



Glassboro School District

December 2014 Monthly Update



District

Bill McCumber, Area Supervisor for Nutri-Serve, has taken over the role as temporary Food Service Director. Before becoming an Area Supervisor, Bill was the Food Service Director in the Paulsboro District for Nutri-Serve. Cathy Connolly and Bill spent the month visiting and evaluating all 5 Schools while introducing new procedures to help the team members complete their task more efficiently, improve consistency, and presentation. Everyone in the District has welcomed Bill and made him feel like he is part of the Team.

Nutri-Serve Food Management has hired a new Food Service Director for Glassboro School District. She has an MBA, a Chef's Certification from Philadelphia Restaurant School, and is a ServSafe Instructor and Proctor. She is working for two weeks in other Nutri-Serve districts and will begin in Glassboro January 26th. Bill McCumber will work with her at Glassboro daily until the end of February.

Peggy Clark, who is the Nutri-Serve Corporate Trainer, is completing the bookkeeping. Peggy met with Terry Grisi to ensure that all the information that Terry needs will be provided. We have hired a new bookkeeper and are currently waiting for fingerprints and background check results before he begins.

We have received notice of the training for the Summer Meals Program taking place in February. Bill, Cathy and the new Food Service Director will attend this meeting. Bill has 10 years of experience with the Summer Feeding program, as a Food Service Director at Paulsboro. He is an asset answering questions from the State regarding our Summer Feeding Program. Bill will continue to assist the New Food Service Director and Cathy with this year's Summer Feeding program.

Rodgers

During our visits to Rodgers School, we have found that Betty and Danyel along with all of the other food service team members' care about the quality of the product they are serve the students. In Rodgers School this is challenging with the older equipment and small space, however, Betty and Danyel do make it work. We observed the students as they went through the line and each of them looked excited to receive their meal. In January, we are going to meet with a Restaurant Equipment Specialist who has worked with Glassboro in the past, to make suggestion on improving the line and enhancing the use of the space. Rodgers school is serving 6 less Breakfast per day then last year and 11 more lunches for the month of December.

Bullock

Cathy Connolly attended a NJ Nutrition Programs workshop on how to prepare for an Administrative Review. She found out that the review in Glassboro will be in April and most likely at the Bullock School. Bill and Cathy have spent a lot of time observing then training the team of 5 food service employees and are confident that this will result in a smooth and successful review. The office at Bullock will be the Bookkeepers office and central location for all the paperwork. Peggy is organizing the office and setting up procedures for the new hire to follow. Peggy will work closely with him until we are confident the paperwork can be completed successfully. Bullock school is serving 11 more Breakfast per day then last year and served 14 more lunches for the month of December.

Bowe

I have to say that Hattie the Kitchen Lead / Cook is amazing. This is the cleanest most organized kitchen I have ever seen. Hattie and her team deliver a quality product that is displayed nicely everyday. The newer serving line and up to date equipment help to make this possible but Hattie deserves applause for her attention to detail and dedication to providing the students with tasty and nutritious meals. Bowe School is serving 12 more Breakfast per day then last year and 12 more lunches for the month of December.

Intermediate

Kysha and her team at Bowe are very dedicated to the students. With every visit that Bill and I have at The Intermediate School, Kysha has more questions on how to improve operations and suggestions on menu items to serve. Kysha will have our Corporate Chef, Ilene Ivy spend time with her in January to help improve her already amazing cooking skills and teach her how to prepare and display the High School menu choices. Our goal for The Intermediate School is to make it a transition from the Elementary schools menu to the High School Menu. Starting in February there will be more options that are served at The High School and less Elementary options to help improve participation. The Intermediate School is serving 5 less Breakfast per day then last year and 5 less lunches for the month of December.

High School

The High School has been our main focus due to Unit Lunch since September. In December we added a Snack Cart in the gym with a POS so the students can use their money on account. The Library Cart started serving Pizza and Cheeseburgers along with the Wraps, Hoagies and Salads in December. This cart also has all the vegetable and fruits so the students can receive a full reimbursable meal. The Team of 9 at The High School has embraced all the new changes and procedures to ensure the safe delivery of our products to the students. Bill and I are very impressed with the knowledge that these ladies have absorbed and implemented to prepare and put forth the best product to the students. The High School is serving 3 more Breakfast meals per day then last year and 51 less lunches for the month of December. Since The High School has the highest population of students and we are still working to increase the Lunch counts with the addition of Unit Lunch we have decided to make the Food Service Directors office at The High School. Bill has cleared a space in the old Snack Window to accommodate a computer and printer. In my experience with other Unit Lunch Districts the first year is always a year of lower lunch counts because of the adjustment for students. Glassboro High School is above the normal on lunch counts for the first year and I am confident that by the end of the year with the help of Dr. Sneathen and the staff at the High School we will close this gap.