

Welcome to the School District of Pickens County Student Nutrition Services website. SDPC Student Nutrition Services (SNS) is committed to providing your children appetizing, nutritious and delicious meals during the school year. SDPC participates in the National School Breakfast and Lunch Program, After School Snack Program, and the Summer Feeding Program.

Student Nutrition Services operates meal programs in 24 school locations with a \$10.2 million budget. Each day our staff serves over 16, 000 meals – approximately 5,000 breakfast and 9,800 lunches. Approximately 192 people work in the program.

As a self-supporting program, SNS pays all operational costs, including salaries and benefits. The program receives federal reimbursement for every free and reduced meal served to students and generates revenue by serving the “paying” student as well as offering a la carte items. Profit is reinvested in the SNS program to provide higher quality food at lower costs, to provide on-going training for our staff, and to improve the food service equipment and facilities.

The food service team is trained in HACCP principles. (Hazard Analysis of Critical Control Points), a comprehensive federal and state food safety program designed to track food from delivery to service. Each cafeteria manager is Manager Serv Safe certified and all operators are certified in Serv Safe, a certified federal program administered by the National Restaurant Association and Food Allergy Awareness.

With input from our students and staff, the Director of Student Nutrition Services works with a Field Trainer Supervisor to develop school menus. While the goal is to provide the students with appealing, healthy and tasty meals, we also must plan meals by working with the USDA guidelines utilizing the value added foods provided. With a written doctor’s order, students with special dietary needs are accommodated in our breakfast and lunch programs. The changes in school menus are based on the latest nutritional guidelines.

Here are some important facts about the new school meals:

- The new school lunch provides 1/3 of the average daily calorie needs for children by age.
- The new school breakfast provides ¼ of the average daily calorie needs for children by age.
- More fruits, vegetables, and whole grain rich foods are offered daily.
- All students must take either a fruit or vegetable at breakfast and lunch.
- Only fat free or low fat milk is offered.
- “Right-size” meals with portions are designed for a child’s age.
- Less saturated fat, trans fat and sodium

The Smart Snack regulations have been in effect for three years. These guidelines are for any extra entrees and a la carte items sold during the school day and may be found at <http://www.fns.usda.gov/school-meals/smart-snacks-school>

This year schools continue to follow the Smart Snack guidelines and work together with parents, to ensure that every child, in every community across America, has access to healthy and nutritious meals during the entire school day. Encourage children to try new foods and eat the healthy foods offered. Reinforce healthy eating by offering similar new foods at home. Keep updated on the changes at www.fns.usda.gov

Our schools welcome parents to join their child(ren) to enjoy breakfast or lunch for the adult meal prices. Since each school has different procedures for parent visits, please check with your school first.

The Student Nutrition Services program is committed to providing students, faculty, staff, visitors and parents with high quality, nutritious food and excellent customer service. If you have any questions, comments, suggestions or concerns about the Student Nutrition Services program, please do not hesitate to call me at 864-397-1166.

We hope that you enjoy our website and find the resources helpful. We always encourage your feedback to make our site even better. Thanks for visiting!!

Jenaffer Pitt
Director of Student Nutrition Services
School District of Pickens County

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