

PTO Meeting Notes 9/08/2011

Mission of PTO: Facilitate parents, teachers and staff to move forward together with the same goals. Everyone is on PTO. Everyone can come and give feedback. Not basing on attendance at meetings, but the volunteers that we have.

Introducing the staff at Meridian: Matt (Vice Principal), Kelley Randall (teacher liason); other teachers were introduced. Next, we introduced kindergarten parents, then first-grade parents.

New Theme this year: “We Choose Meridian.” Also trying to incorporate more feedback from everyone, doing some surveys on what we like and what we can improve.

Kim (Treasurer): Keeps track of finances. Couple of highlights: Changing fundraiser from cookie dough to Fun Run. PTO is a non-profit, corporations might match the donations. King Soopers gift card program, \$1,274 earned over the summer. Easy money for the school. Stats for the card: 27 people on average. Average is \$275/month, get more people to use it, could be a huge fundraiser. 5% goes to Meridian. Use it for gas, gift cards, etc. Fundraising went for star carts, computer upgrades, etc. \$11,000 carryover from last year. Biggest need is cafeteria tables.

Funding Requests: Voting on Tables (\$3,500) and then Flip Flop learning math games (\$395) for 1st graders. Budget cuts so big this year.

Upcoming Events: Sept. 15th Chik-fil-A night supports Meridian (anytime during the day) Mustang Mile Oct. 7th, Halloween Dance Oct. 28th (still need volunteers), CSAP Celebration Thursday Sept. 15th, 93.8/100 beat all other schools including Gifted and talented schools

Comments, Feedback, etc: Staff greatly appreciates the PTO. Introduced the PTO staff to everyone and our roles.

Guest Speakers: April Wollack and Jana (cafeteria ladies and district nutritionist)

Main points and highlights: They brought in a sample cucumber and garbanzo bean salad. All managers and supervisors have to go through class.

- 4 options of fruits and veggies every day (3 are fresh)
- Expanding whole grain items
- Chocolate milk still served, better than no calcium—1%
- Transitioning to homemade salad dressings soon
- More options with food and more homemade looking
- All temperatures are measured as requirements
- 18–24 in advance to change the menu
- New menu has whole grain symbol and vegetarian
- A lot of new menu choices

How do they decide on the Menus: multiple ways, factors in with students, dietary guidelines, preparation time, etc. menu committee. Very competitive, each kitchen gets reimbursed from the government. They also do taste testing with the students after school. They are really trying to make healthy lunches. Portion sizes are different from High school and a little more variety at High school.

Changes in the future & Questions: **1.** Foods made healthier? More food from scratch and always looking for new options to add variety. **2.** Kids are feeling rushed at lunch? What to do- they have 40mins for lunch, longer than most schools. Goal is to get kids through lunch-line fast. **3.** Kindergarteners- lunch is included in tuition. **4.** How many in

whole school? Today was 320/600 kids (mac and cheese, very popular). **5.** How to make sure there is enough for all kids? lunchlady does her best, just estimates. **6.** Icecream is new, .50 or \$1.50, big hit this year. **7.** Why are they offering 3rd, 4th and 5th graders ala carte? Just an option and it's a revenue builder. **8.** Extra dessert: .50 **9.** Ingredient list for the menus? Yes, on district website. **10.** Can we get print-out of menu of what our kids are eating? Yes **11.** Poster- food components, they have to take certain components in the chart. **12.** Meridian does very well with their fruits and veggies **13.** Why separate the kids with hot lunch and bagged lunch? Allergy reasons, long barrier from peanuts.

Both Ballot requests passed!!