



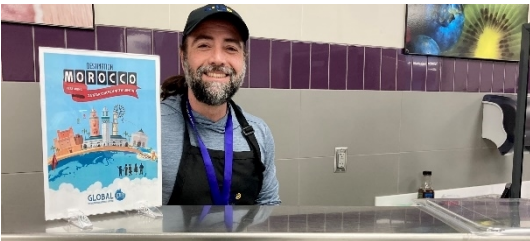
K-12[®]
by elior

MAPLE LAKE QUARTERLY BUSINESS REVIEW

2024



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PARTICIPATION

	TOTAL MEALS	AVERAGE DAILY MEALS
Breakfast	12,337	228
Lunch	29,294	542
Dinner	NA	NA
A La Cart	\$21,883	\$405
Catering	\$900	-
Snack	NA	NA

CULINARY EVENTS!



Staff Catering, Oven Roasted Beef Tenderloin



Staff Catering, Parmesan Cream Cheese Potatoes and Zucchini with Lemon, Dill and Feta



Wild Mushroom Demi Glace and Gorgonzola Bechamel Sauce



Italian Themed Meal Cold Foods Line with Caprese Pasta Salad and Tuscan White Bean Salad



Frosted Brownies for the Band Pops Concert

EVENT PICTURES



Pasta e Fagioli for the Elementary
Italian Themed Meal



Italian Panini with Smoke Ham, Capicola
Ham, Genoa Salami, and Mozzarella
and Provolone Blend



Roasting Beef Tenderloins



Gymnastics Awards Taco Bar



Salted Caramel Chocolate
Chunk Cookies



Hydroponic Tower
Garden



New Ice Cream Products.
Fudgo Bar and Panda Ice
Cream Sandwiches

EVENT PICTURES – PRIME RIB LUNCH!



Full Meal Prime Rib Lunch Tray



Oven Roasted Rib Loin



Louisiana Cajun Butter Shrimp



Garlic Butter Green Beans



Jalapeno Cheddar Corn Muffins



Oven Roasted Rib Loins



Louisiana Shrimp Boil

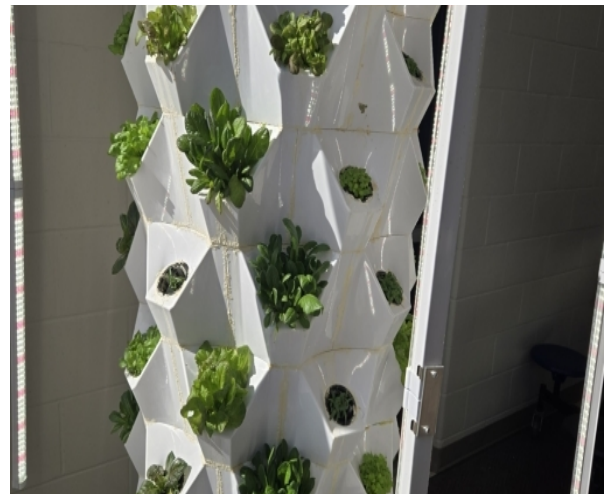
To burn down some of our F2 surplus, we purchased some new dish racks, all in green for both of our dish rooms.

The tower garden is now in full swing. We did have an issue with someone adding something to the nutrients basin that killed off the garden beginning late February. The basin has since been flushed and the new growth is beginning to grow back as healthy as ever!

The ice season is on it's way out and new additions to the boat have been installed. Bring on the warm weather.



New Dishwashing Racks



Tower Garden



Livescope

UPCOMING EVENTS/AND SOME THAT HAVE COME TO PASS

January Global Bites brought our students and staff to China where they were able to sample Char Siu Pork with Hainanese brown rice. China has been a highly requested destination and this one did not disappoint!

February's Global Bites took us to Canada. The dish that was prepared was pouding chomeur, or poor mans pudding. This was served with French vanilla ice cream. Another hit!

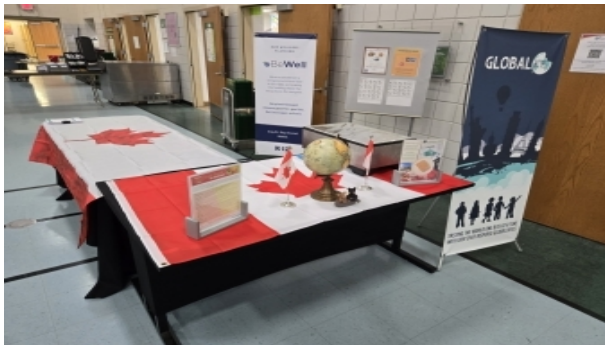
March was the annual Food For Thought programming! More to come on the April update!



Global Bites China



Char Siu Pork w/ Hainanese Rice



Global Bites Canada



Pouding Chomeure w/ Ice Cream

MONTHLY SAFETY TRAININGS

We conduct monthly safety training meetings to ensure staff are receiving the continued education units they are required to complete each school year.

People

- Our current team members are Anja Heying, Sue Schrupp Kalinowski, Marylou Odden, Linda Nelson, Ashley Hill-Forbes, Michelle Howe, Pamela Neu and Lynn Christopherson led by on site director Ryan Highberg
-

Safety

- This quarter we recorded one minor burn injury and one minor scrape injury. Our last major injury dates back to late 2022. We strive to continue that streak.
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Training

- The trainings to date have covered safety simplified, handwashing and personal hygiene, norovirus and illness reporting, fire and burn prevention, and foodborne and infectious illness.
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PULSE CHECK

1. How would you rate our customer service?



2. How would you rate our food?



3. How would you rate the cleanliness of the dining location?



4. How you rate our overall dining program?



5. What more can we do to further align your child nutrition programs with the District's goals and mission?

6. Do you consider K-12 by Elior a vendor or a partner?

Vendor

Partner