

Nutrition Service Update

April 2010



Food Service Program Results

Participation in the Food Service Program were great this March and above budget. All meals were above budget with Lunches + 7.81%, Breakfasts +.37%, Snacks +23.93% and Supper meals +.86. Lorna Byrne's Supper program is now up and running which has added an average of 40 additional Supper meals per day. We continue to focus on breakfast counts as this is the most important meal of the day and provides us with the greatest opportunity in the program. The staff has worked very hard to drive meal counts at all levels.

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Summer Meals

It is that time of year to start the discussion about the Summer Feeding Program. We are looking for sites that we can provide an opportunity for kids in the Three Rivers School District to get breakfast and lunch at no charge. We released an all-district email (see page 2) that explains the program and encourages any group or organization to call our office to apply. Additionally, we are working with all three High Schools to arrange meals for summer sport programs. The Summer feeding program allowed us to feed over 30,000 kids over the 2009 summer and we look forward to opportunities to provide many meals for our students this summer throughout Josephine County.



Lift-Off!
Our
Nutritional
Ambassador

Nutrition Services Office Team

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Making every day a better day

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Each year, Food and Nutrition Services program has offered free breakfasts and lunches at multiple sites throughout Josephine County with the Summer Feeding program sponsored by the Oregon Department of Education. Last year we served over 30,000 meals to children.

This year, due to the declining economy, I believe that we have a larger opportunity to provide more meals to needy children within our communities.

Our program is looking for sites that are interested in assisting us in feeding these children. If you have programs such as summer reading, summer school, sporting events or even bible studies, we can provide meals at no charge to all students from age 1 through 18. No site is too small or short to discuss. All site information must be approved through ODE prior to the start of meal service so it is important that we receive your information as soon as possible to get you approved.

We need the following information to get you on the schedule:

Site Name

Site Location (address & phone number)

Site Official (person in charge)

Serving Days (Monday – Friday)

Serving Times (must be 2 hours between breakfast and lunch services)

Dates of Service

Each site official must attend a Summer Program training in order to qualify.

This training will be held at:

Place: Three Rivers School District Food & Nutritional Service Office

126 Ringuette Street

Grants Pass, OR 97527

Date: TBD

Time: TBD

Please contact Michael or Donna @ 541-476-4183 for more information.

Thank you,

Michael Morris

Three Rivers School District

Food & Nutritional Services

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Program Updates

- ⊖ New marketing material have been ordered for all Elementary Kid's Way cafeterias and is starting to arrive. This new signage will give all our elementary programs a fresh look and will be installed over the 2010 summer.
- ⊖ We are also planning on doing some painting in the cafeteria and kitchen of Madrona Elementary and the kitchen at Evergreen Elementary over the 2010 summer. This should each of the programs a fresh look for the new school year.

Produce of the Month



This month our produce of the month is the Kiwi. Kiwifruits owe their name to a bird, native of New Zealand, named "kiwi", and actually in many regions of Europe, North America and South America, kiwi fruits are generally referred to as "kiwi". Nutrition-wise, kiwi fruits contain about as much potassium as bananas, and also contain 1.5 times the DRI for Vitamin C. It is also rich in Vitamins A and E, and its black seeds can be crushed to produce kiwi fruit oil, which is very rich in Alfa-Linoleic Acid (an important Omega-3 essential fatty acid). Studies have proven that kiwifruits are useful in improving conditions of asthmatic children, and in decreasing the probability of colon cancer by providing a good amount of dietary fiber.

Staff Birthdays

APRIL

Trisha Arias — Evergreen Elementary
Laura Humphrey — Fort Vannoy Elementary
Sami Stracener—Jerome Prairie Elementary
Barbara Tarango—Lincoln Savage Middle School
Lanell Pritchard—Lorna Byrne Middle School
Nancy Powell— Illinois Valley High School

HAPPY BIRTHDAY!!!



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Co-mingling Recycling Program

ONE STEP FORWARD – We started a co-mingling pilot program at Fruitdale Elementary. This program allows paper, plastic, bottles or cans to be placed in one common container. No sorting is required. Each classroom or common area is supplied with a “tote” that any recyclable product can be placed in. Students pick up the bins every other day and place these contents in a 65 gallon container located in a common area throughout the building. Each Monday afternoon, custodial staff rolls these units out to the pick up area where Southern Oregon Sanitation picks them up each Tuesday morning. In addition the TRACT, lead by Shawn Treen is picking up additional recycling at all our other schools and delivering it to the District Office where additional recycling barrels have been placed. The District Office has also been equipped with recycling bins in each office for disposal of recyclable materials. Our goal is to implement this pilot program at all our schools in the District. This program could not have without the cooperation of the TRACT program, the staff and administration at Fruitdale and Southern Oregon Sanitation. We will be asking to formally present the program in the May Board meeting and show impact and potential cost savings to the District.



Safety

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

Wiping Cloths - Procedures for ensuring clothes are properly sanitized for use.

Safer Lifting - Proven techniques for proper lifting.

Handling Serviceware— Guidelines for proper cleaning and use of serving utensils in the cafeteria.

Ladder Safety - Rules for using ladders safely in the workplace.

We will continue this school year with staff awareness, increased focus and informative safety training throughout the school year. 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!

