

4/2/26 -Food Service Report – Mike Bottarini, Director of Food Services.

ADP – Average daily participation (% of students enrolled who participated)

93.8% attendance factor used for calculations

These numbers are for the dates of 2/2 – 3/26 = 33 school days with the week off and 3/16 off

Murdock served 8114 breakfasts & 11,478 Lunches

MES- Breakfast- AVG 237 students or 53.55% of enrollment - - up 8% compared to January

Lunch- AVG 348 students or 78.5 % of enrollment - up 1.75%

WIS served 7608 breakfasts & 9542 Lunches

WIS Breakfast- AVG 230 students or 56.04% of enrollment up 3% compared to January

Lunch- AVG 289 students or 70.29 % of enrollment - up 1.85%

WHS served 6815 breakfasts & 4767 Lunches

WHS Breakfast- AVG 206 students or 50% of enrollment – no change since January

Lunch- AVG 144 students or 35% of enrollment - No change

WCHS served 100 breakfasts & 150 Lunches

WCHS Breakfast- AVG 3 students or 19% of enrollment - down 9% since January

Lunch- AVG 5 students or 29.36% of enrollment down .5 % since January

Claims- March claim to be processed first week in April

News

1) Started Second chance breakfast at MES on 3/17 as planned. I ran the numbers for the first part of the month and the ADP for the days of second chance to compare.

Good news Breakfast participation has increased 11% from 3/17-3/26 with no affect on lunch numbers so far.

There have been some challenges with Second chance due to the start time of TK lunch being the same time as 2nd chance ends.

2) Summer Rural non congregate details are in the works. Completed the Rural Non-congregate Integrity plan that is due to the CDE on 4/1 .

Form A's for summer employment will be submitted for approval by 3/31 so we can post and start solidifying our team.

Applied for a 15K Summer grant through no kid hungry foundation to support our summer program needs

3. Hosted 2 Chefs from the Chef Ann foundation for a 2 day boot camp with the food service staff.

3/24/26 They were at Murdock doing a taste test for the students to try mango chili chicken wings with house made marinade and 2 scratch made sauces for dipping. The kids absolutely loved it.

3/25/26 – Chef Dana and Chef Janien worked with the staff on a house made spicy chicken sandwich using raw chicken breast a house made dry rub and coleslaw and our new honker sauce on a whole wheat bun. The students loved them and they have asked for them repeatedly the following 2 days so they will become a weekly offering in place of the infamous premade spicy chicken sandwich.

