



July 14, 2013: 12 – 1 PM

Orange County Public Schools



Series New Directors - Demonstrate
Your Program Success with Key
Performance Indicators (KPIs)

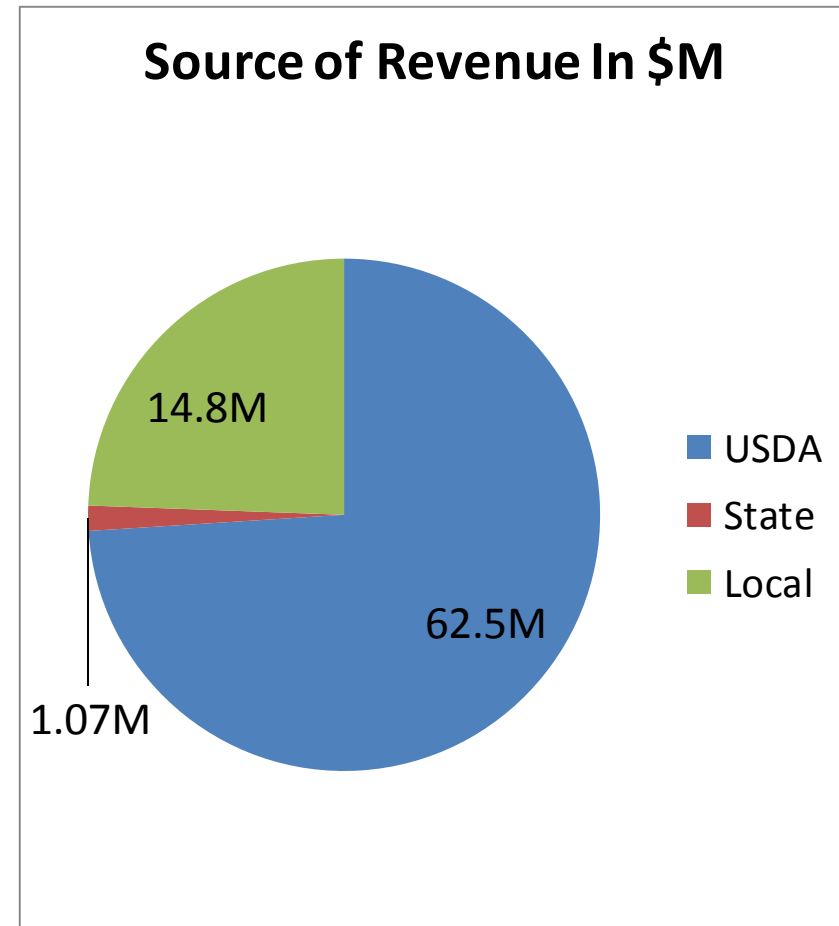
Lora Gilbert
Almeda Jefferson
Javier Vazquez



Food & Nutrition Services

Efficient Operations

- Enterprise within OCPS
 - No district funds
- Pays for all costs
 - Electricity
 - Trash
 - Employees
 - Food Cost
 - Equipment & Repairs
- Funded by the meals we serve



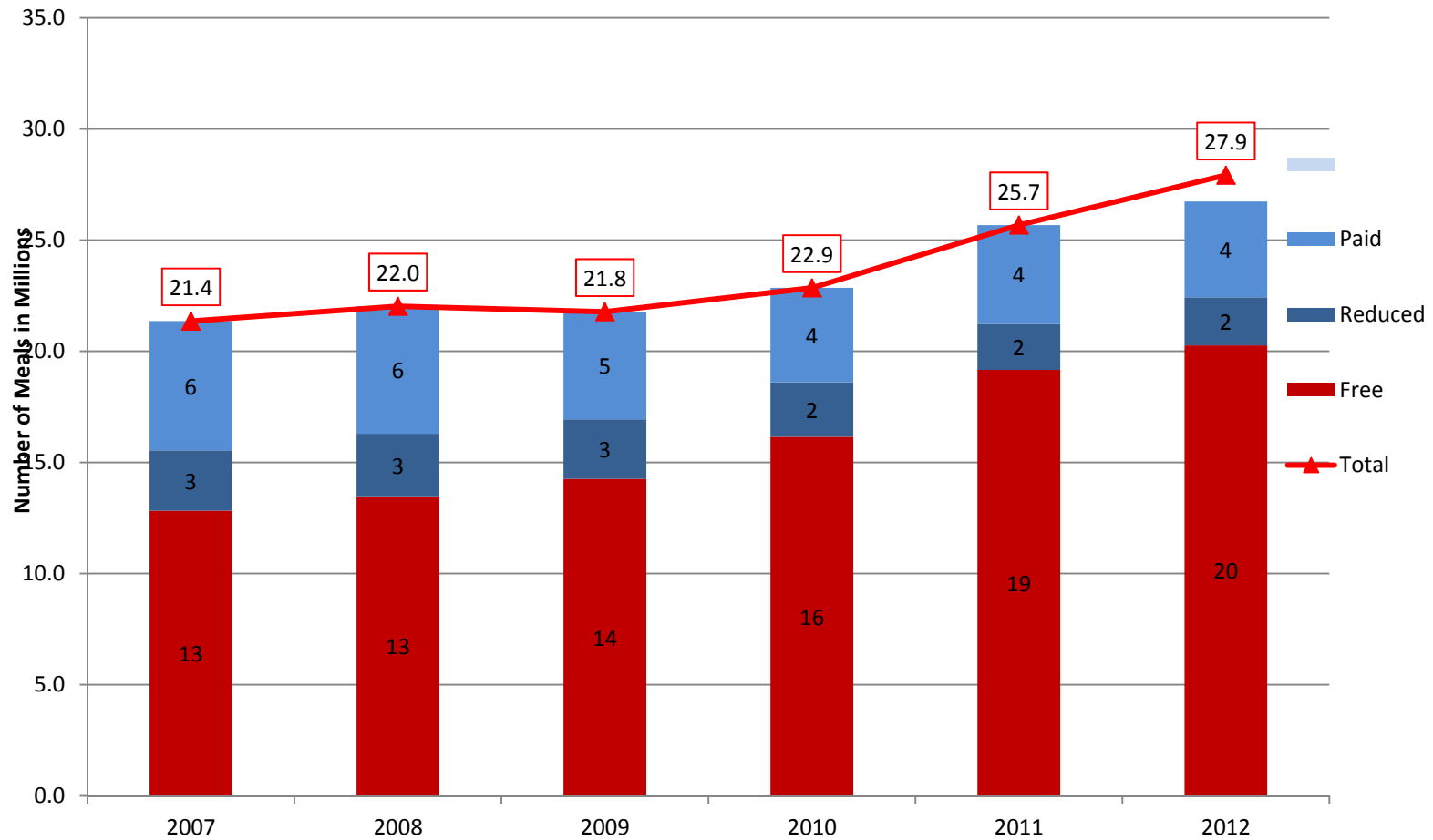
Intense Focus on Student Achievement

Orange County Public Schools

District Lunch Participation - increase 4.8%

		Dec YTD	% Increase or Decrease
Lunch - District	DEC YTD 2012	2011	
free	6,350,730	5,622,920	12.9%
snack bar	743,118	1,020,004	-27.1%
pd	1,555,796	1,577,207	-1.4%
reduced	673,226	677,079	-0.6%
Total Lunch	9,322,870	8,897,210	4.8%

Student Status Meal Participation



Increase Student Participation: Increase Free and Reduced Applications

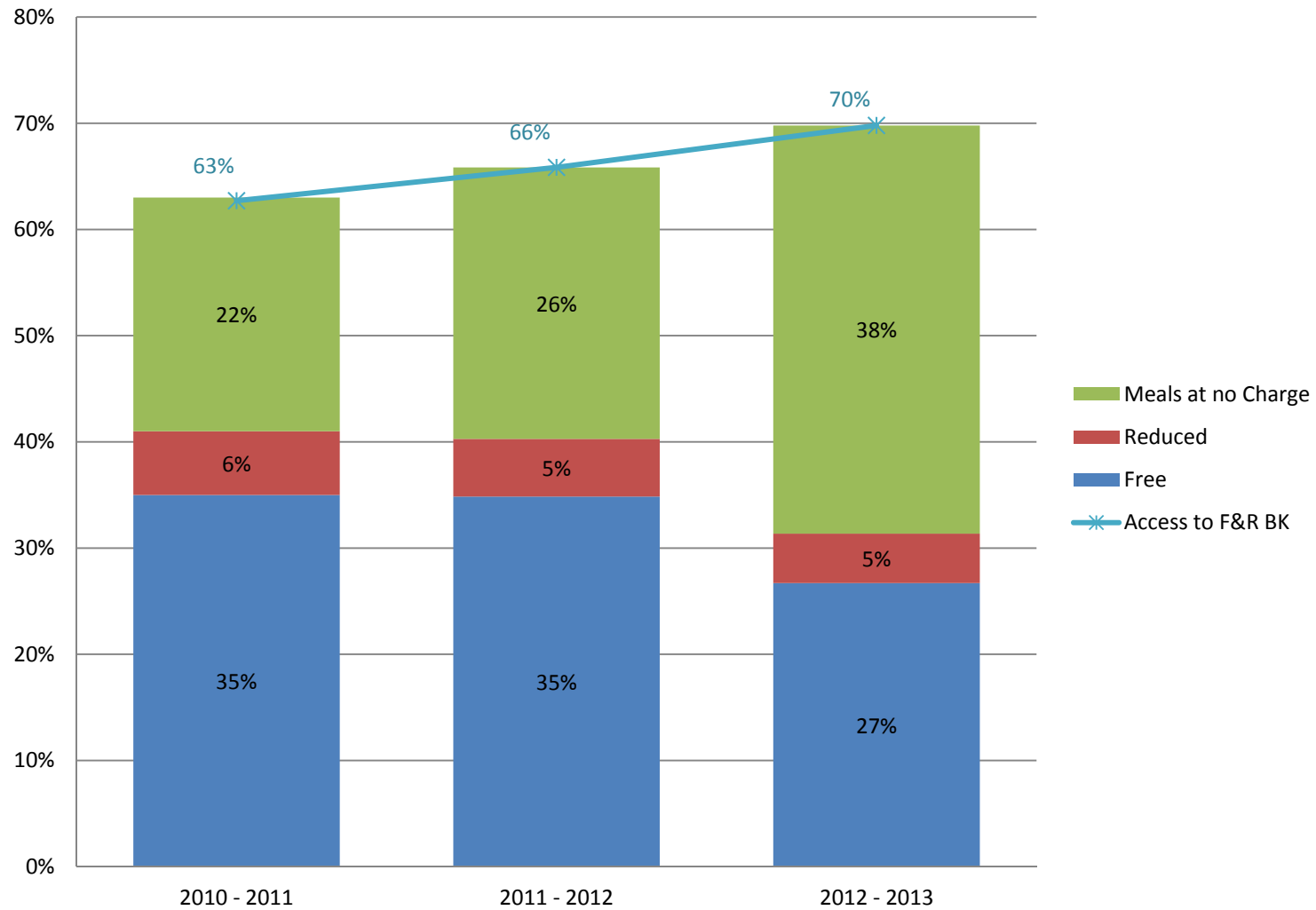
- 100% Access to Meals
- Poverty Rate for Florida Children: 21.3%
- F/R Eligible: 64.09%

Application Campaign

July 1 – September 28th	Total Students Free Applied	Total Students Provision 2 Schools	Total Students Directly Certified	Total Free and Reduced
FY2012- 2013	23.43%	8.05%	25.79%	62.6%
FY2011- 2012	32.38%	7.79%	7.14%	53.9%

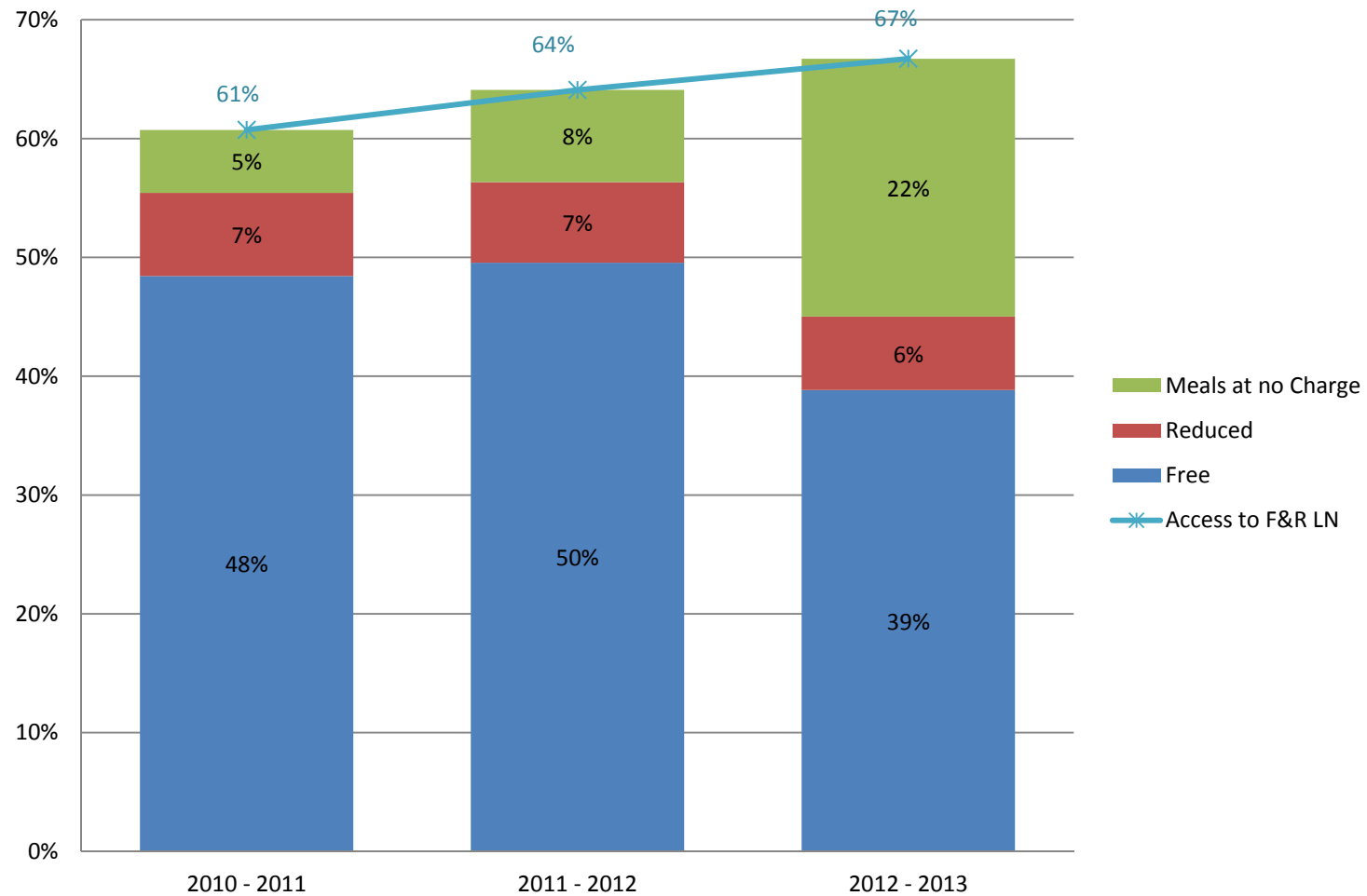
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3 Year Access to F&R Breakfast



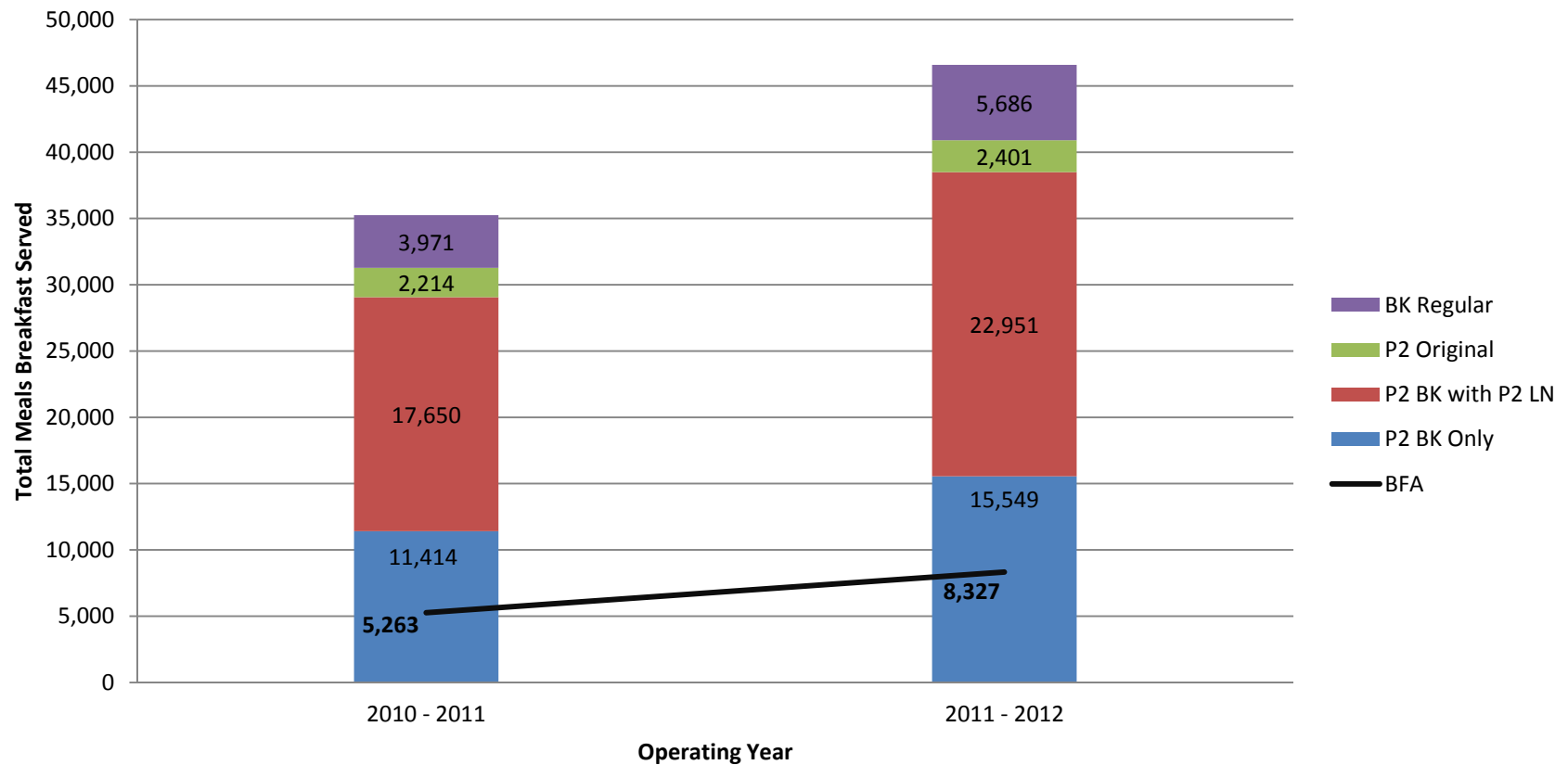
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3 Year Access to F&R Lunch



What drives F/R participation

OCPS Breakfast Breakdown



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Increase in eligibility led to increase in meal participation

	Meal Participation Rate December YTD				Target 2013
	CGCS*	2010	2011	2012	
Elementary					
Breakfast Free/Reduced	48%	31%	38%	41%	48%
Lunch Free/Reduced	77%	70.00%	81%	84%	77%
Middle					
Breakfast, Free/Reduced	29%	25%	37%	41%	45%
Lunch Free/Reduced	77%	75%	77%	81%	80%
High School					
Breakfast Free/Reduced	29%	26%	21%	21%	25%
Lunch Free/Reduced	55%	37%	43%	49%	51%

*Council of Great City Schools report "Managing for Results" 2010-2011; median values listed

Staff Availability

- Measures % of available trained and knowledgeable staff for a department
- Identifies vacancy rate
- Identifies absentee rate
- Identifies absence categories

Staff Availability Data-Vacancies

School	Position #	Vacant Position
HOWARD MIDDLE	50269469	SCHOOL FOOD SVC ASST I
MEMORIAL MIDDLE	50273926	SCHOOL FOOD SVC ASST I
BLANKNER K-8	50163339	SCHOOL FOOD SVC ASST I
CATALINA ELEMENTARY	50165823	SCHOOL FOOD SVC ASST I
CATALINA ELEMENTARY	50021081	SCHOOL FOOD SVC ASST I
DOVER SHORES ELEMENTARY	50058576	SCHOOL FOOD SVC ASST I
DOVER SHORES ELEMENTARY	50022378	SCHOOL FOOD SVC ASST I
SOUTHWEST MIDDLE	50250483	SCHOOL FOOD SVC ASST LEAD
SOUTHWEST MIDDLE	50269481	SCHOOL FOOD SVC ASST I
SOUTHWEST MIDDLE	50269482	SCHOOL FOOD SVC ASST I
WESTRIDGE MIDDLE	50031992	SCHOOL FOOD SVC ASST I
WESTRIDGE MIDDLE	50263004	SCHOOL FOOD SVC ASST I
HUNTERS CREEK ELEMENTARY	50269628	SCHOOL FOOD SVC ASST I
HUNTERS CREEK ELEMENTARY	50164603	SCHOOL FOOD SVC ASST I
HUNTERS CREEK ELEMENTARY	50250977	SCHOOL FOOD SVC MGR VI

Staff Availability Data-Absences

Work Location	Personnel Subarea	PERNR	Name	A/A Type	Att/Abs Type Text	Hrs	Days
SOUTH CREEK.76.FOOD	183 Class/5 hrs	95246	Cynthia	140	Sick Leave -Personal Rsns	5	1
SOUTH CREEK.76.FOOD	183 Class/5 hrs	95387	Diana	140	Sick Leave -Personal Rsns	0.5	0.1
THREE POINTS .FOOD.0	183 Class/5 hrs	8062	Jane	140	Sick Leave -Personal Rsns	15	3
VENTURE E.76.FOOD.	183 Class/5 hrs	64293	Evelyn	140	Sick Leave -Personal Rsns	5	1
VISTA LKS EL.76.FOOD	183 Class/5 hrs	50783	Lourdes	140	Sick Leave -Personal Rsns	5	1
WYNDHAM LKS.76.FOOD	183 Class/5 hrs	51115	Flerida	140	Sick Leave -Personal Rsns	10	2
WYNDHAM LKS.76.FOOD	183 Class/5 hrs	57111	Sonia	140	Sick Leave -Personal Rsns	5	1
WYNDHAM LKS.76.FOOD	183 Class/5 hrs	58359	Zena	140	Sick Leave -Personal Rsns	5	1
WYNDHAM LKS.76.FOOD	193 Class/8 hrs	42243	Mary	140	Sick Leave -Personal Rsns	8	1
JACKSON M.76.FOOD	183 Class/5 hrs	39878	Elizabeth	120	Sick Leave-Family Illness	5	1
OAKRID HI.76.FOOD	12 Mth Fd Sv Mg	61010	Bill	100	Sick Leave-Illness	40	5
OAKRID HI.76.FOOD	261 Class/7 hrs	95648	Lynn	100	Sick Leave-Illness	14	2
OAKRID HI.76.FOOD	261 Class/8 hrs	60417	Joe	100	Sick Leave-Illness	2	0.25
OAKRID HI.76.FOOD	261 Class/8 hrs	61572	Kayla	100	Sick Leave-Illness	5.75	0.72
CYPRECH.76.FOOD.	183 Class/5 hrs	64075	Johanka	210	Unauthorized Lve W/O Pay	80	16
OAKSHR E.76.FOOD	183 Class/5 hrs	93424	Ada	210	Unauthorized Lve W/O Pay	15	3
CONWAY M.76.FOOD	183 Class/5 hrs	66764	Vanessa	220	Unpaid Leave over 10 days	110	22
OAKRID HI.76.FOOD	183 Class/5 hrs	95278	Connie	220	Unpaid Leave over 10 days	5	1
THREE POINTS .FOOD.0	183 Class/5 hrs	55481	Wanda	220	Unpaid Leave over 10 days	110	22

Staff Availability 2011-2012 YTD Data

YTD Absence by Category		
2011-2012		
YTD	Total	%
Att/Abs Type Categories		
Absenteeism (AB)	402	4%
Absenteeism (ABS)	3747	37%
Approved Leave (AP)	228	2%
FMLA	0	0%
Long Term Leave (LTL)	86	1%
Other	0	0%
Unauthorized Leave (UNAL)	19	0%
Workers Comp (WC)	5	0.05%
Total # of Absences (Days)	10005.3	

Staff Availability

Analysis has Prompted

- Hiring and training employees prior to filling vacancies
- Tracking repeated absences
- Tracking long term leaves
- Eliminate unneeded positions

Workers Compensation

2011-2012 Workers Compensation

- Measures the number of injuries reported monthly
- 86 total reported injuries 2011-2012
- 50-75% more injuries reported for Food Services than previous year

Workers Compensation Data

Types of Injuries	# of Occurrence	% of Occurrence
Abrasion	2	2.3%
Burn	10	11.6%
Contusion/Bruises	14	16.3%
Cut/Puncture	1	1.2%
Inflammation	5	5.8%
Injury (Range)	3	3.5%
Laceration	14	16.3%
Multiple Injury (Range)	1	1.2%
Respiratory	2	2.3%
Sprain/Strain	24	39.5%

Position	# of Occurrence	% of Occurrence
Area Manager	1	1.2%
Field Manager	1	1.2%
Food Service Manager	11	12.8%
SFSA I	45	52.3%
SFSA II	13	15.1%
SFSA III	10	11.6%
SFSA Lead	2	2.3%
Training Rep	2	2.3%

Workers Compensation Data

Area	# of Occurrence	% of Occurrence
East	24	27.9%
North	17	19.8%
Southeast	17	19.8%
Southwest	15	17.4%
West	7	8.1%
District Office	6	7.0%

Workers Compensation

Analysis has Prompted

- Training Managers on completing Workers Compensation forms
- Develop preventative trainings for new employees at orientation
- Develop preventative trainings to decrease employee injuries for the school based employees
- Recognition for schools that do not have any injuries monthly

Workers Compensation

- Participate in the OSHA Oversight Committee
- Benchmark injuries in OCPS Departments such as Safety and Maintenance
- Investigate early report to work best practices in transportation

Focus on Menus

- Focus on Healthy Students
- Breakfast provide $\frac{1}{4}$ of students daily nutrient needs and $\frac{1}{3}$ at lunch time
- All Breads – light wheat to whole wheat
- Students required to take fruit or vegetable at lunch
- 4 choices of Fruit or Veggie in lunch every day
- 4 kinds of rice; 3 kinds of beans on our menus
- Lean meat – just like in the grocery store!!
- Salads, salads, salads
- No Transfats – in baked items

Food Festival

Students approve the products

- 30 Vendors
- 117 Items
- 45 Passed
- 72 Failed
- 150 students

70% score = more testing and added to the menu



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Chefs Move to School – Chef inspired, student approved



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Food Truck



- Corporate Chefs helped develop menu
- Easy access for students
- Increased points of sale
- Customer tested food items



Safe Learning and Working Environment

- 100% of kitchens are managed by ServSafe Certified managers
 - Continue to offer the ServSafe course 2x/year
 - 100% managers ServSafe certified
- 2.3 Staff in district are ServSafe or Serving It Safe Qualified

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USDA Best Practice: Customer Service 2009; Healthy School Environment 2010; Best Utilization of Commodities 2011; Farm to School 2012

