

Wellness and Food Services FY'24 Goal Status Year-End Report

All programs participating in the DESE Food Programs: The Home in Walpole, Southeast Campus, Children's Community Support Collaborative (Light House and SittiHouse), Harrington House, Waltham House, and Therapeutic After School. Note: This was a transition year due to the loss of the Nutrition Manager position and replacement with the nutrition services consulting firm, Anderson Nutrition Services (ANS).

	EVALUATION AREA	OUTCOME GOAL	MEASURE(S)	Description	Status
1	Food Quality	100% of the menus prepared and distributed to the programs include the required food groups for that meal.	Review menus to ensure food groups	Breakfast requires 3 food groups to be offered (4 food items) and lunch requires 5 food groups be offered. Every meal must offer a fruit or vegetable.	100% ANS consultation services began creating our menus in 1.2024. Breakfast and Lunch menus include all the DESE requirements.
2.	Menu satisfaction	75% of clients scored each category within each meal as "3" or better. 85% of staff scored each category within each meal as "3" or better.	Menu feedback survey results	Menu Feedback surveys are distributed to each site for youth and staff to complete. Surveys rate satisfaction with the meals and ask for suggestions.	Surveys were not distributed this year as much of the year was spent creating and adapting menus generated by ANS with the Cooks. Surveys will be distributed next year based on the new menus.
3.	Skill and Proficiency of Food Services Staff	100% of Food Service Staff will have current ServSafe and Food Allergen certifications. 100% of Food Service staff will complete DESE Food Services required training topics as well as hours required for their position, and SOPs reviewed annually.	ServSafe and Food Allergens certifications Training certifications, sign-in sheets, etc.	Required for Cooks every five years. Where there is not a Cook in the program <u>two staff</u> must be ServSafe certified and have a Food Allergen certification. <u>Required trainings:</u> Offer vs Serve, and Civil Rights, SOPs , and meet required DESE hours based on position.	100% (9/9) All of the food service staff have current ServSafe and Food Allergen certificates. HH is in the process of hiring a cook. WH does not have a cook, rather staff do the cooking. No one is ServSafe or food allergen certified. 89% (8/9) completed the annually required OVS and Civil Rights trainings. SOPs were not reviewed this year. (No Nutrition Manager) 44% (4/9) food service staff completed the full training hours requirement. (Note: 2 cooks were out on medical leave)

		80% of Group Homes will have at least two staff, who help with food services, complete DESE Food Services required training topics.	Group home staff attendance at in-service trainings (at least 2 staff / program).	Required annually: Offer vs Serve, Food Safety and Civil Rights.	67% (4/6) group homes had one or more persons trained in OVS and Civil rights. No one was trained in Food Safety (No Nutrition Manager)
4	Wellness Initiatives	100% of the congregate care programs will have a Wellness Initiatives plan as required by DESE. 80% of congregate care programs will achieve 75% the goals identified in their plan as either "complete success" or "doing well."	Wellness Initiative Plans– programs submit goal status at quarterly wellness committee meetings.	Goals in the 4 areas are developed each year by the program. 1) healthy eating; 2) physical activity; 3) wellness promotion; and 4) other related issues that affect client health.	100% (6/6) of programs submitted wellness initiative goals this year. Four program Wellness Champions participated in the committee meetings throughout the year. 67% (4/6) Achieved an overall score of "complete success" or "doing well" in achieving their goals. Some highlights were: • Frequent YMCA use • Culinary activity afterschool – Walpole • Wellness wall • Pet therapy-SEC &HH • Mindfulness group -TASP • Doc Wayne weekly – CCSC • Successful Wellness Week at SEC!!