Food Service Building Report

The Food Service Program has been in full swing from the Holidays.

Winter reimbursements are completed at this time.

At this time, The Food Service Program will be implementing a continental style breakfast for Browning High School and Buffalo Hide Academy? We are working on a menu/plan that will offer a continental style breakfast with more food options for the students to ensure BHS/BHA students are eating a healthy breakfast and food of their choice.

The Food Service Program will also be starting up the Supper program which will be providing dinner to students from the Napi school kitchen. The program will be under the Child & Adult Care Food Program (CACFP) At Risk After School Program. At this time, this program does have a vacant position for the CACFP Site Supervisor.

Mike Maurer, Sysco representative was able to host a food handler training course for the food service program in December 2023. To add, our next goal is to focus on getting the head cooks in each kitchen certified in CPR/first aid/AED.

The Food Service Program is providing a FFVP snack (fresh fruit/vegetable) which is the snack program during the school day that began at the end of October. And, we are providing an after-school snack for students in tutoring and the night school (BHS) program.

The Ware house has been working very hard daily to carry out their daily operations including the assistance they provide for the school kitchens, food deliveries, and mail. The warehouse clerk position that was previously vacant has been filled.

We are always happy to be a service for our students at Browning Public Schools. We are excited for this New Year 2024!



Dalaina Grant
Child Nutrition/Food Service Director