



Office of Food & Nutrition Services

Program Overview 2024

Agenda

Overview

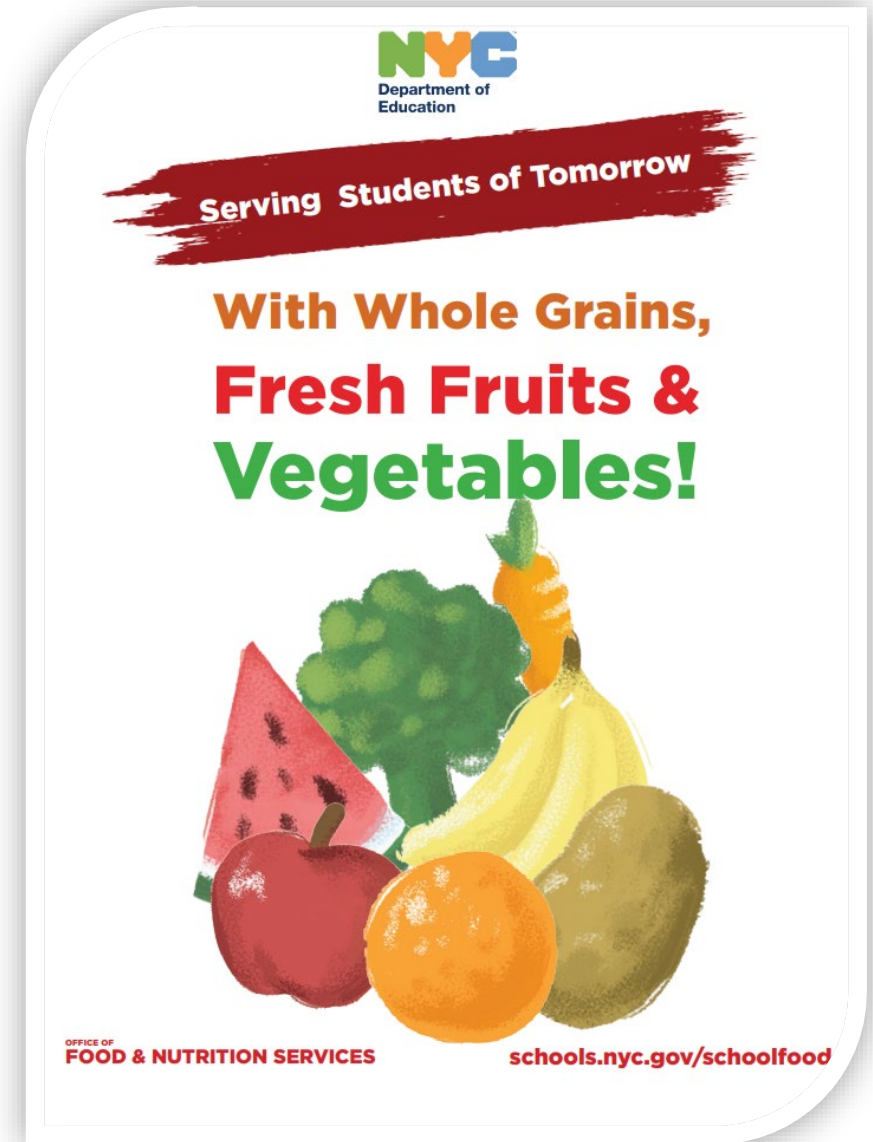
- School meal program overview
- Federal meal requirements
- DOE food quality standards and options

Feedback

- We want to hear from YOU
- Feedback will be incorporated into future menus and the dining experience

OFNS Mission

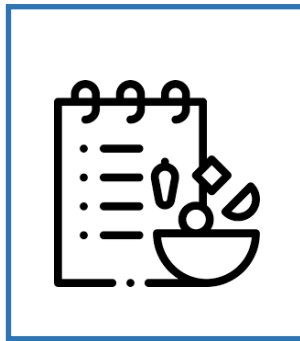
Equitably serve New York City's students with healthy and delicious meals that enhance their educational experience, reflect their voices, and nourish them into adulthood.



DOE's School Food Program: Overview



26
MENUS



500+
RECIPES



1800
SCHOOLS



1 M+
STUDENTS



~900,000
MEALS DAILY



OFFICE OF FOOD & NUTRITION SERVICES MENUS ARE

STUDENT DRIVEN

FREQUENT TASTE TESTINGS

WE CARE ABOUT YOUR FEEDBACK!

Breakfast Menu Features

- Seasonal fresh fruits
- Local dairy items
- Whole grains, low-fat, high fiber, & limited sugar items
- No sugary fruit juice offered



Lunch Menu Features

- Meatless Monday
- Plant-Powered Fridays
- Removed processed deli meats
- Locally sourced products
- Seasonal fresh fruits & vegetables
- Multiple menu options are available daily
- Menu identification (V & VE)



Salad Bars, Fresh Fruit & Produce

Fresh Salad Bars have been in over 1,000 schools across the city for several years, providing an opportunity for student's to consume unlimited amounts of fresh vegetables and a variety of healthy and nutritious salads!

This opportunity for self-serve salad bars enhances the student's nutritious lunch experience and gives them a chance to try new foods.



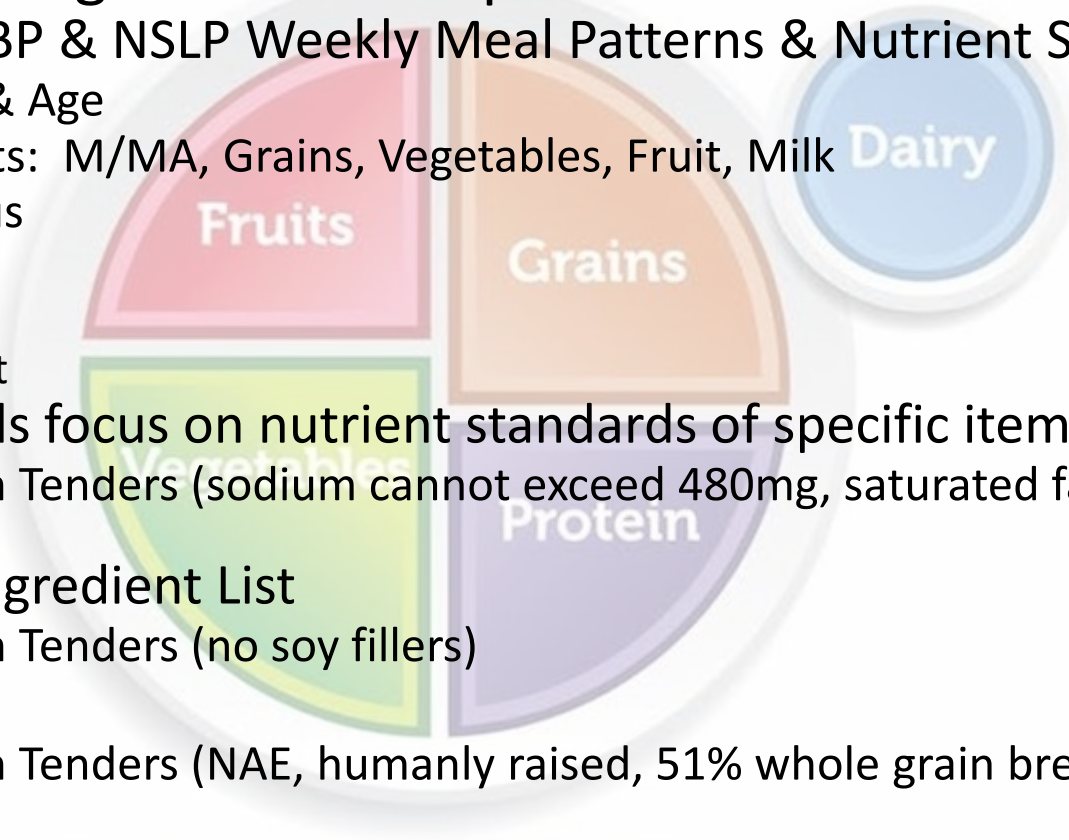
OFNS continues its dedication to a plant-forward menu: offering vegetarian and vegan items daily, serving local seasonal fresh fruits and vegetables, reducing processed meats, and increasing our plant-based offerings.



**Plant
Powered
Fridays**

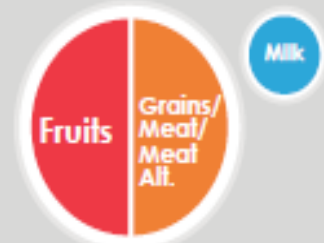
Menu Nutrition Standards

- OFNS has the following standards in place
 - Federal: USDA NSBP & NSLP Weekly Meal Patterns & Nutrient Standards
 - Varies by Grade & Age
 - Meal Components: M/MA, Grains, Vegetables, Fruit, Milk
 - Nutrients of Focus
 - Calories
 - Sodium
 - Total & Sat Fat
 - NYC Food Standards focus on nutrient standards of specific items
 - Example: Chicken Tenders (sodium cannot exceed 480mg, saturated fat cannot exceed 10% of total calories)
 - OFNS Prohibited Ingredient List
 - Example: Chicken Tenders (no soy fillers)
 - OFNS Specification
 - Example: Chicken Tenders (NAE, humanly raised, 51% whole grain bread)



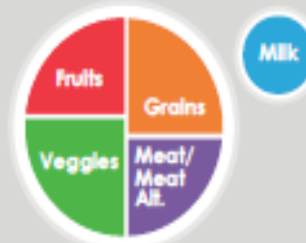
Breakfast

At breakfast, schools must offer students all 3 required food components.



Lunch

At lunch, schools must offer students all 5 required food components.



Weekly Average Nutrient Requirements

Breakfast			Lunch		
K-8	6-8	9-12	K-8	6-8	9-12
400-500	400-550	450-600	600-650	600-700	750-850
≤ 540	≤ 600	≤ 640	≤ 1230	≤ 1360	≤ 1420
Not Applicable			Less than < 10%		
0g of trans fat per serving			N/A		

Our meals average 14g of fiber per day



Nutritional Standards

Meals / Snacks Served ¹	Snack Standards ¹
Standards based on serving size	
Refer to USDA requirements (on left)	≤ 200 calories
Maximum 480 mg per serving, less for specified items	≤ 200 mg
≤ 35% of total calories	≤ 7g of fat
< 10% of total calories	No more than 2g
0g of trans fat per serving	
Cereals must contain ≤ 6g sugar.	

Grain items must contain 2g or more of fiber per serving

HALAL

- Certified Halal sites
- Halal chicken items
- Items reviewed and identified as Halal (H) on the menu



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APRIL 2022: Pre-K - 8 Lunch Menu With Halal Option (H)				
Monday	Tuesday	Wednesday	Thursday	Friday
Lunch Specials Offered Every Day Peanut Butter and Jelly* (Vb) H Hummus and Pita Bread Crab & Co (Vb) H Hot or Cold Cheese Sandwich (V) H Tuesday, Wednesday and Thursday Turkey or Turkey Sandwich Monday and Friday Assorted Vegan Wraps (Vb) Options may vary by location			 WE PROUDLY CELEBRATING LOCALLY SOURCED & PRODUCED FOOD ALL NEW YORK ITEMS ARE HIGHLIGHTED IN GREEN	Vegan Veggie Tacos (VE) H Served with Soft Tortilla (Vb) H and Salsa (Vb) H Green Garden Salad (Vb) H Salad Bar Carrot and Lemon Salad (Vb) H
4	5	6	7	8
Pizza Choice (V) H Chef Choice Bean Salad (Vb) H Salad Bar Fresh Marinated Vegetable Salad (Vb) H	Turkey Burger Deluxe or Southwest Fish Sandwich H Baked French Fries (Vb) H Salad Bar Pickles, Lettuce and Tomato (Vb) H	Crispy Chicken Tenders H With Dipping Sauce Superhero Smoothie (Vb) H Sweet Potato Waffle Fries (Vb) H Garlic Knot (V) H Salad Bar Celery and Apple Salad (V) H	Manicotti (V) with marinara sauce (VE) Fresh Seasoned Green Beans (Vb) H Warm Breadsticks (Vb) New York Apple Slices (Vb) H New York Cookie Treat (V) H Salad Bar Kid Friendly Kale Salad (V) H	Mediterranean Chickpea (VE) H Served With Rice or Pita (Vb) H Roasted Cauliflower and Broccoli (Vb) H Salad Bar Spinach and Cranberry Salad (Vb) H
11	12	13	14	15
Mozzarella Sticks (V) H with marinara sauce (VE) Chef Choice Bean Salad (Vb) H Salad Bar Italian Green Bean Salad (Vb) H	Chicken and Broccoli Vegetable Rice (Vb) H Roasted Baby Carrots (V) H Salad Bar Asian Slaw (Vb) H	Roasted Chicken Corn, Peas and Carrots (Vb) H Buttermilk Biscuit (V) H Salad Bar Greek Zucchini Salad (Vb) H	Hamburgers & Cheeseburgers Deluxe Baked French Fries (Vb) H New York Apple Slices (Vb) H Salad Bar Pickles, Lettuce and Tomato (Vb) H	Black Bean and Plantain Rice Bowl (VE) Green Garden Salad (Vb) H Salad Bar Carrot and Lemon Salad (Vb) H
18	19	20	21	22
Pizza Choice (V) H Chef Choice Bean Salad (Vb) H Salad Bar Fresh Marinated Vegetable Salad (Vb) H	BBQ Chicken Sandwich or Southwest Fish Sandwich H Baked French Fries (Vb) H Salad Bar Pickles, Lettuce and Tomato (Vb) H	Crispy Chicken Tenders H With Dipping Sauce Superhero Smoothie (Vb) H Sweet Potato Waffle Fries (Vb) H Dinner Roll (V) H Salad Bar Celery and Apple Salad (V) H	Chicken Fajitas Served with Soft Tortilla Salsa (Vb) H Street Style Corn (Vb) H New York Apple Slices (Vb) H New York Cookie Treat (V) H Salad Bar Pico de Gallo (Vb) H	Zesty Chickpea Stew (VE) Vegetable Rice (Vb) H Curried Cauliflower (Vb) H Salad Bar Cornish Corn Salad (Vb) H

Menu Accommodations

Food Allergies

- Product label request
- A request is made at the point of service
- A medical accommodation (504 or IEP)

Milk Options

- **Alternative milk options**
 - Includes Soy Milk and Lactose Free Milk. Available at all meals.

Chocolate milk

- School Communities and Principals make the decision to choose chocolate milk to be removed from the menu, with the condition that two other milk alternatives still must be available (1% & Fat Free).



Cafeteria Enhancement Experience

The DOE is focused on transforming middle and high school cafeterias into pleasant, welcoming spaces for students to enjoy nutritious meals. We have completed 60+ cafeterias across NYC.



Four Pillars of CEE:

1. **Student Choice-** variety of ways to consume fruits and vegetables: whole fruits, vegetable snacks, or fresh cut produce from salad bars
2. **Fast Service, and More Time to Relax-** no longer have to wait in line to receive a meal, but instead can take pre-packaged meals, allowing more time to relax with classmates during lunch.
3. **Modern Style-** Newly renovated cafeterias feel more welcoming
4. **New Furniture-** Comfortable tables and chairs welcome students to their new space.

Feedback and Discussion

