

Mayfield Food Service-interesting facts:

Mayfield Food Service operates the school lunch program providing over 200,000 meals per year to the students and staff of the district. Mayfield Food Service is a non-profit self supporting operation, allowing all tax dollars to be used directly for student education. The Food Service operation is, however, an essential component to the overall academic achievement of every student. The operation is run by 30 staff members (both part and full time), and is headed by Food Service Director and Registered Dietitian, Robin Smeal. Two major kitchens drive the food service operation. One is located at the High School and the other at the Middle School, providing almost 2,000 lunches daily. Within these kitchens, Food Safety is critical. All the food service managers and director are certified in SERVSAFE – a 16 hour comprehensive food safety course offered through the Board of Health. High Food Safety Standards are also illustrated in the excellent health inspections the department has received over the years.

The Food Service Dept. works continuously to improve the nutrition of both the featured menued lunches as well as daily a la carte options offered throughout the district. A recent State audit revealed the lunches offered not only meet but exceed Federal Nutrition Guidelines! Both menu items and a la carte items include a variety of fresh fruits and vegetables, whole grains, and reduced calorie beverages. This year, Food Service is working to expand the lunch program at the High School and Middle School by including more daily options for lunch, including a homemade whole wheat pizza lunch. This expansion in lunch options will allow for greater healthy choices for students and also increase revenue.

Another recent accomplishment in September 2008 was the High School was awarded a grant to launch a breakfast program. This program encourages a healthy start to the school day and includes homemade fresh fruit smoothies! In addition to providing nutritious meals to the students, the food service department also provides nutrition information and education to the students and community. This is done through menu distribution, posters, the website, and annual food/fitness fairs,etc. Since 2005, parents of Mayfield Students are also able to track their students' food purchases through a computerized point-of –sale system. This empowers parents with the knowledge of the choices their children are making during lunch. Some of the current challenges the food service department faces is an unstable economy- one that challenges the department to remain selfsupportive.

These economic times are magnified in the district's growing population of students who qualify for free/reduced priced lunches, which is currently at 20% of the district enrollment. The food service dept. also is challenged with competition within the district itself in the form of bake sales, candy fundraisers, and concession stands. Events occur almost daily that undermine the efforts the food service department has made to improve the nutrition environment of the district.

Future goals of the department would be to continue to meet the needs of the students, continuously improve nutrition and nutrition education, and hopefully, upgrade our cafeterias and make every effort to make lunchtime one of the most enjoyable parts of every student's day!