



Glassboro School District

January 2016 Monthly Update



Making the Most of your Commodity Allocations

January is the time of year where Food Service Directors and their Supervisors review current commodity usage to help plan for next year's diversion decisions.

The USDA Foods Program provides food, referred to as commodities, to school districts participating in the National School Lunch Program (NSLP). The goal is for these offerings to make up 15-20% of the food cost in preparing each student meal. This helps school districts to serve meals at extremely affordable prices for families. The USDA Foods Program uses a calculation to determine the proper entitlement, or money allocated, to your school district. This formula is based on your Average Daily Participation (ADP).

$$\text{Entitlement} = \text{ADP} \times 180 \text{ schools days} \times \text{Commodity Value Per Meal (A USDA Determined Value)}$$

This commodity allocation can be distributed in 3 ways:

1. **Direct Delivery**— also know as "Brown Box" these foods can be unprocessed (raw ground beef, whole turkey, frozen berries), minimally processed (canned fruit & veggies), or processed valued added products (turkey taco meat, roasted chicken, frozen fruit cups).
2. **Processed Commodities**— Items purchased in bulk form are shipped to processors on behalf of the school district. An example could be chicken shipped to Tyson to be made into chicken nuggets. The district receives a discount on this item for providing the bulk product. The more expensive center of the plate items such as meats and cheese allow for the greatest savings.
3. **DOD (Department of Defense) Direct Delivery Produce**— This is a new program where commodity dollars can be used to purchase fresh produce through Seashore Produce. Directors interested in this new program attended the USDA Commodity Food Show on January 21st in New Brunswick to learn more information and sign up.

In February, Nutri-Serve holds meetings in locations throughout New Jersey where our purchasing department and supervisors assist Food Service Directors in making diversion decisions for the upcoming school year. As a team, we review commodity usage from last year, menu plans and district preferences. During this meeting each director completes the NJ State Commodity Selection Worksheet (CSW) indicating their commodity diversion decisions. Decisions are reviewed with the district's Business Administrator who signs a Food Service Management Company Authorization

January Fun Days (Highlighted on Menu)

January 6: National Bean Day!

Beans can be a tough sell for our customers but stealthily sneaking them into a cookie has proven to be a great technique. The beanie cookie featured on the January menu for National Bean Day is made with refried beans. These beans add to the soft texture with the nutritional bonus of healthy fiber and protein. It may be called a beanie cookie but it looks and tastes like a snickerdoodle!



January 19: National Popcorn Day!

There must be a food holiday for everything!! Popcorn can be a healthy whole grain snack, with fiber and antioxidants plus a large portion size: you can eat 3 cups of popcorn for only about 100 calories (not including any butter or sugar that may be added). On January 19, students who purchased the school lunch received a bag or cup of popcorn!



This institution is an equal opportunity provider and employer.



January Happenings!



Now its time for a four month check up. How are we doing? NutriServe's mission is to provide nutritious, high quality food and customer service by a food service staff who model a professional attitude.

They are guided by a teamwork-approach to management. This results in satisfied customers and a more effective program saving taxpayers money. You asked for more variety, we did it. You asked for breakfast in the classroom, we did it. You asked for certified safe food handlers, we did it. Whatever it takes, we will do it! Please let me know how we can continue to make things better for your district.



INTRODUCING...

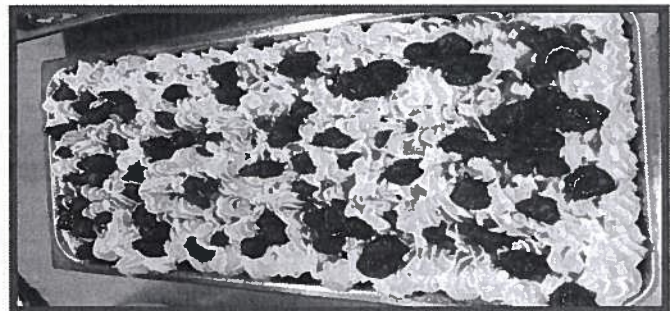
Beanie Cookies

The students in the Glassboro Schools had the pleasure of eating the beanie cookies on National Bean Day. Loretta at the High school made a batch that was delicious and nutritious!

Check out what's cooking in Your School District!

Strawberry Shortcake/Pancake Bread Pudding!

This was a brown box dessert created by Chef Trenay. The ingredients are frozen strawberries, whole wheat pancakes, margarine, frozen eggs, brown sugar and 1% milk. Bake at 350 for 1 hour. After cooled, then add whipped topping and more strawberries! The students and staff at Bullock enjoyed this delicious treat!



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