
DPS School Nutrition: Participation & State of Kitchens



DURHAM
PUBLIC SCHOOLS

November 12, 2024
Joint Durham BOCC / Durham Public Schools BOE Meeting



Agenda

School
Breakfast &
Lunch

Early 24-25
Participation
Data

State of the
Kitchens

Discussion



School Breakfast & Lunch







New Menus & Better Food

Student-Led Menu Planning

- Youth Food Policy Group
- UNBOX

What's In?

- Culturally Relevant Foods
- More Scratch Cooking
- Locally Sourced Ingredients

What's Out?

- Artificial Colors & Flavors
- Individual Items Heated in Plastic
- High Fructose Corn Syrup



Vegan "Chicken" Nuggets (Local)



Northern Knights Taquitos (Scratch Cooking)



Chana Masala (Culturally Relevant)



2024-25 Breakfast & Lunch Participation



Community Eligibility Provision: Overview

Community Eligibility Provision (CEP) District-Wide

- Historically, CEP covers reimbursement for all students attending a school to eat breakfast and lunch for free.
- Effective July 1, 2024, all DPS students receive free meals.
- DPS is the first large School District in North Carolina to go district-wide CEP.



Impact of District-Wide CEP

2023-2024 vs 2024-2025:

(1st 10 days - all Schools Opened)

Daily Participation

- Average Daily Breakfast Increase: 918 **(+12.7%)**
- Average Daily Lunch Increase: 2,114 **(+18.5%)**

Annual Participation

- Annualized Breakfast Increase (180 days): 165,240
- Annualized Lunch Increase (180 days): 380,520



State of the DPS Kitchens



DPS Kitchens: Planning Goals for 24-25

Update all DPS production kitchen and food services spaces to provide the highest quality service to all students and staff.





DPS Kitchens: The Tools to Serve Children

Standards: Benchmark for Evaluating Repairs / Replacements

- DPS Kitchen Standards

Baseline: State of DPS School Kitchens

- 2019 Cumming DPS Long Range Facility Assessment
- Current DPS Equipment Processes & Inventory

Facility Master Plan: Needed Equipment & Associated Costs

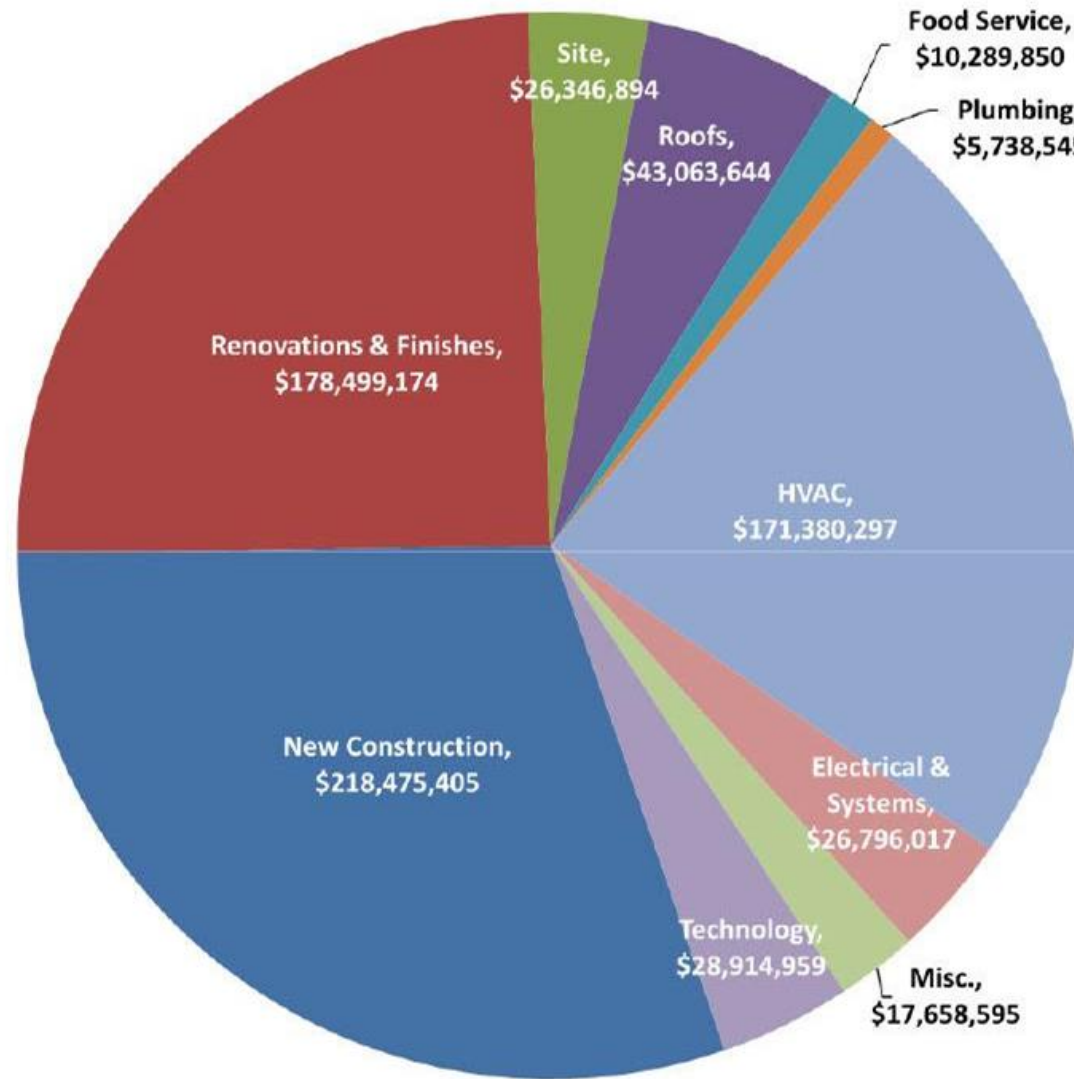
- DPS Nutrition Equipment Requirements
- Kitchen Equipment Funding Plan



Brief History of Recent Equipment Planning

1. **Inventory**: Established **annual inventory** of all equipment and their condition in 55 school sites (prep kitchens and service sites) in SY22-23.
2. **Repair Process**: Launched **new equipment repair reporting / response process** in Summer 2023.
3. **Funding**: Nutrition and Building Services agreed on a **shared approach to equipment repair and replacement efforts** including shared financial support for the replacement plan.
4. **Repair Contractors**: Engaged two outside **contractors** in SY23-24 to backstop equipment repair when volume exceeds internal repair capacity.
5. **Procurement**: Conducted a **formal bid process** for large kitchen equipment and some smallwares in Summer and Winter 2023.

2019 Long Range Facility Assessment



Based on Life Cycle Analysis from 2018; not actual operational condition

2025 DPS Facility Master Plan: Learning Environment Guidelines & Standards (LEGS)

Updates to LEGS include:

- District-wide equipment standards
- District-wide space standards





Equipment Standards

All electrical appliances (no gas)

Nutrition Equipment

- Reach-in cooler
- Reach-in freezer
- Tilt skillet
- Convection oven
- COMBI oven
- Steamer
- Milk box/beverage display
- Serving line (hot)
- Serving line (cold)
- Warming box
- Robocoupe + blades
- Food processor
- Plancha (*hub kitchens only*)

District Equipment

- Walk-in cooler
- Walk-in freezer
- Dish machine (conveyor, high heat)



Space Standards

- Properly sized cold, frozen, and dry **storage space**
- Digital remote **sensors** for temperature and humidity
- Proper **delivery flow** - Receiving to storage with no crossing production area
- Intentional space for **staff storage** and **breakroom**
- Improved **natural lighting**





Space Standards

- Water bottle **refill stations**
- **Dumpster pad** to accommodate more recycling / compost
- Designated **chemical / cleaning supply storage**
- More **storage** for **serveware / utensils**
- **Station service / kiosk service** for alternative meal pick up
- High top, booth, and round table **seating** in cafes

Steps to Align with Kitchen Standards

- All schools require equipment, design, and / or layout updates
 - *Schools currently in design or renovations have different School Nutrition Services and district equipment needs*
- Estimated immediate cost: **\$13,316,700**
- Estimated annual cost to maintain standards: **\$1,600,000**



Equipment Funding Opportunities

- County Funds
- ESSER Funds
- USDA Grant Funds **limited*







DISCUSSION





IGNITING LIMITLESS POTENTIAL