



Office of Food & Nutrition Services (OFNS)

2022-2023 School Year



Food and Nutrition Services
is committed to serving

**DELICIOUS,
HEALTHY, &
NUTRITIONAL**

menu choices to
**ALL NEW YORK CITY
PUBLIC SCHOOL STUDENTS**

School Meal Program

- Overview
- Nutritional Meal Requirements
- OFNS Food Quality Standards
- Menu Accommodations

Feedback

- We want to hear from YOU
- Feedback may be incorporated into future menus and the student's dining experience



Department of Education's Office of Food & Nutrition Services



26
CITYWIDE
MENUS



500+
RECIPES



1800+
SCHOOLS



900,000+
STUDENTS



800,000+
MEALS DAILY



OFFICE OF FOOD & NUTRITION SERVICES MENUS ARE

STUDENT DRIVEN

FREQUENT TASTE TESTINGS

WE CARE ABOUT YOUR FEEDBACK!



Cook Ambassadors

- 32 nominated Cooks
- One (1) per geographical district
- Train, coach and mentor kitchen teams
- Support DOE and OFNS menu and recipe initiatives





Menu Highlights

- Meatless Monday and Plant Powered Fridays
- Vegetarian (V) and Vegan (VE) items identified
- New York and locally sourced products highlighted in **GREEN**
- Fresh seasonal Fruits and Vegetables
- Whole grain rich, high fiber, low fat and limited sugars
- Chicken is certified Antibiotic Free and Humanely Raised with vegetarian–no animal by-product feed
- 100% beef hamburgers
- Pork free
- Drinking water available to all students
- Deli meats are no longer offered
- Multiple menu options offered daily
- Salad bars offered daily

Reducing Plastic Waste Together!

- A climate-focused action day to reduce plastic waste
- Partnership with *Cafeteria Culture* and *Urban School Food Alliance*
- School lunch is prepared and served without plastic

November 2, 2022

December 14, 2022

January 25, 2023



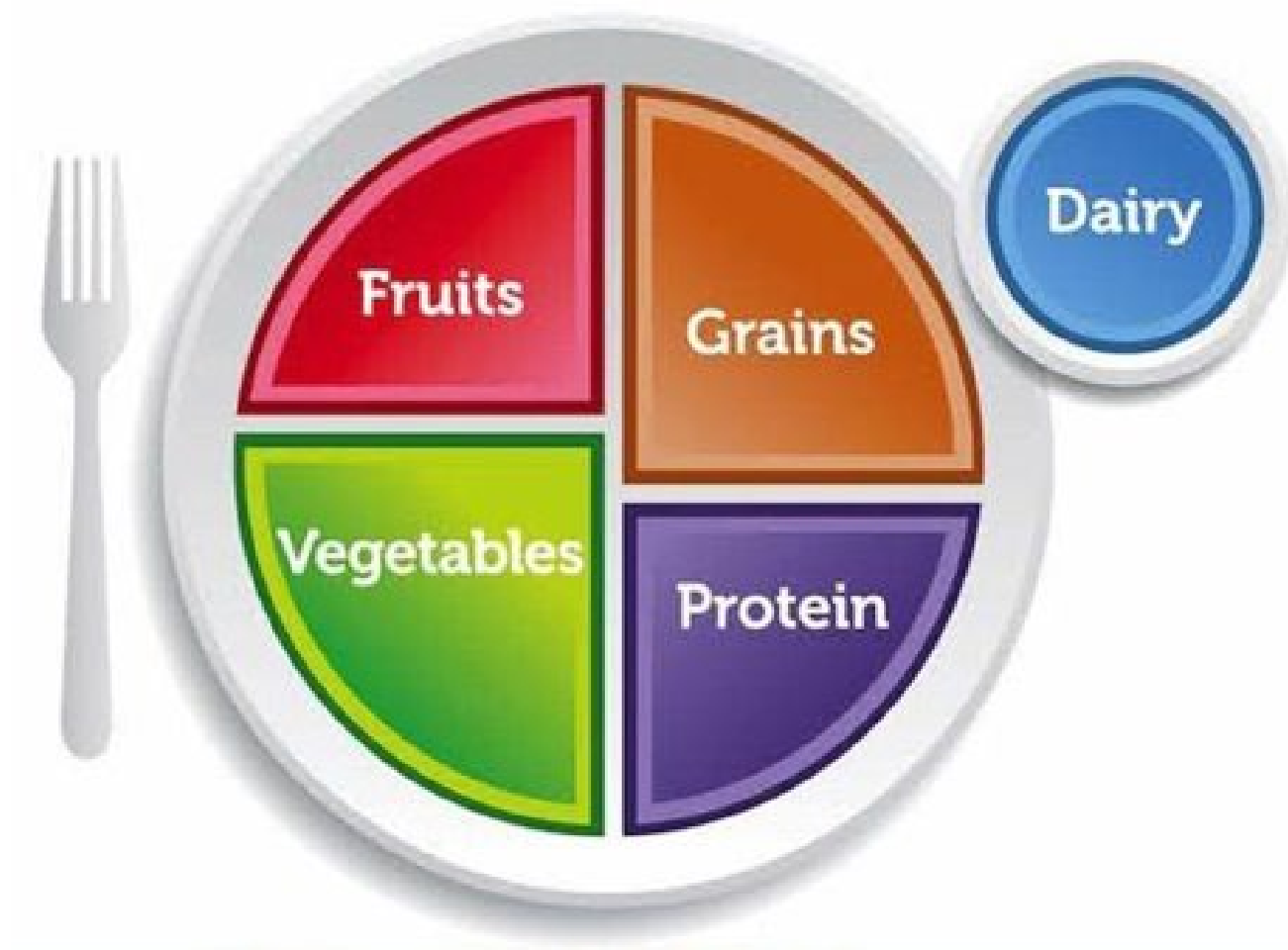
Single-use Plastic Foodware provided upon student request



Federal Weekly Meal Pattern & Nutrition Standards

School Breakfast Program & National School Lunch Program

- Calories and sodium requirements vary by grade
- Saturated Fat \leq 10% Total Calories
- 0% Trans Fat
- Meal Components:
 - Meat/Meat Alternate
 - Grains
 - Vegetables
 - Fruits
 - Milk



PROHIBITED INGREDIENTS

INGREDIENTS	COMMON NAME
Artificial Ingredients	
Artificial Colors	Any and all additives considered artificial, Caramel Color Class III & IV
Artificial Flavors	Any and all additives considered artificial
Diocetyl Sodium Sulfosuccinate (DSS)	Docosate, Docosate Salts
Emulsifiers	
Brominated Vegetable Oil (BVO)	
Carboxymethylcellulose (CMC)	
Cellulose Gum	
Polysorbate 60, 65, & 80	
Sweeteners	
High Fructose Corn Syrup (HFCS)	
Aspartame	Nutrasweet, Equal
Rebauseide, Steviaside Extracts	Stevia
Saccharin	Sweet 'n Low, Calcium Saccharin
Sucralose	
Acesulfame-K	Acesulfame Potassium
Sodium Cyclamate	Cyclamates
Polydextrose	
Advantame	
Brazzein	
Monatin	
Neotame	
Sugar Alcohols	Erythriol, Lycosin, Lactitol, Malitol, Sorbitol, Xylitol, Hydrogenated Starch, Hydrolysate (HSH), Isomalt & Thaumatin, etc.
Flavor Enhancers	
Monosodium Glutamate (MSG)	
Sodium Glutamate	Derivative of MSG
Fat/Oil Substitutes	
Coconut Oil	
Olestra	Olean
Palm Oil	Palm Kernel Oil
Partially Hydrogenated Oils (PHO)	
Caprocarylobehenin	Caprenin
Methyl Silicone	
Flour/Flour Additives	
Azodicarbonamide (ADA, AZA)	
Bleached Flour	
Potassium Bromate	Brominated Flour
Ammonium Chloride	
Benzoyl Peroxide	
Calcium Bromate	
Propylparaben	Propyl Paraben
Potassium Iodate	
Stimulants	
Caffeine	Caffeine
Preservatives	
Ammonium Hydroxide	Ammonium Hydroxide
Sulfites	Sulfite Caramel, Sulfite Ammonia Caramel, Potassium Sulfite, Calcium Hydrogen Sulfite
Sodium Nitrate	
Calcium Sorbate	
Ethoxyquin	
Methylparaben	Methyl Paraben
Butylated Hydroxyanisole (BHA)	
Butylated Hydroxytoluene (BHT)	
Propyl Gallate	
Tert-Butylhydroquinone (TBHQ)	
Mycoprotein	
Mycoprotein	

OFNS Quality Standards

Product Example: Chicken Tenders

- Product Specification
 - ✓ No Antibiotics Ever (NAE)
 - ✓ Humanely-raised
 - ✓ 51% Whole grain breading
 - ✓ No soy fillers
 - ✓ No deep frying
- Prohibited Ingredient List
 - ✓ Guarantees a clean product label



Pizza Slice Comparisons



OFNS PRODUCT SPECIFICATION

NUTRITION FACTS SERVING SIZE

1 svg
Calories: 336
Total Fat: 16g
Saturated Fat: 10g
Cholesterol: 41mg
Sodium: 435mg
Total Carbohydrates: 27g
Protein: 20g

TOMBSTONE FIVE CHEESE SLICE

NUTRITION FACTS SERVING SIZE

1 svg
Calories: 340
Total Fat: 16g
Saturated Fat: 8g
Cholesterol: 30mg
Sodium: 710mg
Total Carbohydrates: 34g
Protein: 16g
Imitation Mozzarella Cheese
Palm Oil

SBARRO NY CHEESE SLICE

NUTRITION FACTS SERVING SIZE

1 svg
Calories: 430
Total Fat: 15g
Saturated Fat: 7g
Cholesterol: 40mg
Sodium: 970mg
Total Carbohydrates: 51g
Protein: 21g



Menu Accommodations



Food Allergies

- Product labels provided upon request
- A request is made at the point of service



Dietary Medical Accommodation

Medical documentation required

- Medical Accommodation Request Form (MARF or 504)
- Individualized Education Program (IEP)

OFNSMealsAccommodations@schools.nyc.gov



Alternative Milk Options

Medical documentation required

- Soy Milk
- Lactose-free Milk

Cafeteria Enhancement Experience (CEE)

The DOE is focused on transforming middle and high school cafeterias into pleasant, welcoming spaces for students to enjoy nutritious meals



CEE Benefits:

1. Self-service
2. Menu choices preferred by students
3. Faster service
4. Modern style
5. New furniture

Feedback and Discussion



