

Knox County R-I School District
Programs and Services Evaluation Form

Program: Food Service

Person(s) responsible: Superintendent and Food Service Director

Number of Employees: Certified Non-Certified 6 Full- and Part-Time 2

Number of students enrolled/participating in the program: 470

Program: Local x State x Federal x

Goals and Objectives (Can it be measured with data?):

Goal 4: Provide and maintain appropriate instructional resources, and support services.

Objective 2: The school district will provide a food service program that encourages student participation and healthy habits in compliance with state and federal standards annually.

Evaluation Criteria (What gauges success?):

- Participation rate
- Staff and student surveys
- Program finances
- Compliance with state and federal standards
- Health and wellness committee feedback

Types of data collected: (Check all areas that apply)

- Surveys of staff, community, students, business
- Standardized assessments, assessment statistics
- Longitudinal performance data
- Participation or placement rates
- Financial revenues/expenditures
- Internal evaluations by staff
- External evaluations by others
- Attendance rates
- Dropout rates
- Suspension/expulsion/discipline rates
- Participation rates in co-curricular/extracurricular activities
- Special program participation rates
- College/vocational attrition rates
- College/vocational completion rates

____ Student attitude and interest surveys
____ other

Procedures used to evaluate the collected data:

Analyze the data from surveys and participation rates to determine menu offerings and increase participation rates.

Monitor the revenues and expenditures for efficiency of the program.

Who collects the data? Food Service Director and Superintendent

Who reports the data? Food Service Director and Superintendent

Who analyzes the data? Food Service Director and Superintendent

Success of program based on the data (benefits):

- Positive comments on survey
- Participation rates are higher than they have ever been for breakfast and lunch.
- End of year revenues vs. expenditures had a balance of -\$14,112 which is more than the previous but still a lot lower than before we contracted with OPAA.
- The multiple menu options for lunch

Recommended changes needed to achieve the goals and objectives of the program:

- Continue to provide meals that are appealing to the staff and students and hopefully increase participation.
- Continue to offer good menu choices.
- Continue to use surveys to engage students and parents.

Action to be taken:

- This is a food service contract year, so we need to put out an RFP to get bidders and hire a food service management company to work with next year.

Changes made in the last two years:

- Waffle Bar and Yogurt parfait bar
- Purchased a new oven, that has not come in yet.

Date presented to the Board of Education: January 17, 2023