

February 17, 2026

### **Food Service Building Report**

The Food Service Program total meals served for the month of January 2026 are below;

**SNP:**

**Breakfast: 18,282 (18 days of meals)**

**Lunches: 24,814 (18 days of meals)**

**Supper:**

**740 (18 days of meals)**

The Food Service Program is will start introducing Indigenous recipes for the lunch/supper Programs. On February 26<sup>th</sup> we will be serving bison. We are looking forward to incorporating more of a variety of indigenous recipes into the lunch/supper Programs. The Food Service Program will be collaborating with Team Nutrition on another training during spring time which will focus on culinary skills for knife skills/cutting/safety in the kitchens.

We have begun the continental style breakfast for BHS/BHA students (4x month). This will ensure students get more of an option and likes of their choice. This has been a great turn out for the student and staff. There have been many positive comments from both students and staff. And, the meal count has increased on these days. We will continue the continental style breakfast for the remainder of the school year.

The first week of February, the assistant cooks participated in a new training method they had never done before. The assistant cooks rotated to each kitchen for (1) week. The cooks had the opportunity to assist in another kitchen, learn the process, equipment safety, meet new students/staff/principals. This training is to ensure all assistant cooks learn each kitchen process, equipment safety, familiar with each building students/staff.

The Food Service Program has started up the Fresh Fruit Vegetable (FFVP) Program this beginning of the new year of 2026. This program is for elementary schools only (Babb, Bullshoe, BES,Napi) which is allocated/approved under USDA funded program. This will ensure the students have nutritious afternoon snack before they're released from school.

The Supper Program has had a decrease in the meal counts through the end of 2025 and beginning of 2026. We will be implementing movie nights/activities for participating children/families. We are also introducing indigenous recipes into the menu. For the upcoming movie nights, we will be introducing an indigenous popcorn recipe which will be available on these nights. The annual renewal application for the Supper Program through the Child and Adult Care Program (CACFP) has been completed/approved for 2026-2027.

The Ware house staff 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. And, the new fork lift has made daily operation in the warehouse a lot easier to build/distribute food orders. Recently, we have been training a few substitutes for the warehouse/mail/copy center delivery operations.

The copy center clerk has been very busy with district copies, and getting ready for the upcoming events.

The food service program does have vacancies; (1) assistant cook at Supper Program. The assistant cook resigned. At this time, we do have subs/cooks that are assisting the head cook when needed.

We look forward to providing nutritious meals to the students and happy tummies!

Attached are the reimbursement for January 2026 for breakfast/lunch/supper.

Dalaina Grant  
Child Nutrition/Food Service Director