Production Pilot Summary

SET - UP

January - September 2008

- Staffing
- Equipment & Process Training
- Job & Safety Aides
- Risk Assessment
- Shipping Kitchen Established
- Menu & Recipe Development
- Food Safety Program
- Costing
- Production Planning

START - UP

October – Dec 2008

- Began pilot
- Training
- Communication
- Support / Feedback
- Time Studies
- Pilot Results

STEP – UP January – August 2009

- Rollout Strategy
- Re-engineer delivery routes
- Menu development 2009-2010
- Introduce Lean Manufacturing Concepts
- Support the Community
- Identify revenue generating opportunities
- Optimize return on investment



CHOMP!

Choosing Healthy Options
Means Power!

HISD's Plan for Nutrition & Wellness Leadership

CHOMP! Committee

- Parents, Teacher, Principal
- The University of Texas Health Science Center
- Baylor College of Medicine
- VA Medical Center
- American Diabetes Association
- Curriculum
- SHAC (School Health Advisory Committee)
- Health and Medical Services
- Afterschool Programs
- Recipe 4 Success
- ARAMARK Corporate leadership

CHOMP! Vision & Goal

- The Vision Houston ISD will be the national leader in child nutrition among U.S. public school districts.
- The Goal Develop a comprehensive plan to improve nutritional content of school meals, student nutrition education, and communication of Houston ISD nutrition efforts.

Components of CHOMP!

Menu

Five-year nutritional strategy for a school menu revolution

A la Carte

 A transition to more healthful options for students wishing to purchase items outside of the regular meal

Nutrition Education

 Involvement of both curriculum and food services to educate students on personal health and wellness

Nutrition Awareness

 Communication and promotion of the overall value of nutritious school meals and healthy eating choices

Communication

 Comprehensive strategy to communicate, solicit input and educate the HISD community on Nutrition & Wellness efforts