



FORT WORTH INDEPENDENT SCHOOL DISTRICT

Foodservice Upgrade Adds Vital Support, Elevates Food, and Builds Community

Bringing variety and excitement to students' dining experience, Aramark Student Nutrition has made cafeteria upgrades throughout the District. We've introduced new menus and promotions — all centered around improving students' choices in their meal selection.

- 30 elementary school cafeterias transformed into Cool★Cafs
- 17 middle and high school cafeterias transformed into Rally Cafes
- New limited-time offer menu items increase variety and highlight new food flavors
- Students can pre-order build-your-own pizzas by scanning QR codes
- New special menu features for holidays the district celebrates, such as Hispanic Heritage Month
- Fresh Fruit & Vegetables Program provides children with a variety of fresh produce



Fort Worth
INDEPENDENT SCHOOL DISTRICT

SCHOOLS:
143

ENROLLMENT:
72K

FREE & REDUCED:
84%

DAILY MEALS SERVED:
70K

**ARAMARK PARTNER
SINCE:**
2021

PERFECT AUDIT SCORES

While many school food programs continue to struggle with audits and compliance, Fort Worth Independent School District passed its 2021-2022 school year Administrative Review with a positive review resulting in no fiscal findings. Key to its success were resources and support in two key areas in partnership with its new food service partner, Aramark Student Nutrition.

Menus and Meal Components

- Brought experienced Registered Dietitians on-site from Day 1
- Rebuilt menus and recipes to ensure nutrient coverage
- Ran nutritional analyses weekly to ensure compliance

Meal Counting and Claiming

- Simplified meal counting and claiming with new systems integrated with student ID cards
- Improved checks and balances with near real-time reporting
- Improved USDA and state compliance understanding with ongoing staff training sessions



INNOVATION IS ON THE MENU

Culinary & Nutrition Council: Aramark Student Nutrition and Fort Worth ISD formed a new FWISD Culinary and Nutrition Council. The council introduces students to new and different nutritious foods and preparations, food sustainability concepts, and culinary arts career paths, exposes kitchen staff to new recipes and culinary methods, and drives community engagement.

Test Kitchen: The nutrition team has piloted new menus as part of Rally Cafe's Test Kitchen to gather student feedback on new recipes, starting with a stir-fry menu in December 2021. The event was covered live by local news stations. Another popular menu item first piloted as part of Test Kitchen has been boneless wings with choose-your-own sauces.

Junior chef competition: Students from Polytechnic's culinary program traveled to Houston to participate in Aramark's annual Lone Star Chef Competition. Aramark Student Nutrition Chef Brent supported the team in developing their recipe and preparing for the competition. The team created a vegetarian breakfast recipe, called Cheesy Fa-Waffles, and earned 2nd runner up in their first competition.

Breakfast promotion: Fort Worth ISD and Aramark Student Nutrition partnered with the Dallas Cowboys and Dairy MAX for National School Breakfast Week. Daggett Middle School achieved the highest breakfast participation and won a pep rally with one of the Cowboys players and their mascot, Rowdy.



REBUILDING AND EXPANDING THE BREAKFAST PROGRAM

A key part of the partnership has been Aramark restarting Breakfast in the Classroom in the district, which is critical for serving the large population of free- and reduced-price eligible families. The introduction of breakfast carts has also provided valuable support for feeding students and boosting participation. In the middle schools, students have gained convenient access to morning meals as they enter school. This is particularly important in the schools with high percentages of free and reduced meal populations. Also, a snack-for-later-style breakfast meal service has helped drive higher meal participation at campuses district-wide. The carts also provide flexibility for lunch service and other programs.



BIC is the best thing in the world for our students.

Many students in at-risk communities come to school not only to learn, but also to receive a hot meal. Some of our students come to school hungry each day. When they are hungry they are unable to focus in their classes when their stomachs are growling, and their heads are hurting. BIC changes all that for our students! Once their stomachs are filled, students can fill their minds with knowledge.”

- Seretha Lofton, Principal, Leadership Academy at Forest Oak Middle School

BUILDING COMMUNITY

Learning garden:

District and Aramark Student Nutrition staff along with the Blue Zones Project helped rebuild and expand Briscoe Elementary's learning garden. The garden will help students learn where their foods come from while bridging the gap between farm to table.

Character-based curriculum:

The nutrition team has partnered with All Pro Dads, providing meals for monthly gatherings where students and their dads can engage in activities and conversations around topics like forgiveness, leadership, humility and purpose.

Spring Health Fest:

Through the Fresh Fruit and Vegetable Program, Aramark Student Nutrition held events where students sampled more than 10 fresh fruits, including pomegranate, blood oranges, kumquats, papaya and kiwi. Students learned about the health benefits of each fruit from the team's dietitian and had the chance to see and touch different whole fruits and vegetables at a farmer's market display.

Campus food pantries:

Aramark Student Nutrition provided a grant and partnered with the Tarrant Area Food Bank to provide families over 700 boxes with over 3,000 meals. The district and Aramark also partnered to hold a toiletry drive for the pantries, which collected over 2,000 items for families that needed them.



We are honored to be able to support All Pro Dads with such a meaningful mission to engage father figures in students' lives and provide avenues for positive mentorship."

- Alisha Jordan McDonald,
VPO Aramark Student Nutrition

COMMUNICATING IMPROVEMENTS

To share program improvements with the community and staff, Aramark Student Nutrition has partnered with the district to launch several new communication initiatives:

- Videos for parents highlighting key food program updates for their children
- Training videos for nutrition staff on meal preparation and presentation
- QR codes in the cafeterias for chef videos for new limited-time offers, feedback surveys and other information

If your district finds it challenging to remain compliant or achieve your full nutrition program potential, contact us today.

[CONTACT US](#)

For more information visit us at:
[K12INSIGHTS.ARAMARK.COM](https://www.k12insights.aramark.com)

