



# Delivering on Student Well-Being



Volume 4 - March 2013



## Sodexo Recognized by Dow Jones Sustainability Indexes for Leadership

Recently Sodexo was recognized by the Dow Jones Sustainability Indexes (DJSI) as the global leader in our industry segment. We continue to drive progress toward the [Better Tomorrow Plan](#) commitments with the development of our people, support for local communities and the pursuit to improve the quality of life for partners.

Programs like [Recipes for a Better Tomorrow](#), for example, encourage our chefs to consider more sustainable seafood selections in the development of menu options. Partnering with clients like Ohio State University in [zero-waste campaigns](#) work to engage the local community in reducing its carbon footprint and [integrated management services](#), provide sustainable energy, construction and food service solutions that significantly reduce partner operating costs.

Every year on behalf of the DJSI the SAM (Sustainable Asset Management AG) evaluates companies across all



**Dow Jones Sustainability Indexes**  
Member 2012/13

industry segments on their sustainability performance on an annual basis, conducting an in-depth analysis of specific economic, environmental and social criteria including human resources development, corporate governance, risk management, climate change strategy and supply chain management.

Some of Sodexo's achievements in sustainability include:

- Continuous improvement of the Group wide employee engagement score since 2008 (+9%) with a very high response rate. 85% of our employees rate Sodexo a better employer than its competitors.

- The development and deployment globally of practical and concrete sustainability initiatives in our day-to-day site based operations, such as energy saving and waste reduction programs.
- Maintaining a worldwide agreement with the Marine Stewardship Council (MSC) to promote MSC-certified seafood throughout Sodexo's global network

For additional information regarding Sodexo's Better Tomorrow Plan, please visit [www.SodexoUSA.com](http://www.SodexoUSA.com).

## New Chef Remmi Fresh Pick Recipe Videos

**Fresh Pick** is Sodexo's nutrition education designed to further awareness of the many benefits of eating fruits, vegetables and whole grains.

Each month Chef Remmi, Sodexo's Student Ambassador to Nutrition and Health will highlight a specific fruit, vegetable including a video with a special recipe. View the videos at:

[http://www.youtube.com/playlist?list=PLHjvMn8GTsWzLimUmH\\_4rq2zp2a1K8l3f](http://www.youtube.com/playlist?list=PLHjvMn8GTsWzLimUmH_4rq2zp2a1K8l3f)



## Healthy, Hunger-Free Kids Act Update



On February 1, 2013, the United States Department of Agriculture (USDA), issued proposed regulations to establish nutrition standards for competitive food sales in schools. The proposed rule would apply to food sold during the school day from all non-program venues. Non-program sales include fund raisers, school stores, vending machines and a la carte sales in the cafeteria.

As with many proposed regulations, there will be a public comment period in which the USDA will gather feedback and review the comments prior to making the rule permanent. According to USDA, the new regulations will not be in effect until at least one full school year after public comment is considered. So it appears this guideline will not be effective until July 2014.

Sodexo is reviewing the proposed rule in detail and gathering feedback from operators regarding how this might impact the school nutrition operations. We will continue to keep you updated on the USDA's actions.

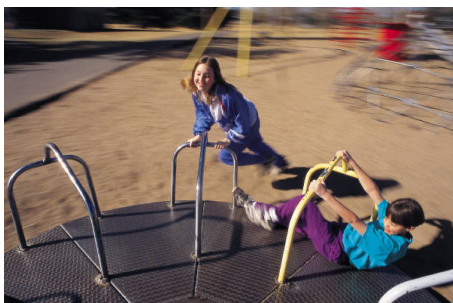
We have also included a short [goldmail presentation](#) that helps to summarize the proposed standards. Also, you can click [here](#) to gain access to the complete proposed rule. If you have any questions or comments about the proposed standards please contact your Sodexo general manager or district manager. We welcome all feedback.

## Playground and Sports Field Safety Preparation Tips for Spring

Spring is exactly the right time to inspect and repair playgrounds and sports fields to ensure a safe and injury-free experience.

### Let's talk about playgrounds first.

- Now is the time to inspect all attachments on playground equipment to ensure they are tight, with no loose brackets or cracked or broken mountings.
- In addition, it is important to check swing seats, "S" hooks that attach swings to mounting brackets, and protective caps for bolt and screw ends.
- Swing seats, while made to last a



long time do weather, not only from rain, snow, and temperature variations, but also from ultraviolet rays. Check for cracks and loose or damaged mountings and replace as necessary. "S" hooks that attach swings to mounts can spread as in the photograph allowing the potential for the chain to slip out of the hook. Ensure these are properly closed. There should also be a protective cap to protect



children from being injured on the threaded end of bolts and screws in the swing or play zone, those areas that children may be in contact with in normal play. If these are missing or damaged, they should be replaced.

- There should also be a soft landing area under playground equipment. There are a number of ways to create this feature from mulch, to sand, to rubber products, all of which are appropriate in specific situations.

### Let's turn our attention to sports fields.

- Spring, before sports practice begins, is the time to aerate and fertilize as well as reseed areas that did not survive the harshness of winter. As the weather breaks, we will inspect and rebuild our pitcher's mounds and home plates to ensure they will survive a grueling and exciting season of play.
- This is also the time to edge and

revitalize the fields and stands to ensure every aspect of the field is ready for sports season.

Safe play and safe sporting events do not just happen. For Sodexo Facilities Accounts, your grounds teams takes pride in their ability to create that environment by focusing on the areas we have discussed.

Whether your district is a nutrition or facilities account, we are happy to do whatever we can to create that safe environment that makes play and sports fun and exciting.

If you have questions, please feel free to contact our Sodexo Grounds Expert, Dan Singleton at [Dan.Singleton@sodexo.com](mailto:Dan.Singleton@sodexo.com).



## Sodexo Future Chefs: Healthy Salad Challenge



Sodexo is proud to join the Academy of Nutrition and Dietetics during March in celebrating National Nutrition Month. One of the ways Sodexo celebrates is through our Sodexo Future Chefs: Healthy Salad Challenge national promotion. This promotion is a fun way to get students thinking about the importance of eating healthy, including trying and enjoying more salads. The idea is to generate interest through a friendly challenge.

Sodexo asked students to share their favorite healthy salad recipes to reinforce good nutrition lessons. This spring, students at nearly 950 Sodexo-served schools in 28 states are preparing their own healthy salad creations at local district-wide events as part of this national program. For more information, talk to your district's Sodexo general manager.



## Culinary Events

Dr. Seuss' Birthday—March 1st All our Elementary students were treated to a themed menu for the day featuring Cat in the Hat Pancakes with strawberries.

Evergreen Multi-Cultural Night —March 6th — Our program provided demonstration cooking featuring Philadelphia and California Rolls to all attendees.

Farm to market — April 29th @ Madrona Elementary



### Kitchen of the Month

For February, the Kitchen of the Month was awarded to Fleming Middle School. The ladies at Fleming have focused on increasing meal counts in their school. Each day, their goal has been to take the time to talk to as many non-participating students and find out why they do not eat breakfast and/or lunch at school. This effort has slowly increased sales at Fleming. Nice work ladies!

### National School Breakfast Week

It's true what they say, breakfast is the most important meal of the day. That said, it's crucial that we start our days off right with a nutritious breakfast that will energize and prepare us for the rest of the day. March 3rd —March 8th we ran a special breakfast item each day at each of our cafeterias. Student response was terrific as meal counts were up nearly 15% for the week at all levels. The [National School Breakfast Week](#) promotion also springboards breakfast participation moving forward we encourage students to make breakfast at school a great start to their day. Special entrees included Pancakes and Waffles with Strawberries, Blueberry Waffles, Strawberry Yogurt Parfaits, Scrambled Eggs with Hash-browns, and Assorted Breakfast Sandwiches.

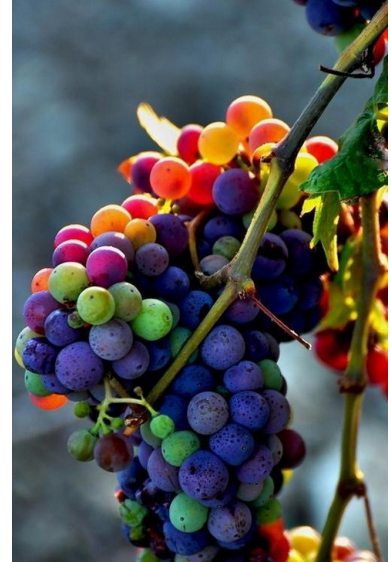
This promotion also gave us the opportunity to try some new items out and see if the students liked them and the participation increases have proven that they do indeed!

## Nutritional Services Team

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## Monthly Safety Training

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

Safety is Part of the Job - Formal training on how to perform specific jobs safely.

Washing Pots and Pans - Guidelines for proper cleaning and sanitizing using a 3 compartment sink method.

Some Very Important Questions About New Equipment – Training procedures for new employees and new equipment.

Wiping Cloths - Proper use of cleaning cloths for a sanitary work place.

We will continue this school year with staff awareness, increased focus and informative 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!

