

Nutrition Service Update

November 2009



Food Service Program Results

Participation percentages have been good in both breakfast and lunch categories. Our program was slightly below budget for both breakfasts and lunches but this is primarily because secondary schools were out for a conference day and no meals were served. Snacks are higher than budget which is due to our continued focus on promoting the snack program at all sites. We are currently attempting to transform the Lorna Byrne Middle School snack program to supper. As attendance continues to improve at all sites, we anticipate an increase in meals served across the district.

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High School Fries

We are moving to a healthier option for our High School students by eliminating deep fryers. Currently, at Hidden Valley High School we are offering oven fries as an alternative each day with the Grill entrées. We will be moving this same program to Illinois Valley and North Valley over the next two months as we reduce inventory. We have also implemented a “No Fry Friday” at all schools and serve an assortment of baked chips as a replacement.



Lift-Off!
Our
Nutritional
Ambassador

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Upcoming Events

Oregon School Board Association Convention — November 12–15
Please Join us on Friday, November 13 for our client reception.

Thanks giving Holiday Meal — November 19, at all our schools.
We invite all students, families and staff to join us for lunch which features our Traditional Thanksgiving meal and all the fixings.

December Holiday Meal — December 17, at all our schools.
We invite all students, families and staff to join us for lunch and which features Turkey Gravy, mashed potatoes and all the fixings.

December — Toy's For Tots — On November 10, we will be starting our annual collection of toys at all our school sites. These toys will be distributed to needy families throughout Josephine County for distribution on December 19th at the Merlin Alternative Center.



Produce of the Month

Produce is an important part of a students diet. To encourage students to eat more fruits and vegetables, Sodexo has implemented a promotion called Produce of the Month at all our school sites. Each month our program offers a different fruit or vegetable available at lunch while promoting healthy choices with signage and posters to compliment each different offering. This month our Produce of the Month is cranberries!

Staff Birthdays

November

Michelle Ingram—Lincoln Savage
Jeanette Katzenbach— IVHS
Sandra Fegley-Gray—Evergreen

HAPPY BIRTHDAY!!!



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Farm to Market

On October 29, Farm to Market was held at Fort Vannoy Elementary. The gymnasium and cafeteria were transformed into a festive carnival-like atmosphere featuring agricultural and dairy products that promote good nutrition.



Presenters included the Oregon State Dairy Princess, a local produce farmer, an executive chef, OSU agriculture expert and a Registered Dietician. Our major theme for the day was healthy living through good nutrition. Every student received a packet of nutrition information as well as a bag with some fun reminders of their experience at Farm to Market. All students chose their lunch from the A to Z Salad Bar, a huge selection of fresh and dried fruits and vegetables. Sliced meat, cheese, fresh rolls and milk were also offered to round out the menu on a build your own sandwich bar.



Support from two local farms was greatly appreciated with Combe Farms supplying us with the hay and Kraus Farms supplying us with all the animals for the students to see.

Thank you to both local farms for assisting us with the fabulous event for our students at Fort Vannoy!



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Chopsticks Update

There's a "buzz" about the cafeteria at Hidden Valley High School. With the new Chopsticks program rolling out last month, students can't wait to get to lunch and have some of their favorite oriental cuisine. Initial sales have been great serving between 120–150 meals from this program per day. A remote cart was set out in the commons to serve students with a link to the point of sale system to charge students appropriately for this reimbursable meal. We are now focusing on fine tuning the program and then rolling it out to both North Valley and Illinois Valley in the very near future.



Safety

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

Lock out tag out training - Procedures for ensuring equipment is rendered inoperable when cleaning or repairing.

Thermometers - Proper cleansing, sanitizing, calibration and use of stem and probe thermometers.

Good Housekeeping— Guidelines for a clean work environment.

Thawing Food - Approved methods for thawing frozen food products

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

