Nutrition Service Update

June 2011



Food Service Program Results

Participation percentages in the Food Service Program were just below budget for breakfasts, lunches and snacks in the month of May as Seniors went on their way. Supper programs were above budget (8.29%) with increased enrollment at our four sites. We had a awesome month in catering with Family Nights, Closing Parties and Award Banquets generating over \$5,400.00 in revenue. We look forward to a strong Summer Program providing additional revenue to the program as we reach the finish line for the school year.

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Retirements

After many years of dedication and service to our students, Laura Humphrey from Fort Vannoy Elementary (25 years) and Avis Gottlieb from Applegate (18 years) have taken the retirement road to spend time with their families and friends. Laura will be continuing her work on her family farm while Avis will be spending time jumping out of a perfectly good airplane. In addition, Trisha Marsh (4 years) has resigned her position at Madrona Elementary to pursue nursing school. These three dedicated employees have devoted many hours of time and a lot of effort providing meals for our students. We wish the best for them in their endeavors as they will truly be missed.



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Summer Food Service Program

Learning does not end when school let's out, neither does a child's need for good nutrition. The Summer Food Service Program operated by the Three Rivers School District provides nutritious meals and snacks to all children within the Three Rivers and Grants Pass School District areas at no cost. This helps children in low-income areas get the nutrition they need to learn, play and grow, throughout the summer months when they are out of school. Last year we were able to provide over 29,000 meals within Josephine County. We are looking for additional site opportunities that can host breakfast and lunch meal service. We are also partnering with each of our High School Athletic programs to provide meals at each sport camp or practice. Meal will be served from June 13 through August 26th at (currently enrolled) **26** sites. Last year we provided for **17** serving sites.



Fort Vannoy Farms

I was privileged to take a formal tour of the entire program at Fort Vannoy Farms. I was very impressed with the organization of the facility and means of growing a very wide variety of produce for our local community. I toured the fields, greenhouses and even made a visit to the on site sales booth to see a wide variety of produce available to the public. We continue to partner with Fort Vannoy Farms throughout the summer to provide local product in our summer program.

Staff Birthdays

June

Jenny Lavassaur—Evergreen Elementary Trisha Marsh — Madrona Elementary Nicki Parker — Lorna Byrne Middle School Monica Boatwright — Lorna Byrne Middle School Cindy Jacuik — Hidden Valley High School Vera Warren — Hidden Valley High School

HAPPY BIRTHDAY!!!

NEW— Look for our full catering menu on the District web site.



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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 March was:

Hidden Valley High School — for support with catering as needed, exceptional teamwork and a continual positive attitude. The hidden Valley staff are always willing to assist with any challenge that is thrown at them without hesitation or complaint. Great Job Ladies!!!



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Fruit and Vegetable Program

We applied for USDA sponsored Fresh Fruit and Vegetable Program for the upcoming 2011—2011 school year. We were awarded the grant for Williams, Lorna Byrne, Evergreen and Madrona. This will allow us to provide fresh fruit and vegetables to the students as a snack outside of regular program meal service. I will be working with Principals at each site to coordinate service areas and times. The kick off will be on September 12th at all four sites.

Safety

As a continued focus on Safety, Food Service Staff reviews 5 minute safety topics each month. Below are the topics for February:

Food Allergies- A review of signs and symptoms of reactions to food allergies.

Lock Out / Tag Out Training - Guidelines for ensuring equipment is disabled prior to cleaning or servicing.

We have had a great safety record for our staff this 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!



