

**Seguin Independent School District
School Health Advisory Council
SHAC**

Minutes, September 21st, 2016

- The meeting to order 5:01
- All were welcomed all to the meeting and asked to introduce themselves to the group. In attendance- Julie Steele, Ramiro Ramos, Amy Long, Chela Stevens, Donna Laubach, Wanda Kollaus, Rebecca Ferris, Telia Hosey, Lori-Jan Springer, Mark Dibble, Michele Meehan, Deborah Mahan, Elaine Schacht, Lisa Burns, Alfred Walker, Lisa Teneyuque, Joe Alcala, Jacob Galvan, Pete Silvius.
- Pete asked for a flexible agenda and to jump ahead on the agenda to a presentation from the Seguin ISD foodservice department and Alfred Walker the consultant helping to transition Seguin ISD into a self-operated program. Alfred Walker was introduced along with Chef Joe Joe and SISD staff Joe Alcala, Lisa Teneyuque, and Jacob Galvan.
 - Alfred gave an overview of the new program in place. This summer all SISD staff was trained along with many others from around the state at Barnes Middle School. The training included all aspects of food preparation, storage, menu planning and creating a professional environment. A new procedure in place has all foodservice staff wearing chef coats and an increased effort on attractive presentation of the food served. Alfred showed several slides to illustrate these changes. All campuses in Seguin ISD now offer a salad everyday. The salads are often displayed using the donated salad bars from HEB last year. Participation in the school meal service is up this year, so more students are eating at school. Alfred explained that keeping participation numbers up is a very good thing because SISD foodservice needs to be profitable to continue to replace aging equipment as the program continues to improve.
 - Several parents asked about the ala-carte service offered this year. Alfred explained that all foods offered at the school need to pass Federal nutrition guidelines. This year there has been added an ala-carte line offered at the elementary school and increased offerings at the HS. One of the items offered is a “slushy” frozen fruit juice. Alfred explained that this item does meet nutrition guidelines. Several parents asked questions about this product and shared concerns about the high sugar content. The sugars are natural fruit sugars. This conversation was very lively and we talked at length about the “slushies”.
 - The take-away summary of this discussion is many are excited by the positive changes in the self-operated foodservice program in SISD. However many are also concerned about the offering on the ala-carte line. These topics will all be discussed in more detail by the SHAC sub-committee for nutrition. The nutrition sub-committee is going to meet outside of the regular SHAC meetings and will report back to the SHAC in the coming months.
- Due to the lively and lengthy foodservice discussion our SHAC meeting was not able to discuss any of the other agenda items. These items will be revisited in the coming SHAC meetings.
- Motion to adjourn at 6:15
- **-Our next SHAC meeting will be a SHAC training workshop on October 19th 2016. Michele Smith from *Action for Healthy Kids* will lead the training “What is a SHAC?” This will be a longer than normal meeting scheduled from 5-7 but we will have a little snack to keep you focused. Please make an effort to attend.**