



Advisory Committee Meeting

Great Hearts Texas Child Nutrition

April 29, 2025



Feeding the hearts and minds of our students through
good food, sound nutrition, and active fun.



Agenda

- Introductions
- Program Updates
- Participant Feedback:
 - What do you like about the program and menus?
 - What do you wish you could change about the program and menus?
 - What would be one thing you would like to see us implement that we are not already doing?
- General questions



Please Sign In

Introductions



D'Ann Hart
Director of Child Nutrition

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Introductions - SLA Management

Jerry McClay – Senior General Manager

Anna Bergman – Assistant General Manager, DFW

Jeremy Alemao – Assistant General Manager, SATX



Program Updates

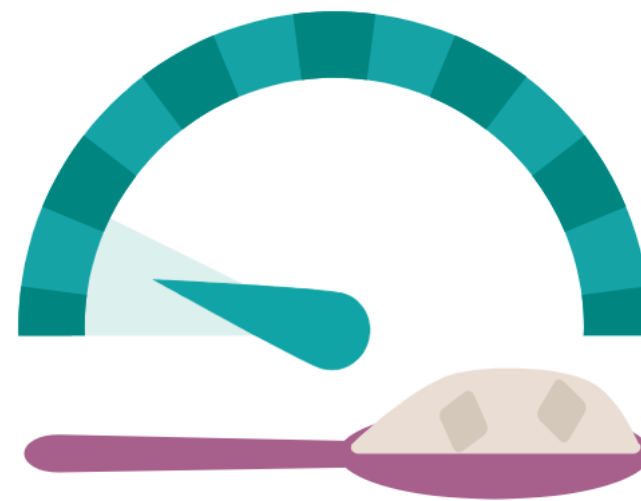
Upcoming Sugar Limits

2025-2026

- Breakfast Cereals: <6 g added sugars per dry oz.
- Yogurt: <12g added sugars per 6 oz.
- Milk: <10g added sugars per 8 oz.

2027-2028

- <10% calories from added sugar per week





Daily & Weekly Requirements

- Varies by grade group
- Vegetable type
- Min/Max Calories
- Minimum Grain
- Minimum Protein
- Sodium Limits
- Saturated Fat Limits

School Age Daily and Weekly				
Meal Pattern Components	Grades K-5	Grades 6-8	Grades K-8	Grades 9-12
⁴ Milk Unflavored or flavored 1% low fat or fat free	5 (1) cups	5 (1) cups	5 (1) cups	5 (1) cups
Fruits	2½ (½) cups	2½ (½) cups	2½ (½) cups	5 (1) cups
Vegetables	3¾ (¾) cups	3¾ (¾) cups	3¾ (¾) cups	5 (1) cups
Dark Greens	½ cup	½ cup	½ cup	½ cup
Red/Orange	¾ cup	¾ cup	¾ cup	1¼ cups
Beans/Peas (Legumes)	½ cup	½ cup	½ cup	½ cup
Starchy	½ cup	½ cup	½ cup	½ cup
Other	½ cup	½ cup	½ cup	¾ cup
Additional Vegetable	1 cup	1 cup	1 cup	1½ cups
⁵ Grains 80 % Whole Grain-Rich	8 – 9 (1 oz eq)	8 – 10 (1 oz eq)	8 – 9 (1 oz eq)	10 – 12 (2 oz eq)
Meat/Meat Alternates	8 – 10 (1 oz eq)	9 – 10 (1 oz eq)	9 – 10 (1 oz eq)	10 – 12 (2 oz eq)
Nutrient Specifications: Daily Amount Based on Average 5-Day Week				
Min.–Max. Calories(kcal)	550–650	600–700	600–650	750–850
Saturated Fat % of total calories	< 10	< 10	< 10	< 10
Sodium Target (mg)	≤ 1,110	≤ 1,225	≤ 1,110	≤ 1,280
Trans Fat	Product nutrition label/manufacturer specification must indicate 0 grams of trans fat per serving.			

Minimum Amount of Each Food Component Per Week (Minimum Offering Per Day)



In the Cafeteria



Taste Tests



Taste Tests





Participant Feedback



Polls





Participant Feedback

- What do you like about the program and menus?
- What do you wish you could change about the program and menus?
- What would be one thing you would like to see us implement that we are not already doing?



General Questions