

Nutrition Service Update

April 2011



Food Service Program Results

March was a tough month for participation in the Food Service program. With 2 budget reduction days, we are below budget for both breakfast and lunch programs. Snacks and supper held at budget with strong enrollment and participation at all sites. We continue to look for opportunities to improve meal counts and encourage students to participate by promoting breakfast and lunch at each site by all staff while educating students how important it is to eat a healthy meal.

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Upcoming Events



Merlin Alternative Center—April 20th—Student Barbecue with Cheeseburgers, Potato Salad and all the fixings.

Meal Time — April 16th— Three Rivers is hosting the Southern Oregon training for our point of sale system where All users are invited to attend an in-depth seminar on the Meal Time program. New hardware demonstrations and future upgrades are presented. Lunch is also provided through our Three Rivers Catering Department.

Fort Vannoy Bingo Night — We will be providing all the food and drink for this second annual event. This is a fun filled family event of bingo with a Hawaiian theme and all are invited.



Lift-Off!
Our
Nutritional
Ambassador

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Provision II Schools

Provision II defines a school as high free and reduced and allows the food service Program to collect applications for one year as a base year, allowing the program to use statistical data for the next four years. Once the base year is established, applications are not required for that school for four more years. Participation data is compiled each month for the base year. Our current Provision II lunch schools are Williams, Lorna Byrne and Evergreen. These three schools will be starting a new base year, requiring the collection of applications from each school for all students enrolled. Each of these schools will be undergoing a Oregon Department of Education audit in the month of April to ensure that we are meeting program standards and regulations. Each school will have to meet the appropriate meal counting system, free and reduced application process and reimbursable meal count. We have reviewed each program throughout the year to ensure a positive result in the audit process.

Produce of the Month

April's produce of the month is the Rainbow Radish which is featured on our salad bars at all levels each Friday. This product was grown specially for Food and Nutrition Services at our local Fort Vannoy Farms. The radishes have a mild flavor with plenty of crunch and come in a variety of colors. We also offered this Rainbow Radish as our "R" produce on the A to Z salad bar at the Farm to Market promotion held at Evergreen Elementary on April 11th. We look forward to more items coming from Fort Vannoy Farms in the very near future and throughout the summer.



Staff Birthdays

April

Trisha Arias—Evergreen Elementary
Laura Humphrey — Fort Vannoy Elementary
Samia Stracener — Jerome Prairie Elementary
Barbara Tarango — Lincoln Savage Middle School
Nancy Powell — Illinois Valley High School

HAPPY BIRTHDAY!!!

NEW— Look for our full catering menu on the District web site.



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sodexo
Making every day a better day

April 2011



Kitchen of the Month

Each month at our monthly Manager meetings we recognize one of our kitchen teams for going above and beyond their job expectations. Our recognition for March was:

Evergreen Elementary –for exceptional teamwork amongst all the chaos of operating the largest school participation in the district. This school serves over 850 meals per day including Breakfast, Lunch and the Boys and Girls Supper Program.

This school is high volume and does an exceptional job in taking care of each and every one of our students. Great Job Ladies!!!



Farm to Market

Fresh Produce Grown By



In our quest to purchase locally, we have partnered with Fort Vannoy Farm to provide fresh, local produce for our Farm to Market event at Evergreen Elementary. Products include, Butter Crunch Lettuce, Red Leaf Lettuce, Baby Carrots, Rainbow Radishes and Green Onions. We continue to explore additional opportunities to purchase Fort Vannoy Farm products for our program.

Safety

As a continued focus on Safety, Food Service Staff reviews 5 minute safety topics each month. Below are the topics for April:

Evacuation Procedures - Procedures for safe exit in the case of an emergency.

Handling Serviceware and Utensils - Proper techniques for handling serving equipment.

Keeping Self Service Stations Safe – Guidelines for managing our offering bars.

Safe Knife Handling - Proper use, sanitation and storage of kitchen knives.

We continue each month to promote staff awareness, increased focus and informative safety training. Food and Nutrition Services continues to provide a safe working environment in all our schools as well as incorporating safe work place practices district wide by keeping SAFETY top of mind!

