RD
 - Kristen Schaffer – CNS Dietetic Intern
 - Student Representatives (SNAC members): Amelia H., Henry H., Vivian W., Mila S., Rene D., Tenley M.
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Meeting Summary

Current Local School Wellness Committee Goal:

To increase student meal satisfaction by empowering student leadership and voice through the creation and continued support of the Student Nutrition Advisory Committee (SNAC).

Discussion Topics

1. Pizza Taste Test

- Reviewed nutrition regulations and procurement requirements for pizza vendors for the 2026–2027 school year.
 - 51% whole grain crust requirement – to provide additional fiber
 - Low-fat cheese – to provide less saturated fat (unhealthy fats)
 - Low-sodium cheese – to provide less daily sodium and meet USDA sodium targets under NSLP
- Discussed vendor responsiveness to district needs, including compliance with USDA guidelines, ingredient quality, and student preferences.
 - Bid sent out to 4 pizza vendors, 2 responded
 - Requirements for type of ingredients, nutrition profile, size, temperature were listed on the bid specifications to the vendors
- Conducted blind taste test featuring pizza samples from all responsive bidders.
 - Students and staff sampled each option without vendor identification.
 - Participants completed survey cards evaluating taste, texture, smell, and overall satisfaction.

- Initial feedback highlights:

Strand Results - Taste Test on 5/22/2026				
	Best Taste	Best Texture	Best Smell	Preference
Sample #1 (Dominos)	5	3	4	3
Sample #2 (Papa John's)	3	5	4	5

- Dominos ranked higher in best taste and tied with Papa John's on best smell.
- Papa John's ranked higher on best texture and had a higher preference score.
- Students appreciated opportunities to participate in decision-making.

2. School Menus

Round table discussion on cafeteria improvements made during the current school year based on SNAC feedback.

Positive Changes Noted:

- Increased variety of fresh fruits and vegetables offered.
- Improved menu communication and visibility (posted menus and announcements).
- Greater student engagement through taste tests and surveys.

Areas of Opportunity for 2026–2027 School Year:

- Improve consistency in food temperature and freshness.
- Explore additional student-favorite items that meet nutrition standards.
- Continue strengthening student involvement in menu planning and feedback processes.