

**Item of information regarding SFE
May 13, 2024**

1. Background:

Attached is information provided by SFE Food Service Department and staff continue to work hard preparing for the 2023-2024 school year. SFE continues on ensuring quality food choices and service.

2. Process:

Each month SFE provides a report of the monthly activity for review and payment.

3. Fiscal Impact:

We pay Southwest Food Services monthly from the invoice presented by the Company. Monthly invoices are reviewed with the Food Service.

4. Recommendation:

No recommendation action necessary.

5. Action Required:

No action required

6. Contact Person:

Pam Bendele



What's
Cooking?

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April 2024

Uvalde CISD and SFE, work together to provide our future leaders the nutritional fuel to be ready to learn and reach their highest potential. Thank You to the entire Uvalde CISD Team, as we work to feed the students we love!

Uvalde CISD believes that ALL STUDENTS deserve, fresh and delicious meal options to enjoy.



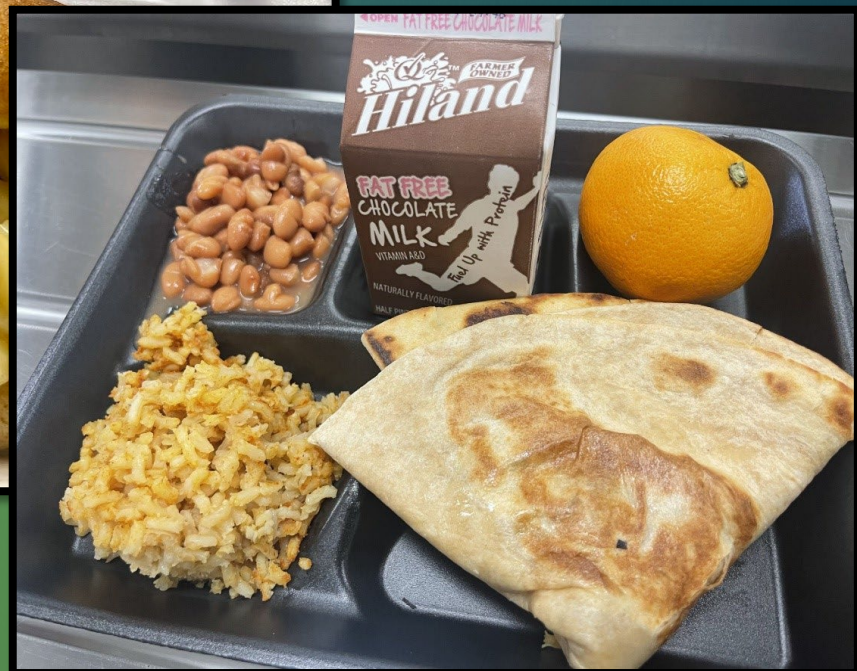
In the month of April, we have a few events that we launched for the kiddos.

Our first event was our week long Menu Madness recipe promotion. During this promotion we showcased new recipes that utilize new products from Jennie-O Farms.

Below there are photos of two of the recipes we executed.

The photo on the left is a Macaroni and Cheese Hotdog. In this recipe we utilized a new type of turkey hotdog.

The photo on the right is a Cheesy Turkey Barbacoa Quesadilla. In this recipe we utilized a new type of shredded turkey with seasonings to make it look and taste like barbacoa!





We hosted a Rover Chef at Uvalde Elementary for the Student Council members.

During this Rover Chef our Nutritionist and District Chef worked with the kiddos to teach them a little bit about washing their hands while handling ready to eat food items, and how eating healthily can be tasty and fun!

We worked with the students to help them prepare Ants on a Stick. We offered various toppings as well as three different types of nut butters; almond, sunflower, and peanut.

The smiling faces certainly speak for themselves!





We also participated in the Dia de los Ninos event at the Uvalde County Fairplex. The event that we ran was a Farmer's Market. During this Farmer's Market we showcased and in some cases introduced fresh Blood Oranges, Sugar Snap Peas, Blackberries, Blueberries, and Heirloom Cherry Tomatoes. This event was a lot of fun because we were able to get children happy and excited about some fresh vegetables and fruit!





What`s Cooking?



This Month In The Child Nutrition

Dept.

87095 Meals served in April

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Smiling faces and happy tummies is what this is all about!



We would so
appreciate
hearing from
you!
Please contact
the SFE team

