

**MENU PLANNING SUBCOMMITTEE MINUTES
GREENWICH PUBLIC SCHOOLS**

DATE: 5-3-19

PLACE: Havemeyer Building, 290 Greenwich Avenue, Greenwich, CT 06830
Board Room

ATTENDANCE: Lorianne O'Donnell (BOE)
John Hopkins (BOE)
Dave Nanarello (BOE)
Jayne-Marie Lockett (BOE)
Nerlyn Pierson (PTAC Health and Wellness co-chair)
Lisa Suriano (joined by phone at 9:18 am)
Sara Seidelmann, MD
Elissa Diamond-Fields, DC (PTAC Health and Wellness co-chair, joined at 9:12am)
Stephanie Knuth (joined at 9:12 am)

1. Meeting Opening

Call to Order – 9:06 am

2. Menu Planning Group Discussion

Minutes from the 4/12/19 and 4/26/19 meetings approved.

Team provided feedback on communications letter and agreed to approve the release of the letter via email next week.

Dave shared documents on the Plant Forward Continuum from Chef Ann Foundation, which provides guidance as food services experiments with using less beef in meals. Additional shared resources were from eatforhealth.gov.au and smarterlunchrooms.org. Lisa suggested reviewing plant based recipes available from healthyschoolfood.org. John plans to build in 1-2 new recipes per month over the next year in an effort to shift to full implementation of the new guidelines while ensuring uniformity of the food service operations.

There was discussion about the Request for Proposal (RFP) process and how we can encourage local vendors and smaller vendors (like Mike's Organic) to participate in the bidding process, including a proactive step on the part of the Greenwich Public Schools. John explained that smaller vendors usually partner with large distributors that Greenwich Public Schools partner. Lori asked the committee to share potential vendors. The committee shared benefits and concerns of working with local companies.

John provided an update on his efforts to connect with Center for Food but has not received a response. He will follow up again.

The team discussed ways to involve students in the program like including the Central Middle School capstone project students, offering cooking demonstrations and having students participate in the production. Ideas like offering one menu a month that the children can vote on, parent and student polls and sharing recipes were parents, were discussed. Lori to share information with Curriculum lead.

Next steps include the following:

- Setup additional meetings for May 17th and May 31st to discuss food menu items
- Finalize communication via e-mail this upcoming week
- Food Services will continue drafting Request for Proposal for food items aligning with draft guidelines
- Food Services will attempt to connect with Center for Food

3. Adjournment

Meeting ended at 9:58 am

Respectfully submitted,
Lorianne O'Donnell