

# Nutrition Service Update

February 2012

**sodexo**  
Making every day a better day



## Food Service Program Results

January was a great month for participation in the Food Service program. We were above budget for breakfasts, lunches and snacks. Supper meals are below budget but are trending upwards due to local advertising for the Boys and Girls program. Enrollment is steadily increasing providing additional participation opportunities. This spring, we will be providing food and supplies to the Grant Pass Nation Little League for concessions during the games, producing additional revenue to the Food Service program. In addition, we are looking into possibilities to provide meals for Head Start, Brighton Academy and New Hope Christian School.

## Inside this Issue:

### Table of Contents

<b>Program Results</b>	<b>1</b>
<b>M.A.C.</b>	
<b>Our Team</b>	
<b>Parent Luncheon</b>	<b>2</b>
<b>Produce of the Month</b>	
<b>Kitchen of the Month</b>	
<b>Did You Know Cafe</b>	<b>3</b>
<b>Safety</b>	



## Merlin Alternative Center

Due to the fact that we have no cooking or holding facilities at the Merlin Alternative Center, and we can only provide the students cold lunches, we have established a "special hot meal" once a month for all of the students. Meals are prepared at North Valley High and transported to MAC fresh and hot. We started this program in January and will continue through the remainder of the school year. In addition, we asked the students to see what would their favorite items for lunch. In May, we will be providing the students and staff with a barbecue with burgers, chips, fruit, milk and all the fixings. Students and staff have been very appreciative of this new program.



**Lift-Off!**  
**Our**  
**Nutritional**  
**Ambassador**

## Nutrition Services Office Team

**Michael Morris, Food Service Director**  
[michael.morris@threerivers.k12.or.us](mailto:michael.morris@threerivers.k12.or.us)

**Donna Davis, Admin Assistant**  
[donna.davis@threerivers.k12.or.us](mailto:donna.davis@threerivers.k12.or.us)

**Wren Murphy-Sheldon, Catering Manager**  
[wren.murphy-sheldon@threerivers.k12.or.us](mailto:wren.murphy-sheldon@threerivers.k12.or.us)

# Nutrition Service Update

February 2012

**sodexo**  
Making every day a better day



## Parent Luncheon

Starting in January, we are inviting parents and families to Manzanita Elementary for a special meal with their student. Our guests will have the opportunity to observe our program and enjoy lunch with their student. The cost is \$3.25 for adults and \$2.35 for siblings. Meals include an entrée, a variety of fruits and vegetables from our offering bar and milk. This promotion will provide additional exposure to the Food Service program while providing additional revenue. We hope to roll this out to all elementary schools in the District in March.



## Produce of the Month

Green Beans are our offering this month at all our schools. Because of their rich green color, we don't always think about green beans as providing us with important amounts of colorful pigments like carotenoids. But they do! Recent studies have confirmed the presence of lutein, beta-carotene, violaxanthin, and neoxanthin in green beans. In some cases, the presence of these carotenoids in green beans is comparable to their presence in other carotenoid-rich vegetables like carrots and tomatoes. The only reason we don't see these carotenoids is because of the concentrated chlorophyll content of green beans and the amazing shades of green that it provides.

## Kitchen of the Month

Each month at our monthly Manager meetings we recognize one of our kitchen teams for going above and beyond their job expectations. Our recognition for January was:

Fruitdale Elementary — Our ladies in the cafeteria have provided continuous support for vacant position at our Boys and Girls program in Grants Pass. They have been available to cover the schedule each day and while continuing to provide outstanding meals and service to Fruitdale students. Congratulations to both Janet Schenhoff and Amy Berg for an outstanding job and team attitude!!!



# Nutrition Service Update

February 2012

sodexo  
Making every day a better day



## Safety

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

The MSDS (your guide to chemical safety) - Information for use, storage and emergency procedures for all chemicals in the kitchen.

Receiving and Storing - Guidelines for insuring the safety of food products upon delivery.

Clean up Safety – Basic rule of “clean as you go” work practices.

Sanitizing Food Contact Surfaces - Proper cleaning techniques for cleaning the kitchen work areas.

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!



**In Process:** Middle schools are converting from EDZ zone to Did You Know Café format



## Did You Know?

If you have been to one of our middle schools during the past few years, you'd notice that the color scheme has a mix of dark green, purple and yellow. The colors were all fine and dandy during the time when it was introduced, but a newer, modern update of our cafeteria program has been unveiled at Lincoln Savage Middle school. Lorna Byrne and Fleming middle schools will be retrofitted to the new scheme this year as well. The new look features highlights from nutrition, achievement, environment community and activity, which are areas from our “student well being” format.



STUDENT  
**Well-Being** by sodexo  
Nutrition • Achievement • Environment • Community • Activity