

Nutrition Service Update

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Making every day a better day

January 2013



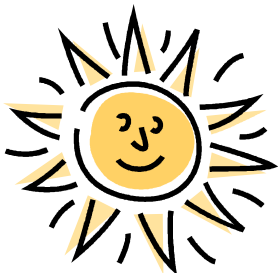
Food Service Program Results

December was a tough month for participation in the Food Service program. We were below budget for all meal except for snacks due to the closure due to snow for one day and the changes in the calendar to move the staff development days to December. With adding service days back to the calendar for January and April, we will be able to recover the meals missed. Supper program continue to steadily increase at the Boys and Girls Club as the enrollment continues to increase. We have also started a new snack program for Hidden Valley High School. We expect to serve an additional 35 snacks each day.

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Merlin Alternative Center

On December 17th, our program provided MAC with a holiday meal on site for all students and staff. Due to limitations of storage, preparation, cooking and transportation of meals, we can only provide cold lunches at this facility. This allows us a great opportunity to provide something different and special during the Holidays. We look forward to doing a couple of barbecue lunches in the upcoming spring. The student really appreciate our efforts to go out of our way to provide them a Holiday meal.



Lift-Off!
Our
Nutritional
Ambassador

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Staff Development

Thursday, December 21st, we conducted an all staff training held at Fruitdale Elementary. Training topics included Menu and Recipes Interpretation, Marketing and Presentation, Safety and Customer Service. This gave us a fabulous opportunity to discuss standards in each of the training topics, answer questions and clarify expectations. We spent much of the time reviewing recipe and production for our monthly menus to ensure that we are meeting regulations set by the USDA and ODE in the Healthy Hunger Free Kids Act. Unfortunately, our training was cut a bit short due to the weather conditions but I feel that the staff is much better informed as to compliance of the new meal program standards.



Produce of the Month

This month our produce of the month is the Mandarin Orange. Although we offer oranges each day our offering bar, we are providing something a different for the students. Oranges are a great source of vitamin C, calcium and folate and are also a great source of fiber and antioxidants. Oranges are rated #1 on nutrition among five popular fruits and are among the healthiest items in the produce section that provides valuable health benefits. In 1873 three navel orange trees were brought from Brazil and planted in Riverside, California. The trees started producing fruit in 1878. Today, one of the three original trees is still alive and producing fruit.

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 December was:

Fruitdale —for an increase in breakfast and lunch participation. Our ladies in the cafeteria promote the program extremely well and encourage every student to participate in the breakfast and lunch program each day. They create a warm, inviting environment for all students and staff, making the cafeteria a fun place to visit. Congratulations to both Janet and Amy for an outstanding job!!!



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Toys for Tots



The barrels were in place in all of our schools for this year's **Toys for Tots** campaign. Due to inclement weather, we had to make alternative arrangements to get the toys out to distribution points in the District. The Young Marines were snowed in and could not pick up the gathered toys for the Merlin sight as scheduled, so we made arrangements with our maintenance staff to deliver the toys out to Cave Junction for distribution on Saturday, December 22nd at the local Fire Department. A "BIG" thank you Dodie Bullard and Gene Pavlich in our Maintenance Department for assistance in transportation and making this Holiday Season a bit better for some our children in need.

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!

