

Your School District

May 2016 Monthly Update

Grab-N-Go School Meal Options For Field Trips

Offering Breakfast & Lunch Meals Options for All Students.

Nutri-Serve can prepare meals for students going on school trips or traveling to a location for field days. These options are available for students at the same meal price that they would pay in the cafeteria based on eligibility. In order for a field trip meal to receive reimbursement, the proper food groups must be offered and it must be documented on a rosters when the meal is received by the student.



MEAL OPTIONS– What’s included?

Breakfast:

Each field trip grab-n-go breakfast would include: a **Grain**, **Grain/Protein**, **Fruit** & **Milk**.
As mandated by the Healthy Hunger Free Kids Acts of 2012, one selection must be a fruit.



Lunch:

Each field trip grab-n-go lunch would include the **Protein** & **Grain** entrée choice (often a Salad, Sandwich, Hoagie or Wrap). Sides would include: a **Fruit**, **Vegetable**, and a **Milk**.
As mandated by the Healthy Hunger Free Kids Acts of 2012, one selection must be a fruit or veggie choice.

THE PROCESS– How it works...

Breakfast:

Many schools can also offer the option of a breakfast TO GO. Often in this case, students stop by the regular breakfast in the cafeteria when they arrive to school and choose their meal which is then packaged TO GO and paid for in the cafeteria.



Lunch:

The lunch will need to be pre-ordered a couple days before the trip. The parent completes a form with the child’s selections.

The lunch is prepared by cafeteria staff and packaged for pick-up. The lunch would be charged to the child’s lunch account. Cash or check can be sent in with the student or funds can be added to the student’s account.

On the day of the trip, the Food Service Director will provide the teacher/chaperone with the bagged lunches in a cooler with ice along with a roster of students and their choices.

May Fun Days (Highlighted on Menu)

May 5: Cinco De Mayo!

On Cinco De Mayo, we served Nachos Grande with a Tres (3) layer dip cup featuring salsa, sour cream and topped with veggies.



May 16: National BBQ Day!

Lunch was BBQ Baked Chicken served with macaroni salad and a fun size bag of chips as a treat.

May 27: Memorial Day Treat!

On the Friday before Memorial Day weekend each student who purchased the school lunch received a patriotic parfait featuring blue or red jello, whipped topping, strawberries and blueberries. It is a sweet treat in USA red, white and blue!



This institution is an equal opportunity provider and employer.



May Happenings!



Since we are nearing the end of the year, now is good time to get everything in order! *This recent summer's workshops highlighted the importance of inventory accuracy and the role that it plays in meeting our contractual obligations to the district. We have a team effort in counting and inputting. My staff will continue to be educated on the importance of recording inventory accurately. 1,2,3,4.....*



Check out what's cooking in Your School District!

Grab and Go lunch was a big hit this month. The students at Rodgers enjoyed having this ready made meal. It's quick, delicious and works very well for their little hands.

INTRODUCING... New Staff

Welcome to Mrs. Carol Deal. She is the newest cook at Rodgers School. Carol has close to 30 years in the food service industry and a manager and cook. Please join me in welcoming her to our district!



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