

Submitted by: Naomi McDonald  
SISD Food Service Coordinator

## Food Service Board Report February 14th, 2019

Good Evening!! I am happy to report that Thorne Bay School's transition to sustainable dishware went well. We have seen a substantial decrease in waste coming from the cafeteria. We are still ironing out the kinks in order to switch one of the trashcans to food waste buckets for composting this spring. The students caught on to the new system quickly and were all very positive about the change overall.

In other news the USDA survey of foods for next school year opened this month. I have completed the survey based on foods that were popular menu items this year. We will start receiving our allocations in August. The USDA gives each organization enrolled an entitlement. This entitlement is how much the USDA is willing to spend on each organization. If anyone is interested in more information on how the program works and what the benefits are, feel free to email me. ([Nmcdonald@sisd.org](mailto:Nmcdonald@sisd.org))

One of my current projects is completing the menus for the rest of the school year, those should be posted on the website on the Food Program's page of the website by the end of this month. While creating the menus I am working on a game plan for STEAM week, which is set (tentatively) to be April 22<sup>nd</sup>- 25<sup>th</sup> here in Thorne Bay. All 8 of our sites will be here in Thorne Bay for the week working on STEAM activities and projects. I have decided to create a simple menu for that week with the option of the hot lunch line with full salad bar or a grab and go line with premade sandwiches, salads, and fruit cups that I will monitor during service.

I am also in the process of creating more simplified menus for the two outermost sites, Hyder and PA, based on the available of items at their "local" grocers. I have already spoken with the manager of Sea Mart in Sitka that supplies our school in Port Alexander. We are working together to make sure the students are able to get healthy meals with Whole Grain Products. I plan to do the same with the stores Hyder shops at.

In conclusion, I feel like I am making great progress in my goal of creating systems and beliefs for the food program that will keep it running efficiently for years to come. Making healthy and appetizing menus for our students, saving money where possible, and creating systems to help current and future staff save time and energy.

Thank You,

*Naomi M. McDonald*