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

Program: <u>Food Service</u>
Person(s) responsible: <u>Superintendent and Food Service Director</u>
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.
<b>Objective 2</b> : 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)
X Surveys of staff, community, students, business Standardized assessments, assessment statistics Longitudinal performance data X Participation or placement rates X Financial revenues/expenditures
Internal evaluations by staffExternal evaluations by othersAttendance ratesDropout 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 surveysother
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? <u>Food Service Director and Superintendent</u>
Who analyzes the data? <u>Food Service Director and Superintendent</u>
<ul> <li>Success of program based on the data (benefits):</li> <li>Positive comments on survey</li> <li>Participation rates are higher than they have ever been for breakfast and lunch.</li> <li>End of year revenues vs. expenditures had a balance of -\$43,257 which is more than the previous but still a lot lower than before we contracted with OPAA.</li> <li>The multiple menu options for lunch</li> <li>2nd Chance Breakfast has been really popular and has increased participation</li> </ul>
<ul> <li>Recommended changes needed to achieve the goals and objectives of the program:</li> <li>Continue to provide meals that are appealing to the staff and students and hopefully increase participation.</li> <li>Continue to offer good menu choices.</li> <li>Continue to use surveys to engage students and parents.</li> <li>Provide more Omelet Station days</li> </ul>
Action to be taken:  • Prepare for the new construction and remodel of the kitchen.  • Get walk-in cooler and walk-in freezer for temporary storage.
Changes made in the last two years:  • Waffle Bar and Yogurt parfait bar  • Omelet station  • Purchased a new oven
Date presented to the Board of Education:January 16, 2024