## **Food Service Building Report**

The Food Service Program total meals served for the month of October 2025 are below;

SNP:

Breakfast: 29,295 meals (20 days of meals) Lunch: 21,097 meals (20 days of meals)

Supper:

952 meals (20 days of meals)

The Food Service Program is preparing for the upcoming Thanksgiving holiday/meal. We started our freezer/cooler clear-out on November 13<sup>th</sup> and will continue until November 24<sup>th</sup>, this will help eliminate food waste/spoilage while the students/staff are on break. And, the cooks will prepare a daily menu based on what is in their coolers/freezers (menu is subject to change). Staff will work with their building head cooks for special diet orders/allergies for students.

The Supper Program has shad an increase during the beginning of November and we are expecting and increase throughout the month. The Southern Piegan Health Clinic is paying for all adult meals for parents/guardians/families that wish to have dinner with the children for the month of November only (see attached letter). I am in the process of completing the annual renewal application for the Supper Program through the Child and Adult Care Program (CACFP).

The Ware house staff has been working very hard daily to carry out their daily operations including the assistance they provide for the school kitchens, food deliveries, and mail. And, the new fork lift has arrived and has made daily operation in the warehouse a lot easier to build/distribute food orders. In addition to new equipment; the new building does have a building buzzer similar to the Administration building. So, all visitors can now buzz in the building and no longer have to wait to get in the building.

The copy center is now complete, and the copy center clerk has been very busy with district copies, and getting ready for the holiday season upon us.

The food service program does not have vacancies at this time. All vacancies have been filled for each kitchen. The most recent hire was for an assistant cook for the Supper Program.

The food service staff participated in an indigenous foods/Culinary training with Mariah Gladstone from Indi kitchen which was held on November 14<sup>th</sup> at the new food service warehouse. The training was in collaboration with Team Nutrition, FAST Blackfeet, and Mariah Gladstone (Indikitchen). The recipes that were chosen for the training will be showcased at the

Supper Program in the near future. We are looking forward to incorporating more of a variety of Indigenous recipes into the Supper Program Menu. The food service program will be collaborating with Team Nutrition on another training during the spring time which will focus on culinary skills for knife skills/cutting/safety in the kitchen.

The food service program will be getting ready for the upcoming holiday season. The Thanksgiving meal will be on Tuesday, November 25<sup>th</sup> for the schools and the Supper program as well. We look forward to providing nutritious meals to the students and happy tummies!

Attached are the reimbursement for October 2025, Flyer for Indigenous Food Training including pictures, a letter from the Southern Piegan Health Clinic.

Dalaina Grant Child Nutrition/Food Service Director