

Glassboro School District

April 2015 Monthly Update



May 19, 2015

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Our Core Values:

- 1. Concentration on your Organization could help to avoid a negative situation.*
 - 2. Always remember to have good Communication because it will lead to less Frustration!*
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Summer Lunch Program

Summer Lunch Program: It is official; the Summer Lunch Program will begin on July 6, 2015 to July 30, 2015. Monday–Thursday from 11:30 am–1:30 pm. This is a great program for the children in the district and surrounding counties to receive free and healthy lunches. The program is open to children 18 years or younger and the location will be in Glassboro's Dorothy Bullock Cafeteria. We are looking forward to feeding 50 or more children this summer.

Weekly Cook's Meetings

Our ongoing weekly cook's meetings are still an exciting way to share information, learn new techniques and teach ServSafe principles and practices to help our cooks to deliver safe, delicious and nutritious meals to our children while practicing preventive food safety measures. Some of the things they learned this month:

- High Risk Populations
- What to do with dented cans
- Maximum amount of time hot or cold food can be held w/o temperature control
- Food allergies symptoms
- Shigella- Bacteria that flies pass on. The best way to control them is to keep flies out of your establishments and keep food covered.

My goal is to have all the cook's certified with the ServSafe Manager's Certification by the end of the school year. This is a 5 year certification that will be proven beneficial to them and the children that we are feeding.

Look at what's new

Bullock's Children's Garden! Celebrity Landscaper Ahmed Hassan (ahmedhassan.tv) and Mike Pasquarello from Elite Landscaping joined forces to create this wonderful outdoor classroom for the students at Bullock. Simon Allinson (Chef at Bullock) has created a delicious Bruschetta with the tomatoes, basil and herbs from the garden.





*Would you rather be
stranded on a deserted
island alone or with
someone you despise?*

Employee News

I am pleased to announce that Nutri-Serve has grown a couple more good flowers in our own backyard and has placed them in fertile positions. Miss Rita Polillo (Bullock), Mr. Willie (Bob) Mcrae (High School), Miss Rita Davis (Rodgers), Miss Loretta Connor and Miss Maria Quinones. They are substitute food service workers to fill in and assist with prepping, cleaning and serving when necessary. If you see these newly planted flowers, congratulate them and watch them blossom! It is our desire to have the best for the Glassboro district.

Making the Menus News

We are constantly looking for ways to improve the quality and taste of the food for the students and for the staff here in the district. Here is a highlighted thing that took place in April:

- Come to the High School and see more changes for the better! We now have opened an express line to help shorten the long breakfast and lunch lines. Some items that you will see on the express line:
 1. Grab-N-Go Meals.
 2. Power Packs (Muffin, Fruit, Cheese) etc.
 3. Healthy Snacks
 4. Cookies
 5. Pizza

Administrative Review

The Pupil Charge Policy has been a very instrumental tool in obtaining over \$6000 in outstanding meal charges for the month of April. Thank you to the Board of Education, the Principals, the Teachers and the Nutri-Serve Team for your hard work with enforcing this Policy!

Here are the official positive and negative balances for the month of April!

4/30/2015	POSITIVE BALANCES	NEGATIVE BALANCES
BOWE	3211.92	1399.49
BULLOCK	3645.25	4088.20
HIGH SCHOOL	2319.74	5725.97
INTERMEDIATE	1238.94	776.48
RODGERS	1350.15	1484.12
TOTALS	11766.00	13474.26



Tortilla Chip Recipe

Chef Simon's homemade baked tortilla chips.

Stack one pack of flour tortillas and cut into triangle shapes of eight (like you would a pizza) than break apart each piece and put in a large bowl. Mix together 1/2 cup of butter, 2tbs of garlic powder, 2 tbs of onion powder, and salt and pepper to taste. Pour butter mixture over tortilla pieces, spread evenly on a sheet tray and bake for 7-10 minutes on 350°. Enjoy!



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