

Nutrition Service Update

June 2012



Food Service Program Results

Participation percentages in the Food Service Program were just below budget for breakfasts and lunches in the month of May as many field trips were scheduled, taking students away from the school at lunch time. Snacks and supper programs were above budget. We had a awesome month in catering with Family Nights, Closing Parties and Award Banquets generating over \$8,500.00 in revenue. We look forward to a strong Summer Program providing additional revenue to the program as we reach the finish line for the school year.

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Fruit and Vegetable Program

We reapplied for USDA sponsored Fresh Fruit and Vegetable Program for the upcoming 2012-2013 school year. Although we applied for all our schools, we were awarded the grant for Lorna Byrne, Evergreen, Fruitdale and Madrona. This was a fabulous program last year, allowing us to provide a wide variety of fresh fruits and vegetables, many of which are uncommon in most households. These fresh items are served to all students in the morning between breakfast and lunch and include nutritional information about the produce item of the day. We generally offer a two to three items per day at each site. We look forward to seeing what different type items we can offer the students this upcoming school year.



Lift-Off! Our Nutritional Ambassador

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Summer Food Service Program

Learning does not end when school let's out, neither does a child's need for good nutrition. The Summer Food Service Program operated by the Three Rivers and Grants Pass School District areas at no cost. This helps children in low-income areas get the nutrition they need to learn, play and grow, throughout the summer months when they are out of school. Last year we were able to provide over 32,000 meals within Josephine County. We are looking for additional site opportunities that can host breakfast and lunch meal service. We are also partnering with each of our High School Athletic programs to provide meals at each sport camp or practice. This year we have partnered with North Valley High School for their Football training camp. We will be providing breakfast, lunch and dinner for 255 players and coaches from June 17th through June 20th. All meals will be prepared and served on site and North Valley. This will provide additional revenue to both our summer program and catering program for the month of June. Meals will be served from June 25 through August 24th at all our open sites. Last year we provided for **22** serving sites.

Fort Vannoy Farms

We are working with Fort Vannoy Farms again this year to provide fresh, local produce for all our programs. Currently, Fort Vannoy is currently offering strawberries, which are plump, ripe, and are some of the best strawberries that I have ever eaten. These will be offered throughout our summer program. Working into the late summer/early fall, we will be purchasing a variety of items to use in our National School Lunch Program as well as the Fresh Fruit and Vegetable Program. We are working with Fort Vannoy to provide a variety of produce selections, in the volume of that our program requires.

Fresh Produce Grown By



Staff Birthdays

June

Jenny Lavassaur—Evergreen Elementary
Nicki Parker — Lorna Byrne Middle School
Monica Boatwright — Lorna Byrne Middle School
Cindy Jacuik — Hidden Valley High School
Vera Warren — Hidden Valley High School



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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 May was:

Evergreen Elementary— for support with catering as needed, exceptional team-work and a continual positive attitude. As one of the highest volume programs in the District, staff members go out of their way to provide outstanding service, great meals and a warm environment to each and every student. **Great Job Ladies!!!**



BBQ Events

The Nutrition Service Program provided barbecue events to many of our schools at the close of the school year. Events included Open Houses, Family Fun Night, Bingo Night, and last day(s) BBQ's. We even took our BBQ on the road to Brooking for an event with Illinois Valley High School. We provided over 140 students meals on the beach for the day. We continue to look for opportunities to provide meals for these types of events so that we do not lose participation in the program.

Safety—5 Minute Safety Talks

As a continued focus on Safety, Food Service Staff reviews 5 minute safety topics each month. This has been a 39 week program that provides a training topic for each week. Each month in our Kitchen Managers meeting, we discuss each of the safety topics. When the Managers return to their school, they discuss the topic each week with all kitchen staff members. In addition, a weekly safety message is discussed and sent to each school. All staff members are required to sign these training documents each month to ensure that Safety training is held.

We have had a great safety record for our staff this 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!

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