Production Pilot Summary
SET – UP
January - September 2008

- Staffing
- Equipment & Process Training
- Job & Safety Aides
- Risk Assessment
- Shipping Kitchen Established
- Menu & Recipe Development
- Food Safety Program
- Costing
- Production Planning
START – UP
October – Dec 2008

- Began pilot
- Training
- Communication
- Support / Feedback
- Time Studies
- Pilot Results
STEP – UP
January – August 2009

- Rollout Strategy
- Re-engineer delivery routes
- Menu development 2009-2010
- Introduce Lean Manufacturing Concepts
- Support the Community
- Identify revenue generating opportunities
- Optimize return on investment
CHOMP!
Choosing Healthy Options Means Power!

HISD’s Plan for Nutrition & Wellness Leadership
CHOMP! Committee

- Parents, Teacher, Principal
- The University of Texas Health Science Center
- Baylor College of Medicine
- VA Medical Center
- American Diabetes Association
- Curriculum
- SHAC (School Health Advisory Committee)
- Health and Medical Services
- Afterschool Programs
- Recipe 4 Success
- ARAMARK Corporate leadership
The Vision  Houston ISD will be the national leader in child nutrition among U.S. public school districts.

The Goal  Develop a comprehensive plan to improve nutritional content of school meals, student nutrition education, and communication of Houston ISD nutrition efforts.
Components of CHOMP!

Menu
- Five-year nutritional strategy for a school menu revolution

A la Carte
- A transition to more healthful options for students wishing to purchase items outside of the regular meal

Nutrition Education
- Involvement of both curriculum and food services to educate students on personal health and wellness

Nutrition Awareness
- Communication and promotion of the overall value of nutritious school meals and healthy eating choices

Communication
- Comprehensive strategy to communicate, solicit input and educate the HISD community on Nutrition & Wellness efforts