

ACE Meeting Minutes

The purpose of the Advisory Council for Education is to provide a systematic representative public involvement in educational decisions under consideration by the Board of Directors.

Monday, May 7, 2018
6:00-7:30 p.m.

Call to order

Mary Levesque called the meeting to order at 6:05 p.m.

Members Present

Sarah Blake, Sarah Cofer, Kathy Ehman, Jen Fuller, Pedro Gonzales, Ryan Johnson, Mary Levesque, Kimberly Meno, Hanna Novy, Gary Sabol

Members Absent

Maggie Bagwell, Ryan Barci, Arianne Blackburn, Linda Bollinger, Lisa Coghill, Angie Donaldson, Yvonne Gallardo-Van Ornam, Cindy Glunt, Jillian Gooding, Natalie Hollifield, Lauren Hunter, Joy Johnson, Sheri Kelly, David Mathieson, Cheryl McGuire, Casey Miller, Virginia Muniz

Guests Present

Ed Ayleworth

Approve minutes

Kimberly Meno made a motion to approve the April 9 minutes. Hanna Novy seconded the motion. The minutes were approved by voice vote.

Child Nutrition- What are we feeding our children?

Ed Aylesworth, Director, Support Services

Mr. Aylesworth talked about student nutrition with the committee. Arlington Public Schools has about a 30% free and reduced population. Some districts are up in the 70% free and reduced population.

Lunch

He explained the difference between offered vs. served. It used to be that food was simply served to all students whether they ate it or not. Today's system is more like an offering system where students are offered certain food. Students are required to eat certain portions at lunch:

	Grade K - 5	Grade 6 – 8	Grade 9 - 12
Vegetables (total) -Weekly minimum	3¾ cups/week (¾ cup daily minimum)	3¾ cups/week (¾ cup daily minimum)	5 cups/week (1 cup daily minimum)
<i>Dark Green Subgroup</i>	½ cup/wk	½ cup/wk	½ cup/wk

<i>Red / Orange Subgroup</i>	¾ cup/wk.	¾ cup/wk	1¼ cup/wk
<i>Legumes Subgroup</i>	½ cup/wk	½ cup/wk	½ cup/wk
<i>Starchy Subgroup</i>	½ cup/wk	½ cup/wk	½ cup/wk
<i>Other Subgroup</i>	½ cup/wk	½ cup/wk	¾ cup/wk.

What's required in Offer vs. Served?

- Must take at least 3 of 5 components
- Must take at least ½ cup serving of the fruit OR vegetable component
 - A mix of different fruits
 - A mix of different vegetables
 - A mix of fruits and vegetables

He explained which food make up the different categories. There are also dietary specifications for sodium. The USDA is requiring less sodium in meals by 2022-23. Vendors had to review the foods they're offering based on sodium content.

Breakfast

One of three food groups that comprise a reimbursable breakfast (grains or meat/meat alternate; fruit or vegetable; milk)

- Must offer / menu at least 4 food items
- Student must select at least 3 food items
- For grains (or meat/meat alternate offered for grains) and milk, must select the daily minimum required amount
- For the fruit component, the student must select at least ½ cup fruit (and/or vegetable / any combination)

Smart Snacks

How do I know if an item qualifies as a Smart Snack?

Ingredients: Popcorn, vegetable oil, maltodextrin, cheddar cheese, reduced lactose whey, salt, whey, whey protein concentrate, buttermilk, canola oil, potassium chloride, natural flavors, yeast extract, lactic acid, citric acid.

Smart Snack standards for beverages varies by grade level. Identifies specific types of beverages, based on size.

Purchasing

Several districts in the area created their own co-op to increase purchasing power. USDA also gives money based on previous year's lunch. Child Nutrition operates separate from regular budget. The goal is to operate with no cost. They are close to that goal.

What about patronizing local farmers? Periodically, Mr. Aylesworth will go around and find fresh vegetables or fruit. For instance, he recently go locally grown carrots to serve in the schools.

What about having recess before lunch so students don't rush through their lunch to go to recess? Mr. Aylesworth said the biggest challenge is sanitization. The schools don't have good handwashing stations

for kids after recess. The students would have to back into their classrooms and wash their hands before lunch. He said that the master schedule would also need to be adjusted.

Is there a registered dietician? No. The district does not have a registered dietician on staff.

Does the district track food waste? The district does not track food waste. Mr. Aylesworth explained that if students don't eat something, they can put it on a side tray for other students who might still be hungry. Sarah Cofer said that this is used regularly at her school and it's very effective. Mr. Aylesworth explained that the central kitchen tries to cook exactly what's needed to avoid wasting food. At the middle and high school levels, they have production records which can help determine how much to cook.

Equity/District Updates

Kathy Ehman, Assistant Superintendent

Ms. Ehman provided the committee with equity and district updates.

- Several administrators will be attending an equity conference on May 23.
- Gary Howard will be in the district on Sept. 26 and will visit ACE that night.
- For the Association of Washington School Principals conference on June 25, district administrators will be giving a presentation on equity-infused initiatives.
- Through a partnership with Smokey Point Behavioral Health, there will be a mental health counselor at the Weston and Arlington High School once a week.
- Cascade Valley Hospital is providing mental health services at Eagle Creek Elementary thanks to a grant.
- The District Leadership Team has been learning about instructional practices that work for kids with ACES, trauma informed and response to intervention.
- OSPI survey- how would you like the money used for schools

Hanna Novy made a motion to adjourn and Kimberly Meno seconded the motion. There being no further business to discuss, the meeting was adjourned at 7 p.m.

Next meeting: Monday, June 4 at Hubs Pizza