

How about them Apples?!?!

 2850 Students Enrolled

 1300 Free Students

 181 Reduced Students

 1369 Paid Students

 ~2000 Daily Reimbursable lunches

 75% Students in attendance eat school lunch

 1500 Students fed in the first 15 minutes



Students
Maximizing
Achievement
Relationships
Time

Smart Lunch



Dickinson ISD Food and Nutrition Services

Dickinson High School

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Judy Lee, RDN—Director

jlee@dickinsonisd.org



Smart Lunch

scheduling is a new and developing format designed to maximize time for students, teachers and other staff. Its purpose is to engage students by providing opportunities for ALL students to advance and/or improve academic performance, to encourage personal responsibility and accountability, to nurture positive and productive school relationships, and to offer practice in making real-world, time-management choices. Without FNS' innovative service style, the purpose for smart lunch would be lost. This new foodservice style allows for ALL students the ability to select a nutritious lunch and have time to participate in activities, all within an hour. Smart Lunch has been a success with HS Administration, Food Service Staff and Students working together.



The design and layout of the cafeteria is one-of-a-kind. Director Judy Lee evaluated the needs of the new schedule and determined that the "old" way of lunch service would not meet our needs. She envisioned a speedy, streamlined approach that still showcased our great food items but allowed for free movement and the students ability to essentially grab and go.

The cafeteria has 3 serving sections, each equipped with 6 custom display cabinets that holds the food hot or cold and ready for the lunch hour. In addition to the cabinets, there are more areas for students to select other side items like fresh, local produce, milk and dessert.

A large part of the success of the smart lunch operation is due to the food packaging. This special packaging system allows us to prepare fresh items and seal in the nutrition and quality. Each packaged entree item is a complete reimbursable meal. It includes lean proteins, whole grains and vegetables. This set-up allows for quick service at the cashier stations. Many students take advantage of this while others elect to take all available items.



22 entree options are offered at lunch daily.

Students and staff can select a different meal everyday for over a month **without repeating!**

The most popular and in-demand items continue to be served, including hot wings and freshly prepared fajita steak tacos, enchilada & tamale plate, baked potato/broccoli cheese soup, and spicy chicken burgers. New menu items have also been a success, such as, the hummus plate and turkey wraps. Homemade whole wheat rolls are made daily, along with, handmade cinnamon rolls and kolaches at breakfast. Students provide valuable feedback and are our #1 customer. Food products are evaluated frequently for taste and quality to provide the best for all our students.

