

# Nutrition Service Update

May 2011

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## Food Service Program Results

April was a descent month for participation in the Food Service program. With 1 budget reduction day we are very slightly below budget for breakfast and lunch meal programs. We have seen increased attendance in the Supper programs this spring resulting in increased participation resulting in counts above budget. Catering has been fantastic in April with 12 events completed in the District by our program. We continue to promote catering and May looks to be even better.

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## Upcoming Events

- Lorna Byrne Family Night — May 12th
- Grants Pass National Little League Field Day BBQ— May 14th
- Valedictorian Luncheon — May 19th
- Illinois Valley High School Bring you parent to lunch BBQ — May 20th
- Madrona Carnival Night BBQ — May 19th
- Illinois Valley High School ECMC Dinner — May 24th



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

## Nutrition Services Office Team

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## 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. Last year we were able to provide over 29,000 meals within Josephine County. We are looking for additional site opportunities that can host breakfast and lunch meal service. We are also partnering with each of our High School Athletic programs to provide meals at each sport camp or practice. Meal will be served from June 13 through August 26th at (currently enrolled) 14 sites.



## Produce of the Month

May's produce of the month is a variety of lettuce mix that is being supplied by our local Fort Vannoy Farms. The lettuce mix will include green leaf, butter crunch and red leaf lettuce. We will continue throughout the month to offer this local product to all our students on our daily offering bar. We are working with Fort Vannoy Farms to supply us fresh local product throughout our summer program.

## Staff Birthdays

May

Janet Schenhoff—Fruitdale Elementary  
Gretchen York — Lincoln Savage Middle School  
Raquel Anderson — Lorna Byrne Middle School  
Caren Kelly — North Valley High School  
Jacqueline Samuelson — North Valley High School  
Jeff Brazille — Food Service Warehouse

**HAPPY BIRTHDAY!!!**

**NEW—** Look for our full catering menu on the District web site.



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## 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 March was:

North Valley High School — for support with catering when needed, exceptional teamwork and a continual positive attitude, despite what “curve” is thrown at them. North Valley also produces all the breakfasts and lunches for the Merlin Alternative Center each day. Great Job Ladies!!!



## Fruit and Vegetable Program

We have applied for USDA sponsored Fresh Fruit and Vegetable Program for the upcoming 2011—2012 school year. This program will provide fresh produce to all students in our schools outside the normal breakfast and lunch service times at no cost. We will also be providing educational material to support each of the different products we serve. This will also enable us to purchase even more fresh produce locally.



## Safety

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

MSDS Your Map to Chemical Safety - A review of the manual for chemical safety.

Fryer Safety - The six steps ensuring safe operation of a deep fat fryer.

Preventing Slips, Trips and Falls — Do's and don'ts for a safer working environment.

Safe Off-site Service - Guidelines for safe transportation of food.

Good Housekeeping — Good practices for keeping the kitchen clean.

We continue each month to promote staff awareness, increased focus and informative safety training. 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!

