



Your School District

April 2016 Monthly Update

The Ultimate Training Tool For The *Visual Learner*

INTRODUCING...Nutri-Serve Training Videos on Kitchen Safety & Food Preparation

In any other industry, specific knowledge and certain skills are necessary for employees to safely and effectively perform their jobs daily.

Research from the Social Science Research Network, found that learning styles can be defined in three main groups: verbal learners, experimental learners and visual learners:

- ◆ **Verbal (Auditory) Learners (30% of the population)-** This group learns by hearing and benefit from class lectures, discussion, and oral presentations.
- ◆ **Experimental (Tactile, Kinesthetic) Learners (5% of the population)-** This group learns by doing, touching and role-playing exercises.
- ◆ **Visual Learners (65% of the population)-** This group needs to see what they are learning. They need to be looking at the information to reinforce what is being taught and respond well to diagrams, handouts and videos.



In an industry with shorter hours and little down time, our goal is to develop simple and quick training resources that will truly be retained by our food service staff. Nutri-Serve training videos teach valuable skills that would be difficult to conceptualize in reading a recipe or safety instructions. Skills emphasized in these videos include:

- ◆ *Mass Production Tips and Techniques*
- ◆ *Food Safety Considerations*
- ◆ *Food Presentation Details*

These informative and entertaining videos created by Nutri-Serve's own Little Egg Harbor Food Service Director, Mike Simoncini, are made available to Food Service Directors through our internal company website or shared through google drive. These videos can be viewed by the food service staff on a computer.

April Fun Days (Highlighted on Menu)

April 6: National Fresh Tomato Day!

On April 6th, we served a fresh tomato and cucumber salad tossed in Italian Dressing.

April 12: National Grilled Cheese Day!

On April 12th celebrated National Grilled Cheese Day. Originating in the 1920s, grilled cheese became a staple in American households during the Great Depression as an inexpensive, yet nutritious option for families on a tight budget.



April 19: National Garlic Day!

Garlic may be a strong flavor but many of customers enjoy garlic toast with their Italian entrées! We served spaghetti and meatballs with garlic toast on National Garlic Day! The health benefits of garlic seem endless: remedy for colds, lowering blood pressure & cholesterol and more!

April 22: Earth Day!

Those who purchased the school lunch received a jello globe with their lunch. It's a combination of blue & green jellos resembling a globe.



This institution is an equal opportunity provider and employer.



April Happenings!



April showers bring May flowers so how does our garden grow? With a new cook for our best children in Glassboro whose home is at Bowe! Nutri-Serve always seeks the best for our best customers. As we say farewell to Hattie Wetzel (former cook at Bowe school for 13 years) who retired this month, we say hello to Carolyn Williams our new head cook and manager. Please stop by and give a big warm welcome to her at Bowe School.



Check out what's cooking in Your School District!

Chicken Pot Pie!

This is Chef Trenay's Chicken Pot Pie! The students went wild over this oldie but goodie meal. Studies prove that people taste with their eyes first. Presentation is everything!

INTRODUCING...

Mrs. Carolyn Williams

Carolyn 20 years experience and leadership in the food industry. She will bring loads of experience and delicious cuisines to our district. She specializes in pastries and desserts. We are very excited to have her come on our team!



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