
Hamburg Community School District
Nutritional Programming

2016-2021

Nutritional Programming

The Hamburg Community School District believes healthy, well-balanced meals and snacks are essential for healthy children. Many public school systems provide premade "warm-up" foods for their nutritional programming. We recognize the harmful effects of processed foods and desire to provide a healthier, tastier meal program while maintaining reasonable costs. We visualize changes to our nutritional program occurring in phases, but eventually, we would be providing home cooked meals.

The nutritional committee recommends the following changes to our nutritional program: 1) adding a salad bar for grades 5-8, 2) providing water/cups on the tables for students during breakfast and lunch, 3) Adding a Student Advisory Group to make suggestions about our meal program and menus, 4) Adding an Iron Chef program which will assist with preparing food for the nutritional programming 5) Baking at least one baked product from scratch per week, 5) Promoting and creating a zero waste food program, 6) School Gardens and 7) creating a Grab-and-Go Breakfast Program. We recommend the school district continues exploring family style meals.

The district has taken steps to provide a first class preparation kitchen at the Marnie Simons Elementary School. The new facility will allow our culinary staff the ability to prepare food on site rather than having to move it from the middle school. The new facility will allow for the Iron Chef program to assist in food preparation. We believe the 7 recommendations will improve our current nutritional program and provide a better quality food product for our students.



2016-2021

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[HAMBURG COMMUNITY NUTRITIONAL PROGRAMMING]

Hamburg Community K-12 Nutritional Program

Design Plan

2016-2021

Updated May 2016

Program	2015-2016	2016-2017 YEAR 1	2017-2018 YEAR 2	2018-2019 YEAR 3	2019-2020 YEAR 4	2020-2021 YEAR 5
Elementary & Middle School	Create a "family style meals" program for Preschool	Create a student advisory group to gather input on menus and nutritional Program.	Prepare all food for the preschool program from natural ingredients and eliminate processed foods.	Create Plan for Family Style Meals Breakfast/Lunch/Snack program all natural foods	Family Style Meals Breakfast/Lunch/Snack program all natural foods	Review all programming and rewrite 5 year plan.
Elementary & Middle School		Develop a "Community Certified Community Kitchen" (Kitchen operational and open to the public by May, 2017)	Operate a Community Certified Kitchen	Operate a Community Certified Kitchen	Operate a Community Certified Kitchen	Review all programming and rewrite 5 year plan.
Elementary & Middle School	Create a School Garden	School Garden	School Garden Plan a School Orchard	School Garden Plant School Orchard	School Garden Maintain School Orchard	Review all programming and rewrite 5 year plan.

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Program	2015-2016	2016-2017	2017-2018	2018-2019	2019-2020	2020-2021
		YEAR 1	YEAR 2	YEAR 3	YEAR 4	YEAR 5
	Purchase a Salad Bar	Implement grades 5-8 Salad Bar	Maintain Salad Bar	Maintain Salad Bar	Maintain Salad Bar	Review all programming and rewrite 5 year plan.
Elementary & Middle School	Purchase water pitchers for lunch tables	Provide water pitchers and cups on all lunch tables	Provide water pitchers and cups on all lunch tables	Provide water pitchers and cups on all lunch tables	Provide water pitchers and cups on all lunch tables	Review all programming and rewrite 5 year plan.
		Possibly other drinks i.e. tea, lemonade	Possibly other drinks i.e. tea, lemonade	Possibly other drinks i.e. tea, lemonade	Possibly other drinks i.e. tea, lemonade	

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Hamburg Community School District
Strategic Planning

NUTRITIONAL PROGRAM ACTION PLAN

Building/District:	District	Date:	July 2016
Goal Addressed:	GOAL #1: To provide students with a well-balanced nutritional program.	Data Point(s) to be changed:	Food quality
Student Need:	Quality food program	Who are the participants in this action?	Staff and Students
Strategy:	Improve the school nutritional program by offering food from scratch, and provide healthier choices for children.		

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What is to be done?	Task Responsibility	TIMELINE Begin	TIMELINE End	✓ off	Measure of Success Evidence of Implementation	Facilitator	Resource Needed
Create School Gardens	Staff	September 2015	Ongoing		raised bed flower gardens for each grade Large school vegetable garden	Mike Wells Principal Vo Ag Teacher Julia Shull, Coordinator	\$500 21 st Century Grant
Create a plan for family style meals	Lisa Phillips, Food Director	September 2016	May 2017		Written Plan	Mike Wells, Principal	No cost

Nutritional Program Action Plans

What is to be done?	Task Responsibility	TIMELINE Begin	TIMELINE End	✓ off	Measure of Success Evidence of Implementation	Facilitator	Resource Needed
Plan and Plant School Orchard	Vo Ag Instructor Mike Wells, Principal	September 2016 (Plan) Fall, 2017 (Plant)	May 2017 (Plan)		Written Plan *Planting	Mike Wells, Principal	\$2,500 DNR Tree Grant
Create a Community Certified Kitchen	Mike Wells, Principal	January 2017	June 2017		State Approved Certified Community Kitchen	Mike Wells, Principal	No Cost
Salad Bar	Mike Wells, Principal	September 2016	September 2016		Salad Bar	Mike Wells, Principal	\$1,000 Nutritional Fund
Iron Chef Program	Teacher (TBD) Mike Wells, Principal	September 2016	Ongoing		Operational Iron Chef Program	Mike Wells, Principal	\$10,000 General Fund
Providing additional drinks for lunch program	Lisa Phillips, Food Director	September 2016	Ongoing		Written Technology Procedures	Mike Wells, Principal	\$500 General Fund