Hopkins School Board Workshop
Eisenhower Community Center — Boardroom
5 p.m. — January 22, 2019

I. Updates: J. Toop
— Transportation D. Agate
— School Nutrition B. Mechura
— Construction Debrief, 2018/ P. Poquette
  Spring & Summer Plans, 2019

II. Initial Discussion — Budget, 2019-20 J. Toop

III. Great to World Class — Vision 2031 R. Mhiripiri-Reed
The start of school went very well! MTI worked hard throughout the summer to hire and train qualified drivers. Due to a shortage of bus drivers nationwide, we still have a few open routes. Meanwhile, I continue to work with MTI for new ways of recruiting and retaining drivers.

We evaluate our routes annually for safety and efficiency; this year was no different. We consolidated some routes and added buses where needed.

Notes of interest:
√ This is our fourth year partnering with K12 Transportation to provide routing and consulting services to the District. They also offer a broader range of customer service options for parents and staff — 6:30 AM to 6:30 PM.
√ We are looking at ways to collaborate with other districts to help with the driver shortage.
√ For the eighth year, we are transporting some International School of MN students. This cooperative saves both organizations thousands of dollars every year.
√ We continue to experience a driver shortage, as does the rest of the country. MTI has continued offering monetary incentives for drivers to apply and refer others. This will likely continue until the 2020-21 school year.
√ This is our second year of the District’s junior high boundary changes.
√ Last school year, District buses traveled 1,492,983 miles to 45 different locations. This reflects more than 83,000 fewer miles than last year.
√ Our vehicles cover approximately 8,400 miles per day.
√ The average driver transports 291 students to/from school per day.
√ I am working with MTI on testing a new type of school bus. We have the approval from the Department of Public Safety. MTI has ordered the buses, which should be on the road by February 2019.
Report to the School Board

Student Nutrition Update

January 22, 2019
John Toop, Director of Business Services
Barb Mechura, Supervisor of Nutrition and Lifestyle Services

Overview
This is a mid-school year update submitted by the staff of Department of Nutrition and Lifestyle Services.

Primary Issues to Consider
None

Supporting Documents
The full report begins on the next page.
Student Nutrition Update

The staff of the Department of Nutrition and Lifestyles Services are a group of committed professionals who continue to offer meal programs and nutrition education opportunities that encourage children to be adventurous, energetic, happy, and curious food enthusiasts!

Overall, student participation rates are fairly steady this school year, with a slight decrease. We aren’t really sure as to why the counts are down slightly as meal prices were the same this year compared to last year; our seasonal menus have not dramatically changed; and our staff are producing and presenting the same wonderful meals that the students have become accustomed to here at Hopkins Public Schools. We have continued to struggle with being fully staffed and our kitchen staff are forced to run short staffed on some days, so whether this might be impacting our participation or not, we aren’t sure, but we can imagine that it does.

**BREAKFAST PARTICIPATION**

<table>
<thead>
<tr>
<th></th>
<th>Sept - Dec 17/18</th>
<th>% Participation</th>
<th>Sept - Dec 18/19</th>
<th>% Participation</th>
<th>+ or -</th>
</tr>
</thead>
<tbody>
<tr>
<td>Average Breakfasts Served Per School Day</td>
<td>1439</td>
<td>22.8%</td>
<td>1481</td>
<td>23%</td>
<td>--%</td>
</tr>
</tbody>
</table>

**LUNCH PARTICIPATION**

<table>
<thead>
<tr>
<th></th>
<th>Sept - Dec 17/18</th>
<th>% Participation</th>
<th>Sept - Dec 18/19</th>
<th>% Participation</th>
<th>+ or -</th>
</tr>
</thead>
<tbody>
<tr>
<td>Average Lunches Served Per School Day</td>
<td>3743</td>
<td>59.2%</td>
<td>3736</td>
<td>58%</td>
<td>-1.2%</td>
</tr>
</tbody>
</table>

MARSS Enrollment SY 17-18 = 6,719
MARSS Enrollment SY 18-19 = 6,858
SCHOOL REPORTS

Hopkins High School
We have had a challenging first half of the year with quite a bit of staff turnover. That being said, we have been able to make it work with adjusting job responsibilities and schedules with existing staff from within our kitchen and the few substitutes that we can find. We’ve continued to offer a great variety of fresh vegetables/fruit from a local foods partner, The Good Acre, such as watermelon, organic honeydew, delicata squash, kale, purple potatoes, cabbage and kohlrabi.

Sandra Rulec Hopkins High School Manager

North Junior High School
North Jr High kitchen continues to fulfill the Nutrition Department mission to feed students and staff delicious and nutritious food. We are so proud to serve our scratch-prepared meals. We enjoy introducing innovative ways to prepare vegetables, such as kale pesto and roasted curry cauliflower. We love to share new recipes like our Chicken Tikka Masala, that highlight cuisine from our community.

Andrew Karr, Hopkins North Junior High Cook Supervisor

West Junior High School
We have a new cook this year! Sandie Chevalier, who had been filling that role, accepted the position of the Eisenhower/XinXing Cook Manager. This created the opportunity for Stephanie Alladin to step up from her General Worker role, into our cook position, early in the fall. Stephanie is doing a remarkable job! We have also had two new team members join the team this year, and they are doing great with the kids here at West.

Ronald Peck, Hopkins West Junior High Cook Supervisor
**Alice Smith Elementary**
It was time to switch to the winter cycle menu with many new and old favorites! The Alice Smith Kitchen crew is partnering with the Department of Community Education for the next several months to provide afterschool cooking classes here in our kitchen for our students for the first time at Alice Smith Elementary. We are super excited about this new adventure!

Kerry Crawford, Alice Smith Elementary Cook Supervisor

**Eisenhower/ XinXing**
This kitchen started out the year with a brand-new Cook Manager, Sandie Chevalier. It’s been a challenge, but she has done a fantastic job of sliding in and learning all the different aspects of this building and the position. She’s as cool as a cucumber! Before winter break, they tried a new and fun recipe, Somali Spiced Chicken and Rice. It was a dish that was well received, and many of the kids made mention that it was like what they had at home. It was nice to see the kids get so excited.

Sandra Chevalier, Eisenhower/XinXing Cook Manager

**Gatewood Elementary**
Gatewood school is serving fresh scratch-made lunches with a great attitude and happy faces. Gatewood staff gets the students engaged in the lunch line with lots of interaction, happy singing and seasonal decorations! The students here eat MANY vegetables and fruits, we had to increase the ordering and are very happy to do so!

Kathy Davis, Glen Lake/Gatewood Elementary Cook Manager
Glen Lake Elementary
We had a GREAT start to the 18-19 school year! We made okra pickles from what we purchased from our partners at The Good Acre. The pickles turned fantastic and one of our first-grade students, John, asks every day for the okra pickles. We have had some staffing changes, but it is working wonderfully!

Kathy Davis, Glen Lake/Gatewood Elementary Cook Manager

Meadowbrook Elementary
This site has experienced significant staffing transition again this year. We were finally fortunate enough to hire a school nutrition veteran, Paul Kapala, for the Cook Supervisor position. Paul has been with our program for over 14 years and is now providing the on-site leadership and stability needed to get this program back on track. We currently have a very solid and talented team in place. The students are engaging with the staff, and the meals have been received well.

Paul Kapala, Meadowbrook Elementary Cook Supervisor

Tanglen Elementary
We have the same crew working at Tanglen again this year and we are very thankful for such a great crew! We have done a lot with local produce suppliers this fall and early winter. Tomatoes for sauce, cucumbers for pickles and three different varieties of potatoes from Riverbend Farm. Red Beets, Yukon Gold Potatoes and Butternut Squash from the Hmong American Farmers Association. Organic Cantaloupe from Featherstone Farm. Watermelon from Sogn Valley Farm. Delicata Squash and Kohlrabi, both organic from Seeds Farm. Organic: Curley Kale, Green Cabbage, Golden Beets and Carrots from Open Hands Farm. Purple potatoes (naturally that color) from Hugh’s Gardens. Blueberries from Highland Valley Farm and apples, both from Bayfield Wisconsin. Very tasty!

Janet Franks, Tanglen Elementary Cook Supervisor
Department Central Office

Application for Educational Benefits:

- 889 household Application for Educational Benefits have been approved this school year.
  - 262 of all applications were submitted through our online Campus Portal
- This total of applications approved represent 2,440 Hopkins students who are eligible to receive meal benefits.
  - 1,347 students receive meal and educational benefits based on an application
  - 1,093 students receive meal and educational benefits based on certification by the State as eligible to receive educational benefits based on household eligibility for SNAP benefits.
- An additional 178 household applications were processed, but denied due to income that exceeded the guidelines or incomplete applications

New This Year!

We began providing meal services to the District’s Voluntary Pre-K program this fall. We see this as a beginning of the expansion of programming to come for our pre-school children - one of the visions for World Class 2031. The program has been challenging, but perseverance and partnership pays off to tackle the learning curve.

We are excited to kick off "2nd Chance Breakfast" at our Junior High Schools soon! This program will give junior high students the opportunity to get a light breakfast in between the first and second period each school day to keep their bodies nourished and their brains engaged in their learning up until lunch time.

We had a lot of fun opening the new concessions stand this past November! It will be wonderful to have the additional space and equipment, which will allow us to expand our menu. The exploration of new menu items will help us improve customer offerings and expand the
earning potential for our booster groups that work with us in our concession’s programs.
Also new this fall is

**LOCAL FOODS FOCUS**
Year to date, we have purchased $62,733 in local foods from 16 different farmers/producers. This includes fresh vegetables, apples, grains, meats, and milk.

Rachel Valesano, Assistant Director Secondary Schools
Erica Iverson, Assistant Director Elementary Schools
Tonya Christianson, Special Events and Customer Care Coordinator
Janey Lovelock, Administrative Assistant
Rosemaris Campos, School Nutrition Clerk
Barbara Mechura, Supervisor of School Nutrition Department

**GRANTS**

**USDA Fresh Fruit and Vegetable Grant**
We were awarded a USDA Fresh Fruit and Vegetable Grant by Minnesota Department of Education for the third year in a row for Eisenhower Elementary School in the amount of $19,125.00.

The Fresh Fruit and Vegetable Program (FFVP) is a federally assisted program providing free fresh fruits and vegetables to children at eligible elementary schools during the school day. The goal of the FFVP is to introduce children to fresh fruits and vegetables, to include new and different varieties, and to increase overall acceptance and consumption of fresh, unprocessed produce among children, so it fits in perfectly with our overall district-wide mission of be food curious and adventurous! The FFVP also encourages healthier school environments by promoting nutrition education in the classroom as that is a required component of receiving the grant funds.
Photos
Included are some photos from various sites
First page of photos; examples of new recipes this year - Spiced Beef served over Penne Pasta and a Moroccan Carrot Salad, Asian Meatballs, Somali Spiced drumsticks and the winning Royal Chef of 2018 dish.

Second page; various photos of our dynamic staff!

Third page; KALE MANIA! - kale chips, a beautiful pasta salad with a kale pesto, and an Indian inspired kale dish, where the kale is sautéed with garlic, onions, cumin, chili flakes and mustard.

Last page of photos; local foods prepared and served this year.
Report to the School Board
Student Nutrition Update
January 22, 2019
Report to the School Board

District Construction Projects 2019

January 22, 2019

Report Prepared by
John Toop, Director of Business Services
Patrick Poquette, Supervisor of Buildings and Grounds

Overview
An overview on the status and timelines of the referendum projects for Summer 2019.

Primary Issues to Consider
At this time, these projects have not yet been approved by Cities or State Departments; therefore, there is a possibility of project scope changing.

We have the following projects for Summer 2019:

- HWJH STEM Classrooms
- HNJH STEM Classrooms
- HHS Multi-Purpose Room
- HHS Cafeteria Expansion
- HHS Kitchen Modifications
- HHS Athletics Expansion
- HNJH Flexible Areas
- HWJH Flexible Areas
- HWJH Fields

Supporting Documents
Visual presentation at Board Workshop