



# Your School District

## September 2016 Monthly Update



### WHAT IF? JUST IMAGINE! What Do You Do With An Idea?

Over the last **30 years**, Nutri-Serve has held a **3 day summer training** for food service directors and book keepers as a **kick off to a new school year**. Each year the meeting has a different theme featuring motivational speakers and trainings by Nutri-Serve supervisors and the support team on a variety of topics.

In celebration of our 30th year we **focused our attention on ideas and creativity**, the mindset that we believe makes us stand apart from other food service companies.



### Creative Ways To Increase Sales & Maximize Food Production

#### Part 1– Production Record Training as a Management Tool

Food Service Directors rotated in groups to various supervisors and trainers who focused on various aspects of the production record including: *proper meal counting, Point of Sale (POS) meal accountability, and completing the details of your production records in Microsoft Excel.*

#### Part 2– Creating New Recipes

We held our own Nutri-Serve Top Chef Competition like the popular show on Food Network. Directors were given a list of ingredients, using the most commonly leftover items, Pizza, breakfast sandwiches and beans. They were to design a child nutrition compliant recipe with these items as well as market this item to the customer.

#### Part 3– Display, Food Presentation, and Branding

Food Service Directors were introduced to an array of new packaging options and branding. Great for High School Block Lunch. They were also shown different display pieces that can be found reasonably priced in local stores like TJ Maxx and Christmas Tree Shops.

#### Part 4: Customer Service to Increase Sales

Suggestive Selling, New Menu & Marketing Options, Nutri-Serve Top 10 Tactics to Increase Sales, Professional Standards Update, How Wawa Markets Its Products, Best Ordering Practices, REMIND– A free software program using customers' smart phones to send menu blasts.



### September Fun Days (Highlighted on Menu)

#### September 13: Celiac Awareness Day!

On September 13, we served an option with gluten-free ingredients– Nachos Grande made with ground beef and served with corn chips.

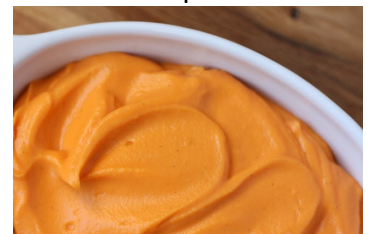
#### September 15: Wacky Watermelon Day!

Lunch was served with a watermelon pop. It's the perfect way to avoid those sticky watermelon fingers!



#### September 22: First Day of Fall!

To celebrate the first fall of fall, we offered a seasonal veggie side dish of cucumber and tomato salad. For dessert we made Harvest pudding which is blended sweet potatoes mixed with vanilla pudding and spices. It's a sweet potato pie type dessert.



*This institution is an equal opportunity provider and employer.*



# September Happenings!



For September and the rest of the school year, Nutri-Serve’s staff will undergo training for 15 minutes everyday. This is called the 15 minute stand up training. There have been new state regulations requiring more training for all foodservice personnel. They will receive 6 CEU’s upon the completion of their trainings. This will expand their knowledge in food safety, sanitation, production and other important criteria related to their jobs. For more information please contact Chef Trenay at 4712.



## Check out what’s cooking in Your School District!

### New Assorted Pizza Fridays!

To repurpose or not to repurpose...that is the question. Well we say yes!! The students are going crazy over the assorted pizzas on Fridays at the High School and the Middle School. They are getting pepperoni, vegetable, meat lovers and buffalo pizza. This is an awesome way to use up government commodities that the students would ordinarily pass over!

## INTRODUCING... Bulldog Chicken and Waffles

Have you heard of Roscoe’s Chicken and Waffles?? Well we have Bulldog chicken and waffles for breakfast at the High School and Middle School. Stop by and try today!



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**

“That’s Amore”

## Chicken Florentine Pizza Lasagna



Preheat oven for 5 minutes on 450 degrees

### Ingredients

- 2-16 inch Leftover pizza pies
- 16 oz Chicken (Dice or Strips)

### Filling

- 16 oz Ricotta Cheese
- 16 oz Drained Spinach
- 1 T Parmesan Cheese
- 1 tsp Granulated or Powdered Garlic

### Sauce

- 16 oz Diced Tomatoes
- 2 tsp Olive Oil
- 1 tsp Oregano
- 1 tsp Basil
- 1 tsp Granulated (Powder) garlic
- 1 T Sugar
- 1 T Parmesan Cheese
- ½ tsp Salt
- ½ tsp red pepper

### Topping

- 16 oz Shredded Cheese

Assemble filling and reserve to the side. Assemble sauce and reserve to the side.

Place pizza #1 on foil lined sheet pan or pizza tray face up, spread filling to the edge of pizza and then place chicken on top. Place pizza #2 on top of pizza #1 with the bottom up. Make sure the slices are lined up for easy portioning after its finished cooking. Spread sauce and allow to drizzle over the edges then add shredded cheese on top. Cover sides of pizza with aluminum foil to keep edges from getting too hard. Bake in oven on 450 degrees for 16 minutes.

Garnish with fresh basil!

This recipe was entered in a contest and made by Chef Trenay and her team. We each won \$100.