



CHELSEA

SCHOOL DISTRICT

FOOD & NUTRITION SERVICES

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To: Board of Education

From: Chris Simpson

Re: April Food Service Board Report

Date: 4/2/2025

I think that may have been the fastest Spring Break I've ever witnessed! Our Food Service team is feeling rested and ready to close out the year. As I mentioned last month, the Washtenaw County Agriculture Association banquet was held on March 13th and was a great success. We brought most of the department together and put on an impressive spread for 275+ people. It was a lot of fun to have all(most) of my team working together and we are looking forward to this event in the future. We were lucky enough to have Chartwells Chef Joey Price from Troy School District and Chef John Ruemenapp from Harper Creek Community Schools come and man carving stations for us for the prime rib! On April 1st, we also catered an awards banquet for the Boy's Swim team and that was a great success as well! On March 17th, we participated in the Wellness Day event at CHS. We had a special lunch menu that day, featuring a Build-Your-Own Salad bar, Build-Your-Own parfait bar, grilled chicken and spicy grilled chicken sandwiches, black bean burgers, plant-based chicken nuggets, and a variety of new items to try on the Fruit and Vegetable bar. Some of these included dragon fruit, watermelon radishes, beets, apricots, and dates among others. And finally, we also had a tasting opportunity for students to try Whole Grain Energy Bites which were made from sun butter, oats, graham crackers, and raisins. I am attaching the recipe cards we distributed here in case you want to try them at home sometime! Our participation on this day was 434, which is slightly down from our average, but for it being a brand new and different menu, we were happy to see that many students come in and try something new! I want to take a minute and make sure you are all aware of School Lunch Hero Day which falls on Friday, May 2nd this year. It's an annual opportunity for us to recognize our food service staff and all the hard work they do all year!

Staffing:

- Cathy Malast has joined our team as the Floater/Driver position. She has spent some time training at CHS and is also filling in gaps at Beach and where needed. I am also training her on the delivery portion of the role. We are still hiring assistant cooks for South Meadows and BMS.

Financials:

- The Senior Center ran through March with a sales volume of about \$14,000.

Respectfully,

Chris Simpson, Director of Food Services
Chelsea School District



Whole Grain Energy Bites

INGREDIENTS

1/2 cup – sunflower butter (room temp.)
1 tsp. – vanilla flavoring
1 ½ oz. – ground graham cracker
1/3 cup – honey (room temp.)
1 cup – quick oats
3 oz. – chopped dried cranberries

Servings: 8 - 10

METHOD

- 1) Stir all ingredients in a bowl to mix well.
- 2) Shape into balls and refrigerate.

Serve & Enjoy



Discovery
KITCHEN

Fun Facts

This energy bites recipe contains protein, carbohydrates, and healthy fats to help fuel your muscles and keep your energy levels high.

Vanilla beans are made of two parts. The outer shell is called a "pod" (looks like a long, thin, dried bean) and the inside contains tiny little seeds.

Sun butter is made from sunflower seeds, making it a great alternative to peanut butter for anyone with a peanut allergy. Sun butter contains healthy fat, protein, and fiber, which is ideal for long-lasting energy and sun butter and sunflower seeds are easy to take on the go.

Dried cranberries are also commonly referred to as raisins (like a cranberry-raisin). Dried cranberries provide energy, antioxidants, and a tart sweetness.

Oats are a whole grain and an excellent source of fiber. This fiber will help you stay feeling full longer during a busy school day.