

New Berlin Quarterly Report

EXECUTIVE SUMMARY

Heather at New Berlin has confidently led her team to maintain above a 60% scratch cook menu since the month of August. They show off their culinary artistry with a robust and diverse menu, including many Asian inspired dishes and creative takes on classic dishes, such as Teriyaki Stir Fry and a Big Mac wrap. Additional from-scratch items include Cinnamon Muffins, Chicken Wings, Collard Greens, Peach Pork Tacos, and more.

Heather's local food percentage peaked at 42% (including milk) in October 2025 sourcing local pork sausage, bacon, chicken breast and pork loin from 4 Lees Farm as well as eggs, ground beef and lettuce from The Farms of Illinois. Local purchasing shows a decrease in November due to Heather stocking up on local protein in the months of September and October.

Food cost per meal for New Berlin has decreased in months October and November compared to August and September of 2025. Heather effectively started tracking overproduction and plate waste in December; Tesla will guide Heather in utilizing waste data to further decrease food cost.

DATA SUMMARY: SCRATCH COOKING IMPACT

EATER SATISFACTION

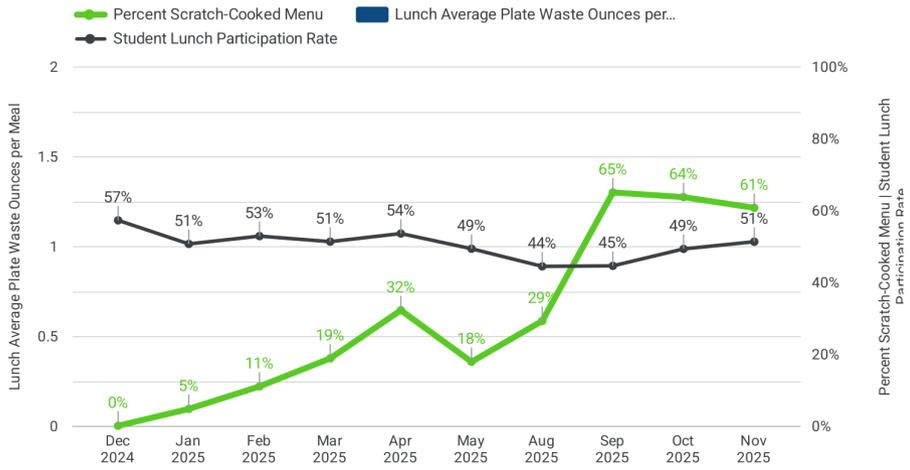
As scratch cooking increases, we track eater satisfaction through **participation rate** and **plate waste** to determine if more students are opting for the new food and if they are actually eating it.

Ideal Data Trends:

- ↑ scratch cooking
- ↑ participation rate
- ↓ plate waste

Data Highlights:

Lunch participation experienced a decrease at the beginning of this school year and slowly increased in months October and November. Heather is generating excitement with creative menu items. We will continue to monitor participation levels.



LOCAL FOOD

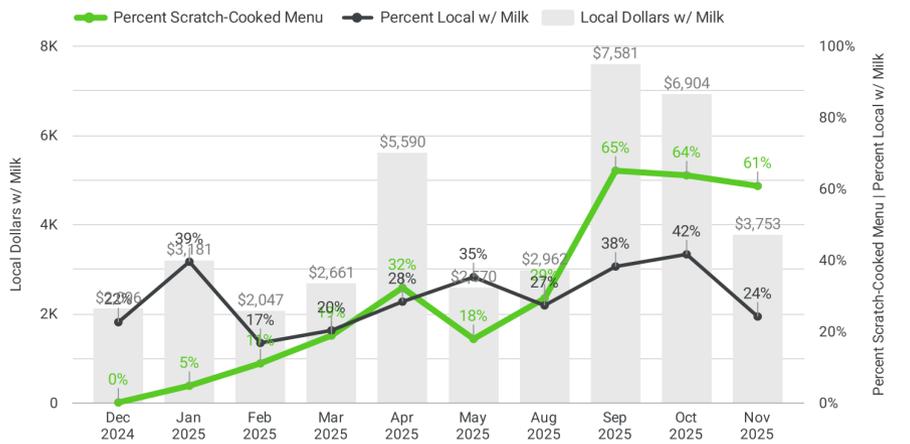
As scratch cooking increases, the opportunity to utilize more local food also increases so we track **percent local food purchases** as well as **dollars spent on local food**.

Ideal Data Trends:

- ↑ scratch cooking
- ↑ local food

Data Highlights:

Local food percentage has declined in the recent month of November as Heather stocked up on local protein in September and October. One local food opportunity is to start purchasing local grains from Janie's Mill.



COST NEUTRAL

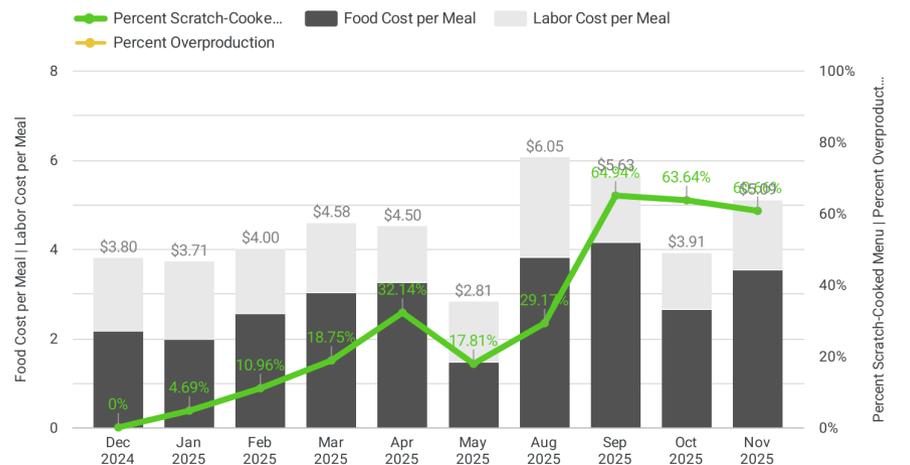
As scratch cooking increases, we track food and labor cost per meal as well as percent overproduction to ensure a cost-neutral program.

Ideal Data Trends:

- ↑ scratch cooking
- ↔ cost per meal
- ↓ overproduction

Data Highlights:

Food cost has decreased slightly in months October and November. Heather has started consistently tracking overproduction and plate waste data in December which we will utilize to guide Heather in further decreasing food cost.



QUARTER HIGHLIGHT

The menu items at New Berlin is sure to capture anyone's eye with bright colors, fresh vegetables, and a diverse options. Their menu often features a variety of Asian inspired dishes, such as Stir Fry, Egg Rolls, and Lo Mein. Heather manages her team at both schools efficiently, with strong leadership that allows them to try new things and get creative in the kitchen.

RECOMMENDATIONS/NEXT STEPS

1. Heather to track and analyze overproduction and plate waste data with the support of the BGP team to decrease food cost
2. Tesla to guide Heather in 2026-2027 local food projections and communicate forecasted needs to farmers
3. Heather to start sourcing local grains through Janie's Mill

PHOTOS



This vibrant scratch-cooked Chicken Teriyaki Stir Fry highlights fresh zucchini, mushrooms.



This creative Cajun Chicken Sloppy Joe puts a fresh spin on a classic favorite and was served with fresh fruit and a three-bean salad.



Heather showcases a comforting classic with Tomato Soup and Grilled Cheese.

PROJECT TIMELINE

