



Delivering on Student Well-Being



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Workplace Trends Report: Challenges and Solutions

Sodexo recently released its annual [Workplace Trends Report](#) combining insight from partners, academia, principal research, and leading facilities management and human resource trade organizations.

To compile this information, Sodexo researchers used mixed-method research to monitor and collectively examine trends that affect the quality of life of their consumers in the workplace.

The 2013 Workplace Trends Report offers fresh insight into drivers affecting the people, workplace environment and community impact issues faced daily by leaders and

discussed and debated across the U.S. and around the world. Among its 12 leading trends, the report takes a



deep dive into issues ranging from recruiting and mentoring talent to the corrosive effects of workplace bullying, and from the distinct benefits of sustainable working environments to integrated people and [facilities solutions](#) that deliver increased individual and organizational performance.

View the complete Trends Report here:

<http://www.multivu.com/players/English/59261-sodexo-workplace-trends-2013/>

For additional information, speak with your Sodexo general manager.

Sodexo Announces Smarter Lunchroom Partnership with Cornell University

Recently Sodexo announced their commitment to the Smarter Lunchrooms Movement in schools all across America. The Smarter Lunchrooms Movement was started



in 2009 with the goal of creating sustainable research-based lunchrooms that guide smarter choices.

It is a grassroots movement of those concerned with the way children eat and wish to change these behaviors through the application of evidence-based lunchroom focused principles that promote healthful eating. In October 2010, a partnership between

Dr. Brian Wansink and Dr. David Just produced the Cornell Center for Behavioral Economics in Child Nutrition Programs (the B.E.N. Center) as an experimental think tank devoted to child health, school environments and the behavioral sciences (psychology, behavioral economics and business). Sodexo is committed to bringing this Movement to the nearly 500 school districts in which they operate.

The common-sense techniques associated with the Smarter Lunchrooms Movement help to “nudge” students toward healthier menu selections. The techniques include taking action to ensure adequate volumes of fruits and vegetables are offered to students daily, that healthier options are easily identifiable and accessible to students and barriers to healthy eating are removed. In addition, while the interaction time may be brief, Sodexo food service employees are verbally encouraging students to make healthier food choices every day.

Research from Dr. Brian Wansink's team has revealed that promoting foods in accordance to the Smarter Lunchrooms suggestions can increase selection of fruit by 102%, vegetables from 40 to 70%, and also increase percentage of white milk consumption over chocolate. These tactics are common sense and in many cases already in place in Sodexo schools all across the country.

For additional information on the Smarter Lunchrooms Movement, contact your Sodexo general manager.



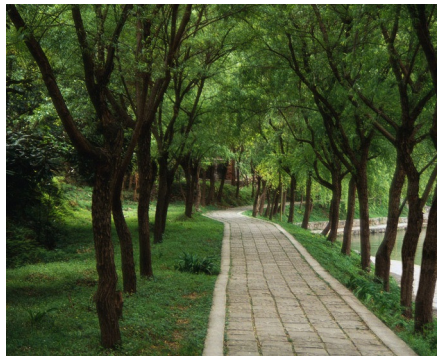
Lawn Care and Planning for Summer Project Work

Sodexo takes every possible precaution to ensure that lawn care operations are conducted safely and with the health of students and staff in mind.

Now that the mowing season is in full swing, below are a few tips we use to make the burden easier. These are equally good guidelines for anyone performing lawn care or trimming shrubs.

- First, be sure to start by sharpening or replacing blades on mowing, trimming, edging and hedge cutting equipment.
- Then, check to make sure all safety equipment and guards are in place.
- Additionally, in the business environment, we have personal protective equipment on-hand, including hearing protection, gloves, safety glasses or face shields, and safety shoes. At home this translates to safety first—for example, you should not be mowing the lawn with sandals on.
- Another safety precaution that is that Sodexo does not mow, edge, or trim near students and staff. Flying debris from any of this equipment could inadvertently cause a serious injury. While operators are protected from this danger, passersby are not. This is a good rule of thumb to follow at home too.

- The second reason for not performing lawn work when people are in the vicinity is to limit their exposure to the dust, pollen, seeds, and other respiratory irritants present when you mow, trim and edge.



Sodexo is mindful that irritants released during lawn care operations are equally responsible for absenteeism in students and staff with respiratory conditions as indoor air quality issues.

On a side note, trimming hedges does not generate the level of dust and pollen, in most cases, that lawn care operations do; however the risk of flying debris is still an issue.

May is also the time when Sodexo facilities employees plan for summer projects, specifically deep cleaning carpets, refinishing floors, and thoroughly cleaning areas that are more difficult when school is in session. Properly sized personal protective equipment available to

support these operations.

Another factor to consider are the school operations and renovations that will occur during the summer months. This is the only time when renovations or construction can take place with little interruption. Careful scheduling among all of the activities of summer, to include summer school and on-going school and community events, makes summer projects much more efficient and eliminates continuous rescheduling or re-work.

For Sodexo, student well-being is all about how well we fulfill our responsibilities to provide a safe and healthy learning environment. These reminders will help us all focus on those aspects of safe operations that deliver the quality that is our hallmark and truly make every day a better day.

Thank you for all that you do every day to support our students, faculty, staff, and our Sodexo employees. Please contact your Sodexo general manager with additional questions.



Employees Join Forces for Change: Sodexo Servathon



Every April, Sodexo employees around the world fight hunger during Sodexo Servathon. This year's Servathon activities included fundraisers, food drives, donations of surplus food and volunteering at food banks, just to name a few. The success of Sodexo Servathon is due to the thousands of Sodexo employees who donated time, money and food to help those at-risk of hunger. [View a Servathon video and see how Sodexo employees get involved.](http://www.youtube.com/watch?v=8AdDk7Hx5n) (<http://www.youtube.com/watch?v=8AdDk7Hx5n>)

This year we will be assisting at events in both Salem and Medford

Upcoming events

MealTime - April 17th. Three Rivers is hosting the Southern Oregon training for our point of sale system where All users are invited to attend an in-depth seminar on the MealTime program. New hardware demonstrations and future upgrades are presented. Lunch is also provided through our Three Rivers Catering Department.

Farm to Market - April 29th at

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. This year we are partnering with all our secondary schools to provide meals at any sporting venue throughout the summer including clubs, camps and regular team workouts. We will provide breakfast and lunch and deliver meals to each site on a daily basis from June 14th to August 23rd.

Madrona Elementary. The gym and Kid's Way Cafeteria will be transformed to a fair like atmosphere to promote good nutrition, healthy living and introduce the students to Oregon's wonderful agriculture as well as new and exciting fruits and vegetables from around the world.

Fort Vannoy Bingo Night — May 10th. We will be providing all the

food and drink for

this third annual event. This is a fun filled family event of bingo with a Hawaiian theme and all are invited.

Merlin Alternative Center - May 16th. Student Barbecue with Cheeseburgers, Potato Salad and all the fixings.



Menu Verification Compliance Audit

The Oregon Department of Education (ODE) conducted a verification audit of our menu plans for the months of October and March. This audit was to ensure that our program is following the new guidelines in each of our menu plan including K-5, 6-8, 9-12, 6-8 MAC and 9-12 MAC for the Healthy Hunger Free Kids Act. This audit included verification of menu plans for both breakfast and lunch at all levels as well as site visits to each of the grade levels. Each menu plan was reviewed including recipe analysis, CN label compliance, invoice verification and menu plan production records to ensure that we are purchasing, serving, planning and nutritionally analyzing our menus in accordance with the guidelines. Our program was chosen as the first verification audit conducted by ODE in the state this year. In our exit interview, we had only two changes that needed to be made, grains in our cinnamon rolls served at all levels was incorrectly credited in our data base and the lasagna noodles we purchase was not a whole grain or whole grain enriched. Both of these items were immediately corrected and we are now in full compliance. We prepared a book for each menu plan that included menus, production plans, recipes and nutritional contribution reports so that when the auditors started, all the program data and information that would be needed would be in one place and ready to go. Our program was noticed as being in compliance in all other area that the auditors were reviewing and was praised for the pre-preparation that we had done to have everything ready and available. It was also acknowledged that if there was something that we could "fix" immediately, we did so. Much thanks goes to Donna Davis and Wren Murphy-Sheldon in the Food Service office for their assistance in preparing this review. Great job ladies!