


GLASSBORO PUBLIC SCHOOLS
GLASSBORO, NEW JERSEY

TO: Mark Silverstein
FROM: Walter Pudelko 
DATE: October 13, 2015
RE: Agenda Items for October 14, 2015 Operations Agenda

Monthly Food Service Narrative

Attached is the September 2015 NutriServe narrative report for Food Service Operations.

WSP/b

Attachment



Glassboro School District

September 2015 Monthly Update



THE BASICS: USDA New Professional Standards In School Food Service

On July 1st 2015, the USDA introduced new requirements for formal and ongoing education and training for foodservice professionals.

Training Standards for All School Nutrition Program Employees		
	School Year 2015-2016	School Year 2016-2017
All Directors	8 Hours Annual Continuing Education/Training	12 Hours Annual Continuing Education/Training
All Managers	6 Hours Annual Continuing Education/Training	12 Hours Annual Continuing Education/Training
All Other Staff	4 Hours Annual Continuing Education/Training	6 Hours Annual Continuing Education/Training
All Part-Time Staff < 20 hr/week	4 Hours Annual Continuing Education/Training	4 Hours Annual Continuing Education/Training

Note: If hired January 1 or later, an employee must only complete half of the above required training hours

Training Areas: Nutrition, Operations, Administration, Communications/Marketing.
 Nutri-Serve Food Service Directors will be attending the NJ School Nutrition Association Conference over Teacher's Convention in November. This conference will provide additional information on these professional standards. The conference will offer trainings on approved topics for Food Service Directors to obtain ALL of their yearly professional development credits. It will also provide Food Service Directors with the training materials for them to bring back for school food service staff.

September Fun Days (Highlighted on Menu)

Sept 11: We Celebrated Nat'l Cheese Pizza Day! We celebrated National Cheese Pizza Day!

- ◆ It's estimated that 58% of Americans order pizza the day of the Super Bowl, making it the biggest takeout day of the year.
- ◆ 93% of Americans eat pizza at least once per month.
- ◆ Pepperoni is the most popular topping!
- ◆ We serve pizza with a whole wheat crust! Make a healthier version at home by using less cheese, extra sauce, turkey bacon or pepperoni and lots of veggies!



Sept 17: Wacky Watermelon Day

On September 17, students who purchased the school lunch had the option of choosing a watermelon pop as their fruit. It's a slice of watermelon with a popsicle stick in the rind.



Sept 23: The First Day of Fall!

On September 23, we celebrated the first day of fall! Students enjoyed a delicious fall themed lunch featuring a fresh tomato and cucumber salad and harvest pudding (sweet potatoes blended in vanilla pudding) for dessert.

This institution is an equal opportunity provider and employer.

Breakfast After the Bell!

Breakfast After The Bell is a new initiative in the Glassboro School District that had a slow start but ended strong. In an effort to monitor the programs progress, I visited several classrooms at Bowe. My observations were astounding. The kids were enjoying their breakfasts during instructional time! The teachers seem to be happy as well with this not taking away from their classroom lessons. The students were receptive to the idea of giving feedback and genuinely enjoyed the feeling of having a say in their morning meals. The general consensus was that they would rather have pop tarts and cereal bars opposed to the cold cereal.

NSFM's Corporate Chef pairs with Chef Trenay to Increase Efficiency in the GLA Kitchen!

US Foods will start delivering to Intermediate and Rodgers starting in October 2015.



Nutri-Serve's corporate Chef, Ilene Ivy recently visited the Glassboro district and has been instrumental in assisting with depleting the commodities in the freezers and reducing inventory. She also came up with some great recipes (Bull Dog Grilled Cheese, Cheese Burger Subs, etc) and shared some fantastic ideas on how to make the meals more appealing to the students. Thank you Chef Ilene!

Coming Soon...

Soft pretzels from the Philadelphia Pretzel Company, located in Glassboro. They carry Honey whole wheat

pretzels (which are smart snack approved), mini pretzels and their regular soft pretzels.



Rodgers welcomes a new staff member, Mae Ramos. She is a Bus Driver here in the Glassboro district. She has experience with prepping, cooking, serving and record keeping. All of which are core components that comprise a quality Nutri-Serve employee. Heather Roe, formally located at the High School is now the cashier at Rodgers, so far this arrangement works out well. Intermediate, Bowe and Bullock are fully staffed; however at the High School we are looking to fill two open positions.
 - 9:30-12:30pm a Food Service Worker (prep/serving) and a Cashier (prep/ cashier) 9:30-12:30pm.

Please Detach and Return to Food Service Director

We Want Your Opinion:

Name: _____

Date: _____

I would like more information on: _____

I would like to suggest: _____

I am concerned about: _____

Dining Service Contact: Trenay Parker, Food Service Director 856-652-2700 ext 4712, GLA@nsfm.com