



K-12[®]
by elior

MAPLE LAKE QUARTERLY BUSINESS REVIEW

2024



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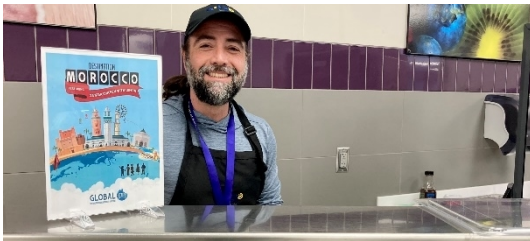
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PARTICIPATION

	TOTAL MEALS	AVERAGE DAILY MEALS
Breakfast	13,525	246
Lunch	31,799	578
Dinner	NA	NA
A La Cart	\$25,265.10	\$459
Catering	\$2,900	-
Snack	NA	NA

CULINARY EVENTS!



Christmas Staff Breakfast Scones



Christmas Staff Breakfast Buffet Line



Sausage and Cheese Egg Bake



Cinnamon Roll Bake (A New Staff Favorite!)



Conference Dinner – Parmesan Polenta, Italian Pork Loin and Oven Roasted Asparagus

EVENT PICTURES



Christmas Staff Breakfast Green Chili and Cheddar Breakfast Potatoes



All American Bar Hand Pattied Hamburgers



So Good/Be Well Event with RD Abby Olson. Kale and Sweet Potato Soup and Dark Chocolate Bark with Pumpkin Seeds and Dried Cranberry



Christmas Staff Breakfast Thick Cut Bacon and Pork Sausage Links



Merry Math Night Pizzas!



Hydroponic Tower Garden



All Staff Breakfast Beverage Station

We began this school year with some new equipment to freshen up our serving line. The new rolling hot and cold units have been a great new addition to our program.



New Hot and Cold Units

The tower garden is now in full swing. We have had one successful harvest, and the next round is off to a tremendous start! We currently have three varieties of lettuce and 5 varieties of heirloom cherry tomatoes in different stages of growth. Now that the nutrients mixture is starting to get nailed down to a science you can really see the improvement in growth, in particular the color of the product!



Tower Garden

The ice fishing season is here! Time to brave the cold in search of the goods.



First Ice Walleye

UPCOMING EVENTS/AND SOME THAT HAVE COME TO PASS

October Global Bites brought our students and staff to Jamaica so we can remember there are still warm places on earth as our temperatures begin to drop. Jamaican Jerk petite pork loins with Jamaican coconut rice and peas was well received.

November Global Bites kept our students right here in the good ole US of A. Apple crips with whipped cream was on the menu. We went through 80# of samples and at one point, were trending in the staff lounge!

December Global Bites took us down to Puerto Rico with Coquito as the offering. This is the local spin off of eggnog here in the states. Another new experience for our students!



Global Bites Jamaica



Jerk Pork Loin w/ Rice and Peas



Global Bites United States



Apple Crisp w/ Whipped Cream



Global Bites Puerto Rico



Coquito

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 Sarah Uecker, Sue Schrupp Kalinowski, Marylou Odden, Linda Nelson, Ashley Hill-Forbes, Michelle Howe, Pamela Neu and Lynn Christopherson led by on site director Ryan Highberg
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Safety

- We have covered the following topics through this point of the school year. Handwashing and Personal Hygiene, Norovirus-Illness Reporting, Receiving and Storage, Food Safety and Sanitation, Chemical Safety, Preventing Harassment and Discrimination, Labeling and Date Marking, General Safety Guidelines, and Workplace Lockdown and Emergency Reporting.
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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