

Nutrition Service Update

sodexo
Making every day a better day

March 2012



Food Service Program Results

February was a good month for participation in the Food Service program. Even though we were closed for one inclement weather day, we were above budget for breakfasts, and only slightly below budget for lunches. Supper meals are slightly below budget but trending upward as we have seen increased enrollment and participation through our advertising efforts with the Boys and Girls program. Snacks remain above budget due to newly enrolled programs within the district. We continue to explore additional revenue opportunities with outside programs to increase sales and profitability for the Nutrition Services program.

Inside this Issue:

Table of Contents

Program Results	1
Culinary Events	
Our Team	
BWTP	2
Produce of the Month	
Kitchen of the Month	
Safety	3
HHFKA	

Current/Up-Coming Culinary Events



Dr. Seuss' Birthday—March 2nd All our Elementary students were treated to a themed menu for the day featuring Cat in the Hat pancakes for breakfast and Fish and Chips for lunch.

Evergreen Multi-Cultural Night –March 1st – Our program provided demonstration cooking featuring Polynesian Chicken and rice to all attendees.

Fort Vannoy Bingo Night— April 13th

Fort Vannoy SMART fundraiser BBQ—April 28th



Lift-Off!
Our
Nutritional
Ambassador

Nutrition Services Office Team

Michael Morris, Food Service Director
michael.morris@threerivers.k12.or.us

Donna Davis, Admin Assistant
donna.davis@threerivers.k12.or.us

Wren Murphy-Sheldon, Catering Manager
wren.murphy-sheldon@threerivers.k12.or.us

Nutrition Service Update

March 2012



Breakfast with the Principal

We have restarted our Breakfast with the Principal promotion at Madrona Elementary. This program offers all student eating breakfast throughout the month the chance to win, through a random drawing, a made to order breakfast with their Principal. This promotion was created here in Three Rivers and has been adopted all over the country. We have seen an increased awareness in the benefits of eating a healthy breakfast each morning to get the day off to the right start. This promotion has increased participation by over 15% at each school involved.



Produce of the Month

Carrots are our Produce of the Month offering at all our schools. Carrots have just a few carbs to give you a slight energy boost, but enough fiber to make sure your body works hard to burn it! The 3 grams of sugar found in 1 carrot is responsible for its delectable sweetness.

One carrot is packed with many vitamins and nutrients that promote fat loss and optimal health. Carrot nutrition facts illustrate just how beneficial carrots are to a healthy diet with more than 200% of your recommended daily allowance of vitamin A, a necessary nutrient for a healthy functioning body.

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 February was:

Fleming Middle School — Our ladies in the cafeteria have provided excellent service to our students even though they have been missing their second cook due to illness. They have been available to cover the production schedule each day while continuing to provide outstanding meals and service to all students. Congratulations to the Fleming kitchen staff for an outstanding job and team attitude!!!



Nutrition Service Update

sodexo
Making every day a better day

March 2012



Safety

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

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!



Healthy Hunger Free Kids Act (HHFKA)

On January 26, 2012 the United States Department of Agriculture issued the final rule in regard to nutrition requirements in school meals. This long awaited ruling will require many changes to how school meals are prepared and served. Implementation of the rule is scheduled to begin this July and roll out over the next ten years.

As with all federal rules, they must be reviewed and interpreted by the state government who will ultimately issue policy on the actions.

Included are timelines and guidelines for implementation of the new regulations.

