

**Item of information regarding SFE
October 21, 2024**

1. Board Goal: Domain #3 Positive school culture

2. Background:

Attached is information provided by SFE Food Service Department and staff continue to work hard preparing for the 2024-2025 school year. SFE continues on ensuring quality food choices and service.

3. Process:

Each month SFE provides a report of the monthly activity for review and payment.

4. Fiscal Impact:

We pay Southwest Food Services monthly from the invoice presented by the Company. Monthly invoices are reviewed with the Food Service.

5. Recommendation:

No recommendation action necessary.

6. Action Required:

No action required

7. Contact Person:

Pam Bendele



What's
Cooking?

Richard Castle
Director of Child Nutrition
O: (830)591-4913 EXT:1417
E: Rcastle8192@uvaldecisd.net

Norma Luna
Food Service Coordinator
O: (830)591-4913 EXT: 1412
E: Nluna4234@uvaldecisd.net

Mayra Perez
Nutritionist
O: (830)591-4913 EXT:1414
E: Mperez8858@uvaldecisd.net

September 2024

Uvalde CISD and SFE, work together to provide our future leaders the nutritional fuel to be ready to learn and reach their highest potential. Thank You to the entire Uvalde CISD Team, as we work to feed the students we love!

Uvalde CISD believes that ALL STUDENTS deserve, fresh and delicious meal options to enjoy.



September was an extremely fun month! We've been busy with running events, planning events, and working with the kiddos and our team. We've brought back a familiar face to our main office with Mayra Perez. If we were to say that September was amazing; it simply be an understatement.

We were able to create a special breakfast and lunch menu for each of the SeaWorld Field trips that the kiddos went on. We ensured that even if the kiddos did not participate in the field trips; that they would also be offered the special meals. For breakfast we offered a fresh orange, Trix Cereal bar, and a Fruit punch juice box. For Lunch we offered a Peanut Butter and Grape Jelly Uncrustable sandwich, with a mozzarella cheese stick, fresh carrot sticks, fresh apple slices, a bottle of water, and to sweeten the deal; we threw in a chocolate chip cookie. We wanted to make sure that the kiddos had a special meal on such a special day.





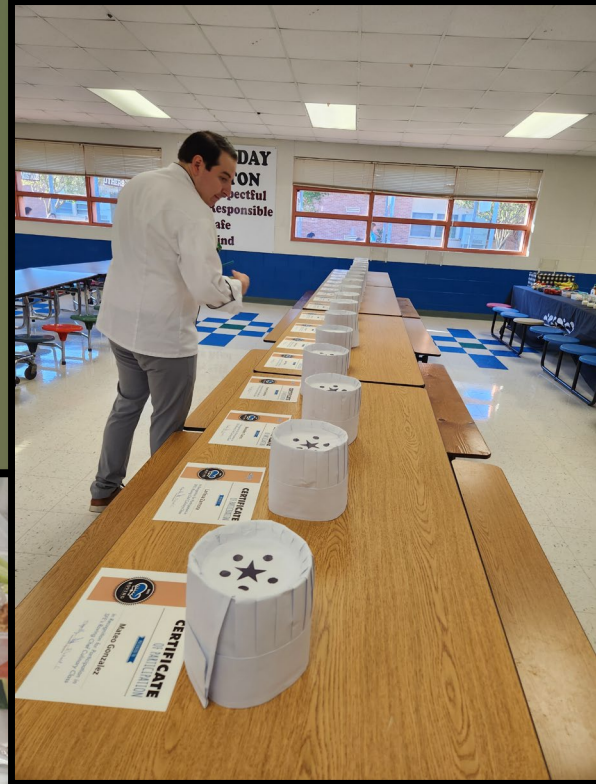
We had the privilege of preparing lunch for the Grandparents at UDLA during Grandparent's day! We tried something a bit different things year; and we offered a Grandparent's day Luncheon. We offered Country Fried Steak fingers, mashed potatoes, peppered gravy, a full salad bar, and freshly cut watermelon.

We tried something kind of new at Uvalde High School for lunch. We tried launching a BYO Pasta bar. When I say tried, what I really mean is that we did it, and we had a line out the door! Seemingly the kiddos loved the concept; and we are planning on implementing more as the year progresses.





We've already launched a couple new programs moving into October, and most of those photos will be coming in next months report, but below is a couple teasers!





What`s Cooking?

This Month In The Child
Nutrition Dept.

93224 total meals
served in September!





We would so
appreciate hearing
from you!

Please contact the
SFE team today at:

BestK12Food@sfellc

