

# OFFER VERSUS SERVE

Summer 2013

# Objectives

- Defining Offer vs. Serve
- Implementing Offer vs. Serve
- Recognize a reimbursable meal with Offer vs. Serve



# Offer Vs. Serve (OVS)

- OVS allows students to decline some of the food offered in a reimbursable lunch or breakfast
- Goals of OVS are to reduce food waste and to permit students to choose the foods they want to eat
- Mandatory at the senior high level for **lunch**
  - Optional for all other grades
- Optional for all grades at **breakfast**



# Unit Pricing - OVS

- School meals must be priced as a unit for all reimbursable meals
  - Students may select 3, 4 or 5 components
    - Must take at least 3 components



# Signage, Menus and Training

- Students, servers and cashiers must be able to identify what constitutes a reimbursable meal
- The NSLP regulation requires that schools identify, near or at the beginning of serving lines, what foods constitute unit priced reimbursable meals
- DESE – SFS poster was sent to all Local Education Agencies (LEAs)



# Signage, Menus and Training, Con't.

- Schools should provide information on OVS in materials, such as menus and newsletters, provided to parents or posted on websites
- Signage is not required for field trips, breakfast in the classroom and other venues where signage may be problematic.



# Multiple Serving Lines

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As required each independent line must meet the daily and weekly requirements (including vegetable subgroups), in order to ensure that a child is able to take a reimbursable meal every day in any line they may choose.



# Meal Service Systems

- OVS is required at lunch unless the school can demonstrate to the State Agency that their system does not accommodate OVS
  - RCCIs
  - Meals in the Classroom
  - Vending Machines



# Food Bars/Salad Bars

- LEAs are encouraged to use food bars and salad bars in the meal service
  - offers a wider variety of vegetables and fruits
  - lowers plate waste
- Can be set-up in a variety of ways
  - Pre-portioned and prepackaged food components/items to enhance the grab-and-go concept
    - Accommodates a high volume of students in a short period of time
  - Self-Serve
    - Student serve themselves using appropriate serving utensils



# Food Bars/Salad Bars – POS

- The food/salad bar should be located before the Point of Service (POS).
- Not all cafeterias can accommodate the food/salad bar before the POS
  - Food Service Personnel must monitor the food/salad bar to ensure the students select the components in the required serving sizes that were credited at the POS
  - Must have State Agency approval



# Food Bars/Salad Bars – Reimbursable Meals

- Menu planner must clearly identify to students and cashiers what constitutes a reimbursable meal
- Indicate which foods and combination of foods the student must choose to select a reimbursable meal under OVS



# OVS and A La Carte Sales

- Foods offered in reimbursable meals as well as other foods, may also be sold a la carte
- Students and cashiers need to know which foods are considered food components/food items for the purposes of a reimbursable meal and OVS
- If a student does not select the required amount or number of food components/items in the applicable portions, the meal is not reimbursable and may be charged a la carte prices for the items selected



# OVS and “Extra Foods”

- LEAs may offer extra foods that are not creditable for OVS but may be used to complement the reimbursable meal
  - Ice cream, pudding, etc.
- These extra foods may be selected by the student in addition to the meal and not be credited toward any food component/item but **must** be included when calculating the dietary specifications
  - SY 2012-2013 - Calories, saturated fat, and trans fat
  - SY 2014-2015 – Sodium



# OVS - Lunch

- LEAs must **offer** students all five required food components in at least the minimum required amounts



# Food Component

- Food component – one of five food groups that comprise reimbursable lunches
  - Meat/meat alternate
  - Grains
  - Fruits
  - Vegetables
  - Fluid milk



# Food Item

- Food item – a specific food offered within the five food components
  - Ex. A hamburger patty on a bun is one food items with two of the five food components
  - Ex. Separate  $\frac{1}{2}$  cup servings of peaches and pears are two food items
    - If both selected this makes one component (two items – one component)



# Offering Choices Within the Components is Not OVS

- Encourages the practice of offering a variety of food choices to students
  - Increases the likelihood that students will select foods they prefer
    - Increases consumption and reduces waste
- Offering a variety of choices within the food components is different than OVS



# Offering Choices Within the Components is Not OVS, Con't.

- If choices within components are offered, it must be known what choices or combination of choices the student may select in order to have a reimbursable meal



# Choices within Components - Lunch

- The menu planner may choose to offer a variety of meat/meat alternate dishes which may or may not include grains
  - The students are instructed to choose one, ex. Hamburger on bun or lasagna
  - This would be a choice within the meat/meat and grains components not OVS



# Choices within Components – Lunch, Con't.

- Offering choices within components does not necessarily constitute OVS. Schools are encouraged to give students options of meat/meat alternates, grains, fruits and vegetables and are required to offer a variety of milk.
- If students are required to select at least one of every component, the LEA is not utilizing OVS. OVS allows students to decline some components entirely.



# OVS – Yes or No

- Choices within Components
  - Meat – 3 choices
  - Grains – 3 choices
  - Vegetables – 3 choices
  - Fruit – 3 choices
  - Milk – 3 choices
- ❖ Student must take one of each component – OVS = **no**
- ❖ Student allowed to refuse 1 or 2 components – OVS = **Yes**



# OVS - Lunch

- A student must select at least three of the five components in the required serving sizes
  - One selection must be a minimum of  $\frac{1}{2}$  cup of either the fruit or vegetable component or a  $\frac{1}{2}$  cup combination serving of fruit and vegetable
    - Other two components must be complete servings



# Offer Versus Serve

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Students are allowed to take smaller portions of the **fruit** and **vegetable** components only.

- If a student selects less than the offered portion of Meat/Meat Alternate or Grains, it does not count as one of the minimum three required components at lunch.



# OVS - Lunch

## □ Menu

- Hamburger/bun
- Fruit
- Vegetable
- Milk

## □ Meal selected:

- Hamburger/bun
- 1/4 cup fruit
- 1/4 cup vegetable

\* **Reimbursable**

## □ Menu

- Hamburger/bun
- Fruit
- Vegetable
- Milk

## □ Meal selected:

- Hamburger
- 1/4 cup fruit
- 1/4 cup vegetable

\* **Nonreimbursable**





**Grilled Chicken  
(2 oz.)**

**Brown Rice  
(2 oz.)**



**NOT Reimbursable:**

- Only 2 components
- No Fruit or Vegetable



**Broccoli**  
**(1/2 cup)**

**Whole-Grain**  
**Flatbread**  
**(2 oz.)**

**Mandarin Oranges**  
**(1/2 cup)**



**Reimbursable, K-8 only**  
**NOT Reimbursable for 9-12**



**Sliced Beef  
(2 oz.)**

**Corn Tortilla  
(2 oz.)**



**NOT Reimbursable:**

- Only two components
- No Fruit or Vegetable



**Chicken Fajita**  
**Grilled chicken**  
**(2 oz.)**

**Corn Tortilla**  
**(2 oz.)**

**Tomato slice**  
**(1/4 cup)**

**Fat-free milk**  
**(8 oz.)**



**May NOT be reimbursable:**  
**Does not contain 1/2 cup fruit or**  
**vegetable**



**Ginger Chicken**  
(2 oz.)

**Strawberries**  
(1/2 cup)

**Green Beans**  
(1/2 cup)

**Brown Rice**  
(2 oz.)

**Fat-free Chocolate  
Milk**  
(8 oz.)



**Reimbursable**



**Whole grain  
flatbread  
(2 oz.)**

**Sweet Potato  
Chunks  
(1/2 cup)**

**Grapes  
(1/2 cup)**

**Fat-free Chocolate  
Milk  
(8 oz.)**



**Reimbursable**



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# Questions?

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# Thank You



<http://www.dese.mo.gov/divadm/food>

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