



School Breakfast Evaluation Report

School Name: Hastings High School

1. Changes from September 2019 to March 2020

	September 2019	Spring 2020 (indicate the month: Early March)
Average Daily Participation	6.8% Menu Changes 8%	11% (Breakfast Cart in school entry)
Smarter Lunchroom Scorecard* –Total Score	44	School closed revisit Fall 2020
Smart Breakfasts Boost Brainpower Scorecard* – Total Score	15, 16 and 18	School closed revisit Fall 2020
Service Models offered (traditional, grab and go, second chance)	Traditional	Added cart in school entry where busses unload Grab N Go

*Submit a copy of completed scorecards with your evaluation report

2. How many students at the school were impacted by the breakfast expansion work?

All students were affected as they did promotions to inform students of new menu options and new location at front entry. Were ready to launch 2nd Chance when school closed for Corona virus.

3. Provide a summary of the breakfast expansion work that occurred, including:

- Successes and challenges encountered during the school year
- Details about student engagement efforts

These are the notes we kept throughout the year

Team Breakfast, Hastings High School

Michael Manning, Director

Breakfast Advisors: Roxanne Williams & Mary Mueller

Breakfast ADP 6.8%

November 6, 2019

- Introductions
- Has **Breakfast Cart from Dairy Council** but arrived damaged and waiting for response on repairs
- Discussion on what we want to gain from group
 - Want honest feedback about both B & L
- Discussed overall satisfaction of the café/meal program with group
- Described changes we hope to make w/new breakfast cart
 - Where it will be what we will have want to expand to pods by March
- Brainstormed ways to market the cart
- Social Media what works best
 - Instagram or Snapchat only Signs around school maybe
- Added Dippin Dots in ala carte
- Think about Marketing ideas

December 4, 2019 (Rox and Mary Attended)

- Sampled 2 **new Breakfast items**, scratch made Breakfast Burritos and Rich's Apple Filled Donuts.
- **Students liked both items**. FS plans to put Burritos on 1x/week to start as more labor is required
- Faculty member (Phy Ed/Health teacher) does not like "processed" items. Supports breakfast but wants FS to do more scratch prep.
- Students also gave very positive feedback on **oatmeal**. HS Manager said she'll try having it daily as a choice.
- Michael did a **student survey on Breakfast** and the results were published in school newsletter.
- Hastings has **Breakfast cart being repaired** (grant from Dairy council) and will be back in 3 weeks
 - Plans to roll out this cart in January in Café as a trial
- Will apply for \$2000 grant for another cart and will use to roll out Second Chance Breakfast in March.
- We provided Michael with contact info for Stacey Stahl, Metro Breakfast Carts along with photos.
- Students said Instagram is by far the best marketing tool. Michael will need to get permission from district to open an Instagram account
- Michael plans to attend HS staff meeting in January to present Second Chance roll out and get support
- Michael will take photos both in January and in March
- Mary Mueller and Roxanne Williams will return in April to discuss results

January 21, 2020

- Had an update call with Michael Manning

- He got the MDE grant but can't order equipment till Feb. 13. Can't use \$\$ for POS.
- He **got his breakfast cart back that needed repair**, finally.
- His HS manager, Kris is now back from her 3-week vacation in Hawaii.
- Rolling out 2nd Chance Breakfast on Feb. 3
- Location to be the first classroom POD.
- Will take photos and send
- Will keep track of obstacles as they try 2nd chance
- Current ADP is 8.8% for Breakfast since addition of new menu items

February 2020

- Email communications about start up of 2nd Chance Breakfast.
- I asked for photos, have not yet received.
- Feb. 13 got a response that they have started, and their participation is to 11%
- We are visiting on March 12

March 12

- On site visit
- Gail Anderson also visited this day
- **Admin has put a stop to trying 2nd Chance** until testing week but that is not until end of May
- We suggested they just do it and not ask permission to see what happens
- Have put 1 cart in front entry to school, not at 2nd Chance time just same time as breakfast before school but had helped increase participation.

Biggest **Challenge** was getting Admin to allow a trial of second chance time frame once they had repaired their original breakfast cart and received the second. Admin was originally on board and then changed their position. School closed shortly after our March 12 visit.

Successes were adding new breakfast items and taste testing which helped increase participation. Michael also did a student breakfast survey.

Student engagement involved a group of students from an elective health and fitness class. These kids ate daily after first hour. They were involved in taste testing and helped choose new menu items. They also had a faculty advisor that was supportive of the efforts to establish 2nd Chance.

We felt that given a chance to do a trial of 2nd Chance time frame, they would have been successful in reaching more students.

Thank you for completing the evaluation report. Please do not forget to submit photos with your report, along with any other promotional material or resources developed for this project. Send all documents to

mde.teamnutrition@state.mn.us.



Hastings High School School Breakfast Expansion School Year 2019-2020

Why Expand Breakfast?

The Food Service Director saw an opportunity for more students to eat breakfast after exploring data on the relationship to learning and talking with other successful districts.

Having adequate time to eat before school was a main barrier to students eating school breakfast. The busses dropped off students right before school started.

The Food Service Director was working to find ways to expand breakfast service and seeking support to implement second chance breakfast.

Lessons Learned

- Include student input to discover best way to communicate and get the word out.
- Location of breakfast cart is a key to exposure.
- Regular check-ins with the breakfast consultants was helpful to keep progress moving and for accountability.
- Taste testing of menu items was helpful to get students involved.
- Best methods for communication will vary among districts and is dependent on available IT people/programs as well as support from administration.

The Process

Between October 2019 - early March 2020, the following activities occurred:

- A breakfast team was formed with a student group and a faculty advisor.
- The breakfast team tested new menu items.
- Smarter Lunchroom and Boost Breakfast Scorecards were used to evaluate the breakfast program.
- The Food Service Director conducted a breakfast survey with students.
- New menu items were featured.
- A breakfast cart was added to the front entry of the schools for students to access when they entered the building.
- Staff were working to launch a pilot week for second chance breakfast after spring break; however school was closed due to COVID-19.

Future Opportunities

- Provide data to administrators on the benefits of breakfast.
- Connect school nutrition staff and administrators with other districts who have experienced success particularly with a second chance breakfast program.
- Connect with the MN Food Service Directors Group to share successes and ideas for second chance breakfast implementation.
- Possibly pursue support of administration to expand to second chance breakfast in conjunction with receiving grant money.

Accomplishments

- Staff worked to make the appearance of breakfast items look appealing on both the regular line and the cart.
- Staff did a good job of bringing breakfast to the customer. All students were made aware of new menu items and had to pass the breakfast cart entering the building.
- Participation increased from 6.8% to 11%.
- Students were engaged in taste testing of the new menu items and made suggestions on the best social media platform.



Breakfast Cart in Entry

Team Members

Michael Manning (Director), Kris Mamer (High School Cook Manager), Roxanne Williams (Breakfast Consultant), Mary Mueller (Breakfast Consultant), and students from Spark Class with Mr. Jeff Corkish (Health/Phy Ed Teacher)

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