

EXECUTIVE SUMMARY

Heather is an enthusiastic and confident Kitchen Lead who is doing a good job as creatively designed her menus and ordering and incorporating more locally sourced foods into the menu; she sourced 32% of her food budget from local purveyors in August, which is exceptional. Her from-scratch cooking percentage is at 29%; we recommend that she incorporates new scratch breakfast entrees and lunch sides into her menu in order to hit the Year 1 scratch-cooking goal of 40%. We are monitoring her food cost; the cost per meal in August was higher than previous months at \$6.05 partially due to bulk local food purchasing for upcoming months. We will also be tracking Overproduction data in order to further decrease food waste and drive down food cost.

DATA SUMMARY: SCRATCH COOKING IMPACT

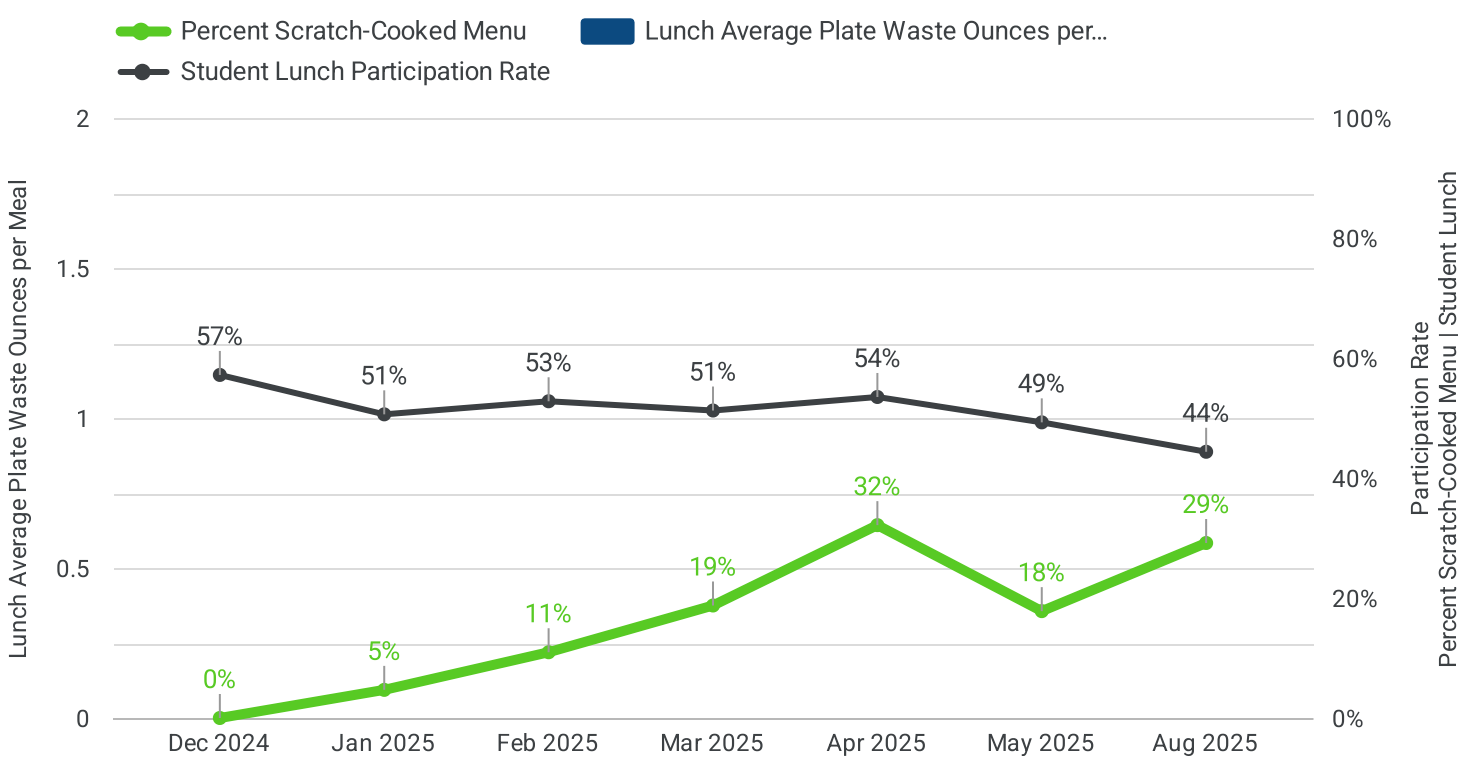
EATER SATISFACTION

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: Heather and her team have started off the new school year on a strong note at 29% scratch-cooking. She can increase her percentage with more from-scratch Breakfasts and a better awareness of Menu Mix at Lunch, featuring more cost-effective options.



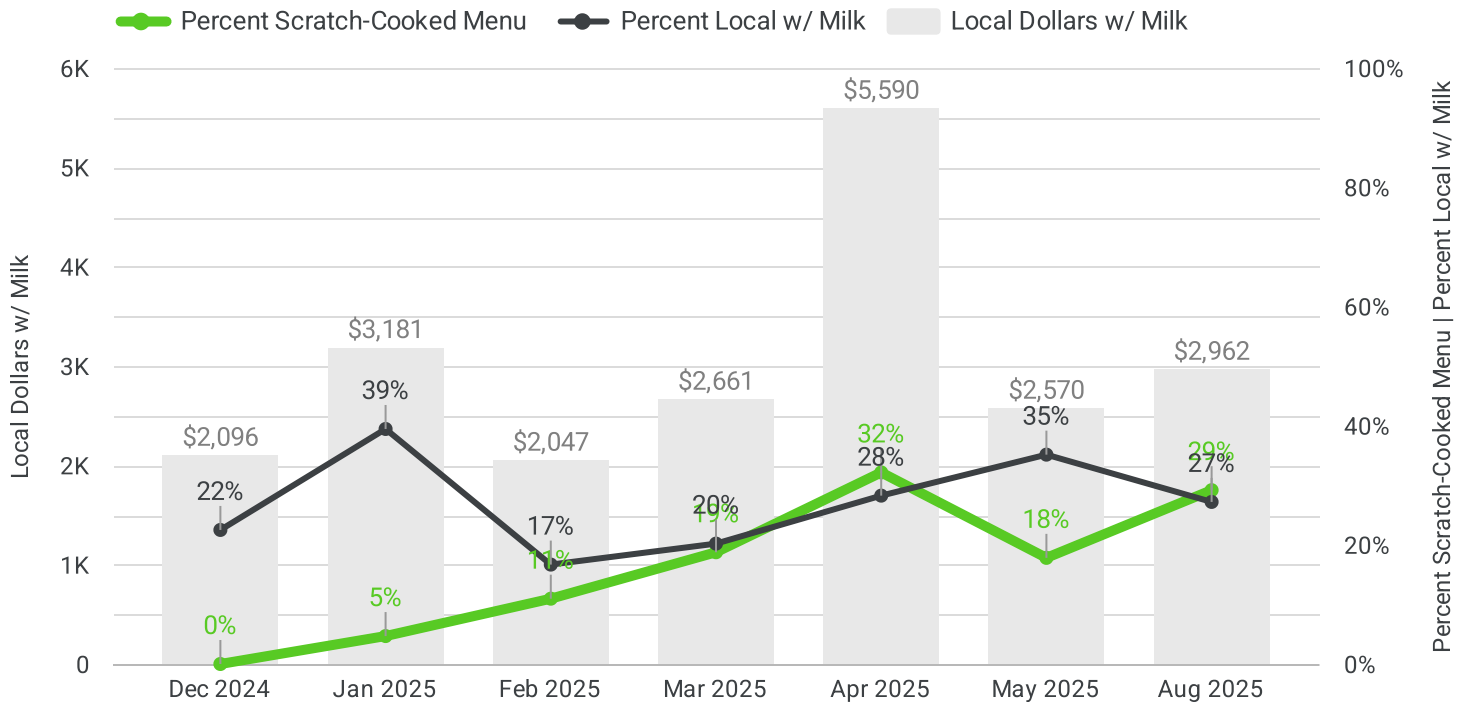
LOCAL FOOD

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: Heather is procuring from grains partner Janie's Mill for flour and oats, and Mitch from Four Lees for chicken and pork products, hitting 32% local in August, which is exceptional.



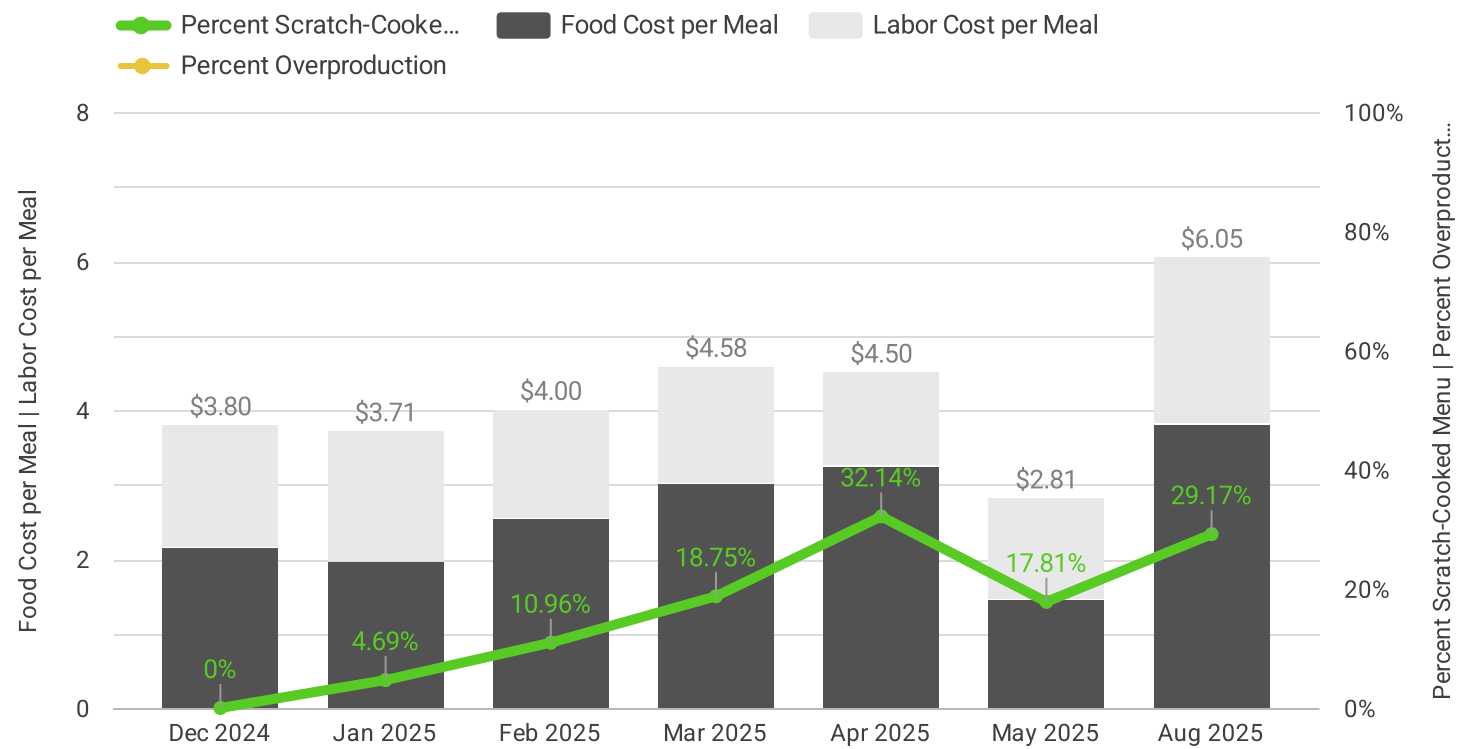
COST NEUTRAL

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 costs are higher than previous months at New Berlin. After a conversation with Heather, we learned that she purchased local chicken in bulk from 4 Lees Farm for future months which caused an increase in food cost for August. SFIA is also working with Heather to consistently track Overproduction to ensure food waste is limited.



QUARTER HIGHLIGHT

Heather started off her school year strong by leading a staff meeting to create enthusiasm, momentum and excitement about doing even more scratch cooking. She reported that her full team is interested in future trainings, after hearing about her experience at the Summer Institute. Integrating New Berlin's high school into the program is the focus this school year, by starting a few new from-scratch menu items, including a Breakfast Bowl with diced potatoes, scrambled eggs and cheese. One of Heather's new menu item highlights this quarter was Peach Pork Tacos which she made using loins from Mitch and locally sourced peaches, as well as Mongolian Pork with a homemade hoison sauce recipe. I spoke with Heather

PHOTOS



A fabulous vegetable stirfry featuring fresh veggies made in the Tilt Skillet / Braiser using a Saute Method.



Mongolian Pork, sourced locally from Four Lees Farm, with Rice Pilaf and Steamed Broccoli and Fresh Kiwi. Incorporating more culturally relevant foods representing the Asian population in the district has been a goal this year.



Homemade Coleslaw, featuring local cabbage. Coleslaw is a great way to utilize cabbage in a way that students will try, due to it's punchy flavor, bright colors and crisp texture.

PROJECT TIMELINE

