

Nutrition Service Update

November 2010

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Food Service Program Results

Participation percentages have been good in both breakfast and lunch categories. Our program was right at budget for both breakfasts and lunches. Snacks are below budget as we have moved snack programs to the supper venue, which provides students with a heartier meal as well as a much greater reimbursement rate. We are currently attempting to transform the Williams Elementary School snack program to the supper program. As winter weather approaches, we anticipate the usual trend of increased meal participation at all sites.

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Lunch Trays

The Food and Nutrition program purchased 2800 new 4-compartment lunch trays for all elementary schools. These new trays are refreshing and exciting for the students. Other benefits are the trays are easier for the students to stack at the end of their meal and easier to wash and store by the cafeteria staff. In addition, the trays are smaller and easier to manage for the “little one’s”. Students, staff, and Principals have been excited with the “upgrade” in the program not to mention that they look great!



Lift-Off!
Our
Nutritional
Ambassador

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Upcoming Events

Oregon School Board Association Convention — November 11th—13th
Please Join us on Friday, November 12th for our client reception.

Thanks giving Holiday Meal — November 10th, at all our schools.
We invited all students, families and staff to join us for lunch
which featured our Traditional Thanksgiving meal and all the fix-
ings.

December Holiday Meal — December 7th at all our schools.
We invite all students, families and staff to join us for lunch and
which features a Special Holiday meal with all the fixings.

December — Toy's For Tots — On November 15th, we will be starting our
annual collection of toys at all our school sites. These toys will be
distributed to needy families throughout Josephine County for
distribution on December 18th at the Merlin Alternative Center.



Produce of the Month

This month we are featuring Grapes as our produce of the month. This item is a kid favorite, healthy and loaded with vitamins. Grapes often grow in a cluster of 6-300. They are generally, yellow, green, crimson, black, dark blue and pink in color. Grapes are grown in temperate zones. Temperate zones are the regions which are quite conducive for the growth of vegetation of any sort. They include Asia, Africa, Australia, Europe, North and South America.

Staff Birthdays

November

Michelle Ingram—Lincoln Savage
Jeanette Katzenbach— IVHS
Sandra Fegley-Gray—Evergreen

HAPPY BIRTHDAY!!!



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Provision Schools

This year, all our Provision II schools (Williams, Evergreen, Lorna Byrne) were required by the Oregon Department of Education to recertify their provisional status. This process required us collect applications from all Provision II schools, which families have not had to complete an application for over 6 years. Our office processed an additional 1100 applications this year over last year. The recertification required a lot of coordination with each school to get information and the word out to parents about completing an application. Evergreen shined as they has an application for EVERY student enrolled. What a remarkable effort with terrific results. Williams and Lorna Byrne were a close second behind as well. With results pending on the Free and Reduced status, we hope to continue with no-charge meals at all these schools. We would like to thank the staff and Administration for the support at each and every school.



School of the Month

We have started a new program called Kitchen of the Month. This program acknowledges a kitchen in our district for above and beyond efforts, team work and safety.

September recognized Jerome Prairie as the Kitchen of the Month as the Manager, Cary Polka is in a new position as lead Manager and has stepped up to ensure that all program standards are met and students are taken care of while continuing to learn her new lead role. Also, second cook, Sami Stracener has eagerly stepped up to assist in the operations after school at the Boys and Girls Club while the lead there has been out due to illness.

October recognizes Evergreen Elementary for outstanding teamwork in coordinating efforts on getting all student households to complete the Provision II recertification process. This has taken a lot of time, effort and commitment on all staff at the school and the results have shown.

Both schools have done a fantastic job in ensuring that our students are taken care of and continuing to provide outstanding service to each and every customer in their building.

Congratulations to both schools for showing efforts above and beyond expectations!

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Chopsticks Update

There's a new "buzz" about the cafeteria at all our Middle Schools. With the new Chopsticks program rolling out this month, students can't wait to get to lunch and have some of their favorite oriental cuisine. Initial sales have been fabulous, serving between 90—120 meals from this program per day. As an added offering for the students, it is available to all students as a reimbursable school lunch. We are now focusing on our fine tuning of the program and then rolling it out to all the elementary schools as a monthly offering. Students have been very excited and meal participation of this new format has been outstanding. Great job ladies!



Safety

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

Lock out tag out training - Procedures for ensuring equipment is rendered inoperable when cleaning or repairing.

Thermometers - Proper cleansing, sanitizing, calibration and use of stem and probe thermometers.

Good Housekeeping— Guidelines for a clean work environment.

Thawing Food - Approved methods for thawing frozen food products

We will continue this school year with staff awareness, increased focus and informative safety training throughout the school 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!