SCHOOL BREAKFAST PROGRAM

Lindsey Trawally, RD, CD



SEATTLE PUBLIC SCHOOLS

*Includes all school-based staff



Student Enrollment**

27,272 (51.5%) – Elementary (K-5)

11,639 (22.0%) - Middle (6-8)

14,020 (26.5%) - High (9-12)



**Data as of October 2018



150 Countries of Origin

147 Languages/Dialects



English	Amharic
Spanish	Tagalong
Somali	Oromo
Vietnamese	Tigrinya
Cantonese	Mandarin





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21.4% Non-English Speaking Background

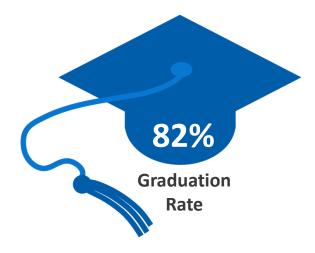
11.7% English Language Learners

13.1% Receiving Special Education Services

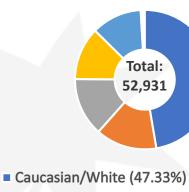
10.9% Advanced Learners

9.0% Highly Capable Programming

3.1% Experiencing Homelessness







- African American/Black (14.21%)
- Asian (13.59%)

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- Hispanic/Latino (12.26%)
- Multi-Racial (11.68%)
- American Indian/Alaska Native (0.51%)
- Native Hawaiian/Pacifican Islander (0.42%)

51.5 % Male

48.5% Female



Seattle Public Schools Nutrition Services

- National School Breakfast Program
- National School Lunch Program
- Child & Adult Care Food Program
- After School Snack Program
- Fresh Fruit & Vegetable Program
- Catering
- Adult meals in district office Deli



Seattle Public Schools Nutrition Services

- Director: Aaron Smith
- Assistant Director: Charlotte Marrison
- Personnel Supervisor: Patty Dorgan
- Business Manger: Jodi Thomas
- Registered Dietitian: Lindsey Trawally, RD, CD
- Area Supervisors:
 - Annette Fritz
 - Jackie Palmer
 - Heidi Astley



Breakfast Programs

Traditional breakfast

Grab & Go breakfast

Second chance breakfast



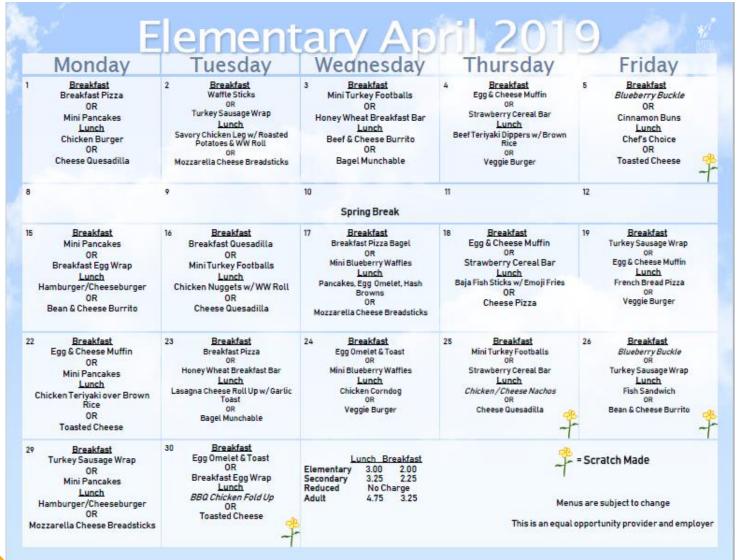
Traditional Breakfast



- Hot breakfast served in the cafeteria
 - Always given two options
 - 1 individually wrapped item
- Cereal offered daily



Traditional Breakfast





Grab & Go Breakfast



- Served in the cafeteria and taken to classroom
- Sent in clear plastic bags
 - Able to see reimbursable components
- All IW entrees
- Easy grab & go fruit
- Mess-free foods



Grab & Go Breakfast



Second Chance Breakfast



- Secondary school model
- Served between 1st and 2nd period
- Breakfast cart or cafeteria
- Mess-free foods



Community Partners

- United Way of King County
 - Funding for the Grab & Go breakfast program
- Washington State Dairy Council
 - Breakfast carts
 - Breakfast promotions



United Way of King County

- Funds new Grab & Go breakfast programs to provide universal breakfast to all students within the school
- Currently funding 9 schools
- Provides volunteer staffing for new programs to ease workload early in the morning
- Conducts taste testing on different individually wrapped items to evaluate overall acceptability across the district
- Provides clear Grab & Go bags for service





United Way of King County



Washington State Dairy Council

- Dairy served as an option at all meals
- In partnership with Fuel Up to Play 60, provides breakfast carts and marketing materials
- Breakfast with Blitz
- Breakfast promotions







Polling Question



Breakfast Promotions

- National School Breakfast Week
- Hot Chocolate Milk Program



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National School Breakfast Week

- Lunch mangers promote their own programs
 - Decorations
 - Daily announcements
 - Hype in cafeteria
- Try to menu favorites & scratch made items





National School Breakfast Week

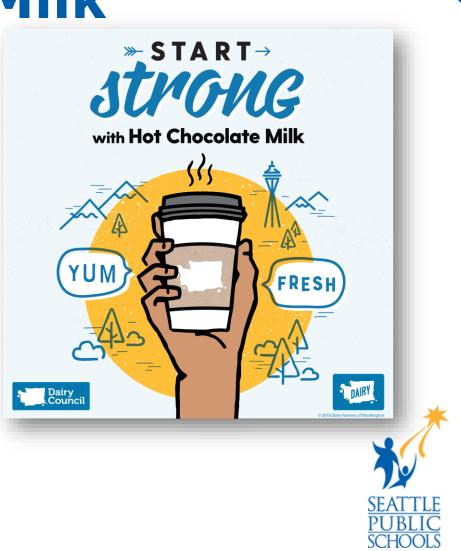
Mar-19						
Elementary Menu						
	Monday	Tuesday	Wednesday	Thursday	Friday	
	🗸 National School Breakfast Week 🗸					
	4-Mar	5-Mar	6-Mar	7-Mar	8-Mar	
Breakfast	Breakfast Pizza Bagel	Strawberry Cereal Bar	Yogurt Parfait	Mini Turkey Footballs	Blueberry Buckle	
Breakfast B	Mini Pancakes	Turkey Sausage Wrap	Egg & Cheese Sandwich	Mini Blueberry Waffles	Breakfast Egg Wrap	

- Homemade granola
- Homemade Blueberry Buckle
- Dairy Council's iBreakfast program throughout entire month



Hot Chocolate Milk Program

- Served only at secondary schools November-December
- Saw biggest jump in participation at middle schools
- Participation increased from 2%-22%



Challenges

- Each school building is set up differently
 - Not all schools have capacity for all service models
- Coordination & cooperation with school administrative staff
- Bell schedule
 - Some schools start really early, others start late
- Scheduling
 - Enough time in passing period for second-chance breakfast?
- Kitchen capacity
 - Staffing, ovens, menus, etc.



Menu Talking Points

- Try to incorporate Harvest of the Month to breakfast as well as lunch (berries, apples, grains, etc.)
- Local foods!
 - Dairy
 - Fruits
 - Scratch items

 Every effort is made to eliminate products containing high fructose corn syrup (HFCS), food dyes, and monosodium glutamate (MSG)



Questions?



Seattle Public Schools Nutrition Services www.seattleschools.org/meals