

Superintendent's Cafeteria Task Force 2015 Summary 2016 Plans

June 20, 2016

This Year's Accomplishments

- **Chefs Move To Schools:** 2 Professional Guest Chef Visits
 - 2 Collaborative Visits with Dietetic Interns
- **Farm to School:** Massaro Farm Purchase and Connections
- **Monthly Tastings:** Herbed Roasted Squash Boats, Quinoa Salad, Made-From-Scratch Hummus, Edamame, Southwest Chickpea Salsa, Kale Chips,
- **Wellness Wakeup Messages** on Weekly Broadcasts
- Monthly **Nutrition Bulletin Board** in Serving Area
- **Scrolling Monitor** Outside Cafeteria
- Annual **Nutrition Awareness Day** (March 2016 and October 2016)
- Tasting Recipes and Wellness Wakeup Messages on **Website**

It's all part of getting students engaged in healthy eating habits





The CHEF Connection

Let's Move Chefs to Schools

- ✓ Recipe development
- ✓ Nutrition education
- ✓ Skill building for staff
- ✓ Interaction with students

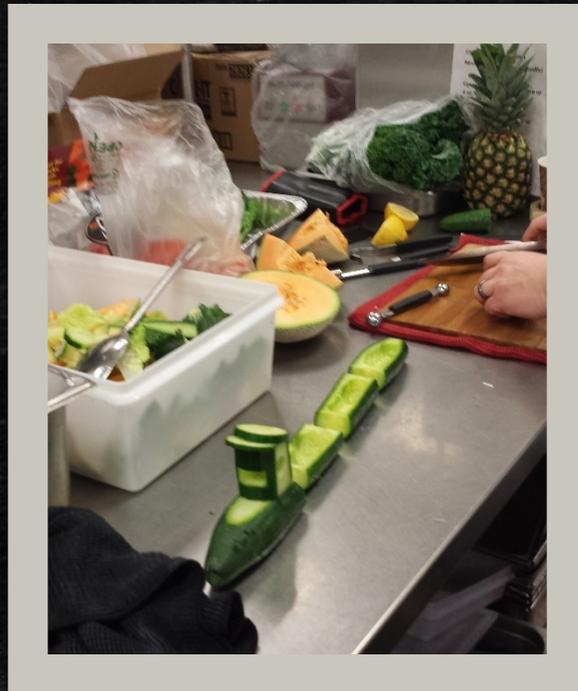


Our Chefs in Schools

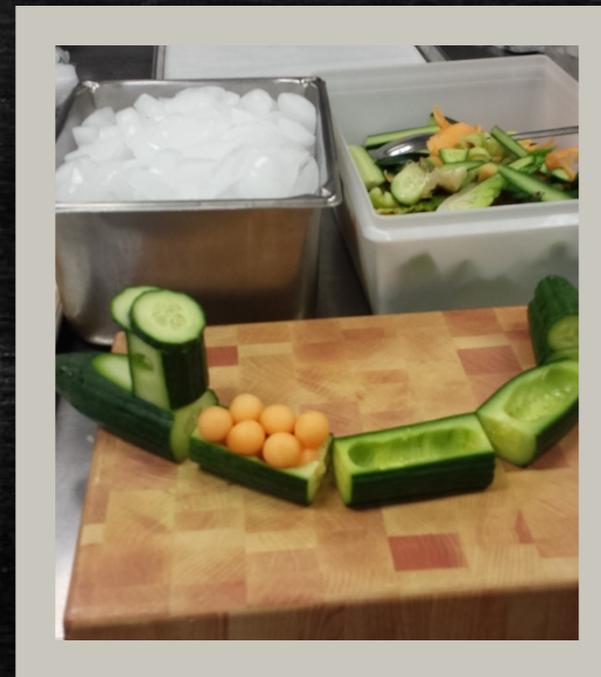


Chef Mark's Visit: *Creating Foodscapes*

Take 1 English Cucumber.....



Cut, scoop and shape.....



Bring in some herbs, yellow squash and carrots, melon balls....

Landscaping



Loading the cars



And That's Not All!



Lunch Time Magic!



Up Close, Looking AND Touching!



Fun AND Educational



- Nutrition Education on the serving area Bulletin Board. These monthly messages are expanded and reinforced by the Weekly Wellness Wakeups.

The FIRST Tasting: a collaborative effort of the food service, building staff, administration, the chef and the PTO



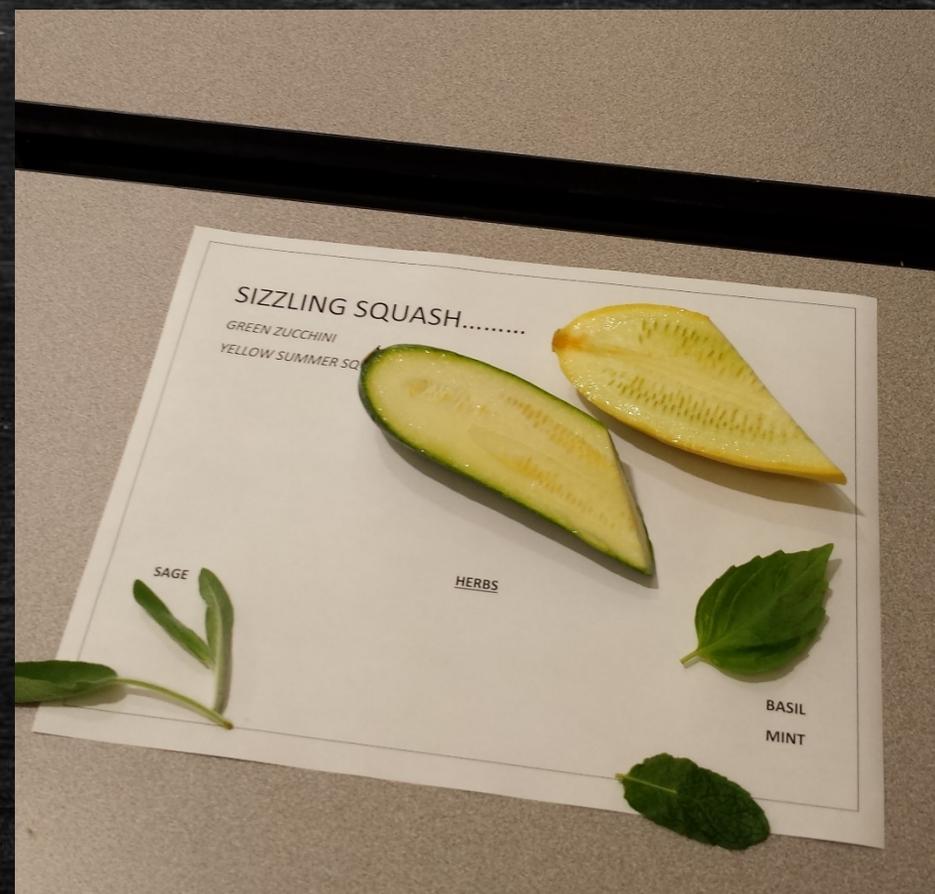
Chef Suzanne and Her Sizzlin' Squash



Prepping 80# of squash



Sampling Cups, and The Road Map





Farm to School Progress

- ✓ Develop partnerships with local growers and producers
- ✓ Purchase and serve local products
- ✓ Nutrition Education
- ✓ Organic kale was purchased from Massaro Farm for Baked Kale Chips
- ✓ Massaro Farm has offered to assist with the start of a school garden

Wellness Wakeup Messages

- One concept highlighted each week on the student broadcasts
- Supported with monthly bulletin board displays
- Complete monthly collection of messages is available on website

Nutrition Awareness Day

- “Read Aloud” in each classroom: Lori Patrick chose books around nutrition, fitness, and healthy lifestyles
- 3 dietetic interns from USJ participated as guest readers
- Interns created colorful handouts for lunchtime info table
- Interns distributed healthy snack tastings of dried fruit and edamame
- Book-themed menu for the day

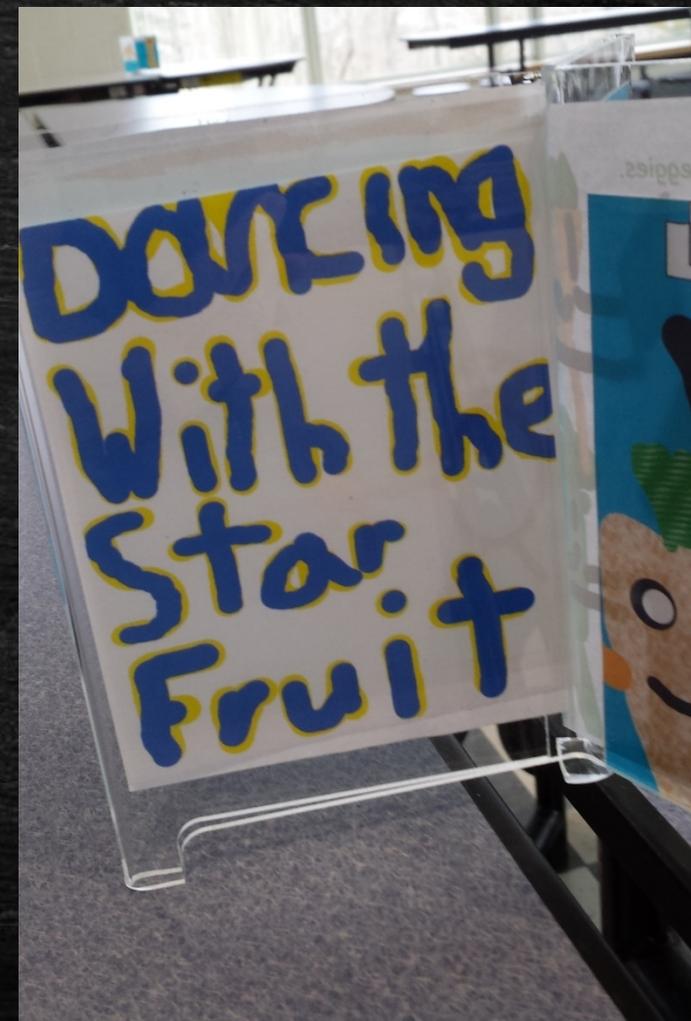
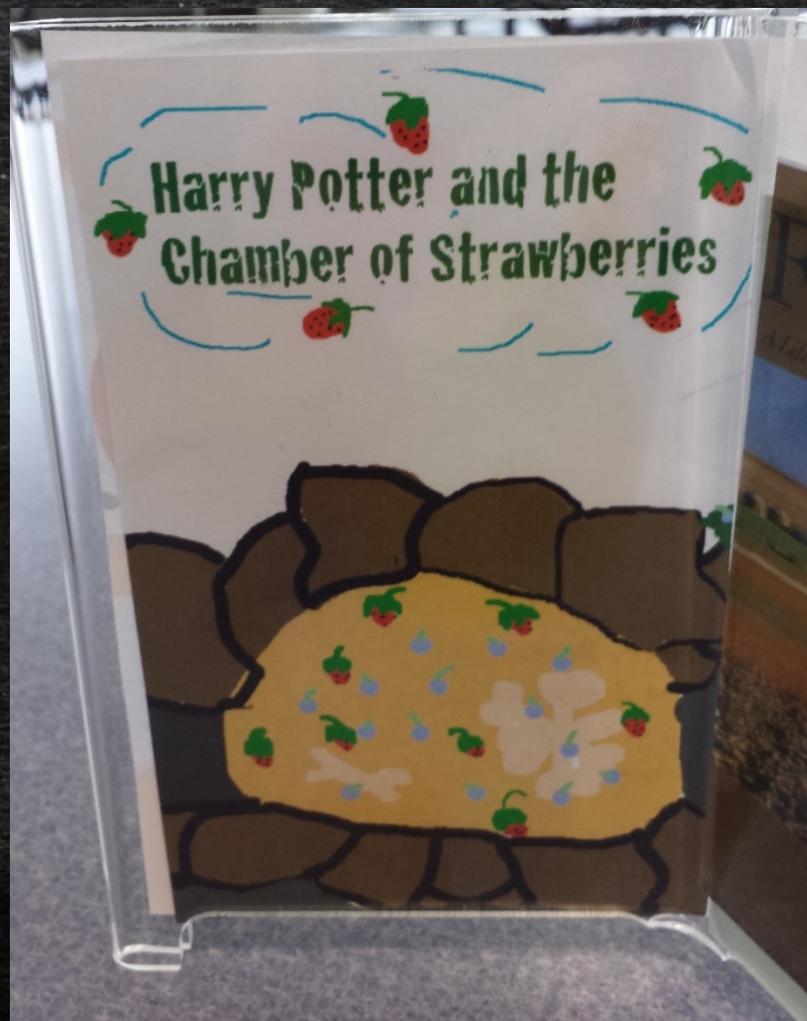
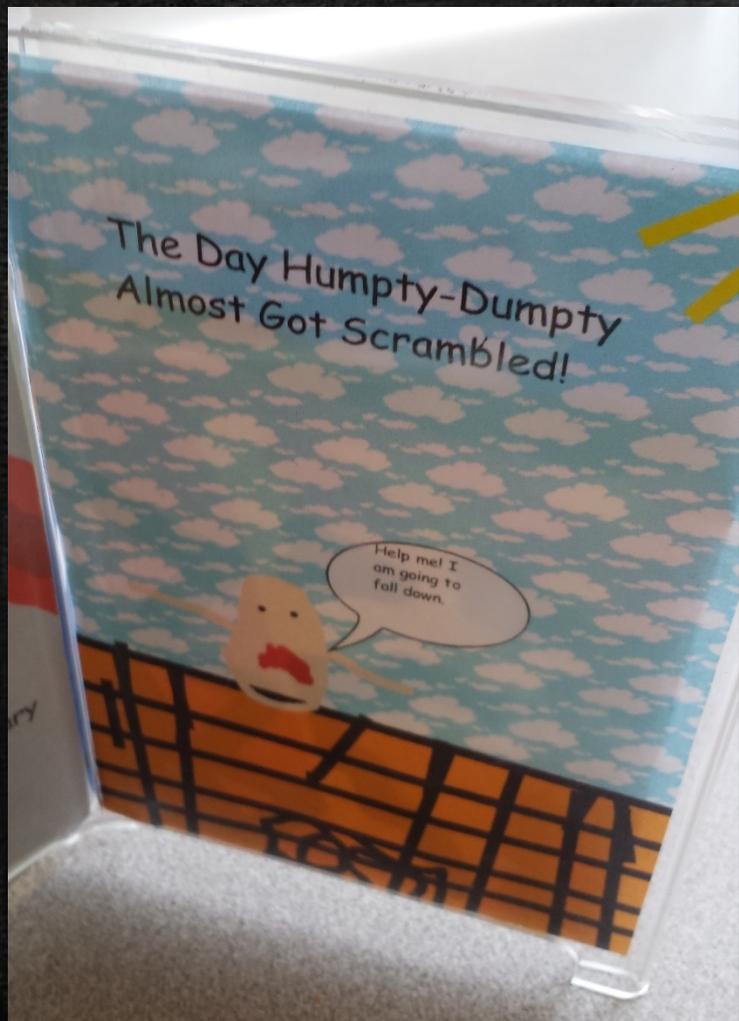
A Little Help From Our Friends



Teaching and Tasting



Inspiring Creativity



Where Are We Going Next Year?

- Continued Guest Chefs
- Expansion of Local Produce Purchasing
- School Garden
- Continued Collaborative Intern Experiences (U of St Joseph and Amity HS)
- New Alternative Menu Choices
- Additional Smarter Lunchroom Strategy Implementation



- The Smarter Lunchrooms Movement was started in 2009 with the goal of creating sustainable research-based lunchrooms that guide smarter choices. It is a grassroots movement of those concerned with the way children eat and wish to change these behaviors through the application of evidence-based lunchroom focused principles that promote healthful eating.

*One small change, one BIG result
Right in our own serving area*



BEFORE.....

This "Hot Spot" on the serving line was being used for utensils and condiments.

Re-think the "FOCUS"



AFTER: Re-purposing the real estate...

“Hot Spot” now utilized for meal component items

Effective signage reinforces focus on fruits and vegetables

Signage is fun and colorful

It makes taking a fruit or veggie seem like a great deal



NEW for 2016!

Salad Shakers:

A new concept that has great applicability for BRS:



Bento Boxes: another new idea that has great possibilities in BRS



New Alternate Meal Choices for 2016-17



Salad
Shakers

The Next “New Idea”.....

- Bento Boxes



Non-Traditional Mixes of Components



Dessert for Lunch Anyone?



One Additional Accomplishment This Year

- *Jane Roddy has contributed 25 years of service to feeding the children of Beecher Road School!*



Next Steps

- Continue to plan for new initiatives
- Refine and expand existing successful initiatives
- Task Force input.....