

Nutrition Service Update

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 Making every day a better day

October 2009



Food Service Program Results

Participation percentages have been outstanding in both breakfast and lunch categories. Our program served 4323 lunches over budget (+ 6.69%) and 1116 breakfasts over budget (+ 3.31%). Snacks are lower than budget which is due to our continued efforts to change snack programs to Child and Adult Care Food Programs (supper). This change allow us to provide heartier, more nutritious meals to our students while receiving a much larger reimbursement for each meal. We are currently attempting to transform the Lorna Byrne Middle School snack program to supper. District revenues are over budget 13.74%. This is **great** news considering attendance is down across the district due to illness.

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Heinz Dispensers



We purchased new condiment dispensers for our schools. These units dispense one ounce portions of product with a push of the handle. Each unit is clearly marked with what condiment is inside The Heinz program allows for better clean up, an improved new look and reduced labor to dispense or refill product. The condiment is purchased in bulk 3 pound bags which saves the program money and the product is shelf stable which allow more flexibility for storage in each kitchen.



Lift-Off!
Our
Nutritional
Ambassador

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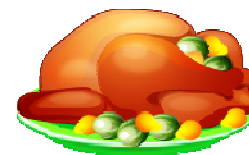
Upcoming Events

Kitchen Manager Retreat – October 17, Camas Washington
I will be taking 5 Kitchen Managers to a fun filled day of learning and networking sponsored by Sodexo.

Farm to Market – October 29, Fort Vannoy Elementary
Our fun filled day with focus on healthy eating habits, nutrition, food sources and we top it all off with a free lunch for all students and parents.

Oregon School Board Association Convention – November 12–15
Please Join us on Friday, November 13 for our client reception.

Thanks giving Holiday Meal – November 19, at all our schools.
We invite all students, families and staff to join us for lunch which features Turkey Gravy, mashed potatoes and all the fixings.



**It's on the web
(coming soon)**

Food Service Web Site

Food and Nutritional Services has started an expansion of our web site. This site is currently under construction. Our plans is to improve program communication to District administration, staff, parents and students. Some of our information will include monthly newsletters, nutritional information, student activities, staff contact information and expanded information about the program. This site can be viewed through the departments link on the District home page.

Staff Birthdays

September

Nancy Burks -Hidden Valley High School
Janice Eskitgis - North Valley High School

October

Sandra Johnson—Manzanita Elementary

HAPPY BIRTHDAY!!!



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Oregon Healthy High School Challenge

Last March we held the first Oregon Healthy High School Challenge. Twenty-seven Oregon High schools participated in the challenge, with daily points awarded for students making healthy choices in the cafeteria. This year the Challenge will take place in November, with a few changes to the competition. Points will still be accumulated for making healthy choices in the cafeteria, but the program will now offer several awards, with high schools of comparable size competing against each other to create a more equitable competition.

Safety

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

Back Safety - A guide to proper lifting to reduce the potential of injury.

Using Gloves - Rules for glove use while in the kitchen.

Personal Protective Equipment - Regulations for use of essential safety equipment while performing higher risk tasks.

Preventing Cross Contamination - Staff procedures for proper storage, production and service of food products.

We will continue this school year with staff awareness, increased focus and informative 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!

