



## Glassboro School District *January 2015 Monthly Update*



### District

With the guidance and support of Bill McCumber and Cathy Connolly, Trenay Parker has been transitioning into her role as Food Service Director at Glassboro. Trenay has been making her rounds throughout the district visiting the schools learning about her new employees as well as meeting District Staff and Administrators. Trenay is Nutri-Serve's full time, on-site representative at Glassboro and we want to make sure students, staff and administrators to feel comfortable coming to her when there are questions involving the cafeteria. As supervisors, it is refreshing for Bill and Cathy to see the enthusiasm as Trenay enters each kitchen observing what they are doing and reiterating her plans to make their jobs easier and more productive.

Trenay is currently planning a taste test which will be a great opportunity for her to create a positive dialogue with the elementary students of Glassboro. Trenay with the assistance of Principal Pichardo and Principal Taibi will invite 2 students from each grade level to the cafeteria to taste new Breakfast and Lunch items. Kristen Mueller, Nutri-Serve's Dietitian, will create a survey for the students to complete at the end of the taste testing which will serve as a tool in making future menus at Glassboro. In March, we will offer a tasting for the High School and Intermediate students of Glassboro which feature some of our more grown-up choices. Our final round of taste testers will be Rodgers School with the Pre-K and Kindergarten. As our youngest customers tend to present the greatest challenge when it comes to introducing new foods, Kristen Mueller will plan fun and educational taste testing with a focus on flavors, textures and finger foods. We welcome any Administrators, Parents and Board Members that would like to join us for these tastings.

Mike Ranieri started as the Nutri-Serve Bookkeeper this month. Peggy Clark, Nutri-Serve's Corporate Trainer, has been instructing Mike on preparing the proper documentation for Terri Grisi on a weekly basis. We greatly appreciate Terri's patience as we master exactly what information she wants and how she wants it delivered. It has been a learning experience and pleasure working with Terri.

As of Friday, February 6, 2015, all schools have had and passed their second round of Board of Health inspections.

One of the goals of Bill and Trenay was to take catering to a new level at Glassboro. They have worked hard to provide the School Board and Committee Meeting members with catering for their meetings. We hope to continue catering these meetings and appreciate you taking advantage of Nutri-Serve catering.

### Rodgers

While visiting Rodgers School Trenay and Cathy had the opportunity to work with Betty and Danyel on proper holding of hot items. With a varied expertise in food service, Trenay was able to show Betty some "tricks of the trade" to keep the hot items at temperature while maintaining the proper moisture to ensure a quality product. Upon observing students in December at Rodgers, we agreed that having 2 choices of vegetables and 3 choices of fruit was overwhelming for this young age group. Since this age group is the only grade level present in this school building we adjusted their menu to offer one vegetable and one fruit (focusing on their favorite fruits and vegetables). This has reduced long lines and is giving students time to enjoy their lunch. Rodgers school is currently serving 7 less Breakfast per day than last year and 1 more lunch per day for the month of January. We have put in a great deal of effort in all the schools with the goal of increasing sales. The Average Daily Attendance (ADA) has been down in many of our districts which we attribute to a difficult flu season but we believe counts will increase as students return to school.

## **Bullock**

Chef Ilene Ivy continues to visit Bullock School to train and support our Cook and Servers. Trenay Parker is also spending time with this team in preparation of the State Review. Principal Richard Taibi made arrangements for himself, Principal Edwards and Principal Pichardo to visit Lindenwold School #5 to observe a "Breakfast after the Bell" program. They will be visiting Lindenwold in February. Bullock School is serving 5 less Breakfast per day than last year and 4 more lunches for the month of January.

## **Bowe**

During our visit to Bowe School, Trenay Parker was extremely impressed with this Kitchen. Principal Pichardo expressed interest in Nutri-Serve providing a Healthy Snack option for her after care program starting in February. Principal Pichardo will no longer need to purchase 70 snacks weekly from a grocery store for this program. Nutri-Serve can guarantee lower cost using our ability to purchase in bulk and we will be sure to follow all State and Federal Regulations concerning snacks. Bowe School is serving 9 more Breakfast per day than last year and 4 more lunches for the month of January.

## **Intermediate**

Kysha had the opportunity to work with Chef Ilene this month. The students have made many positive comments on the new menu that closely follows the High School menu. In January we added Wraps and Hoagies to the daily menu along with Snacks and Drinks designed for their age group. While meeting with Principal Matthews, Trenay asked if the Art Class could add more Murals to our Cafeteria so the students can take great pride in their cafeteria and see their work daily. He gladly agreed to ask. The Intermediate School is serving 5 less Breakfast per day than last year and 15 less lunches for the month of January. We believe as the news of all the changes spreads throughout the school; counts will increase.

## **High School**

Our efforts at The High School are absolutely paying off. In the month of January we sold 9 more breakfast per day and only 28 less lunches per day. As Cathy and Bill have had several experiences in adjusting meal service to a unit lunch period they recognize that lower lunch counts are normal initially as students adjust. Considering this change coupled with lower ADA due to illness we are happy to see such a manageable decrease in lunch sales. The students are very excited about all the choices and have been opening up to Trenay about what they like and do not like. As much as the younger students like Breakfast for lunch we are learning that your High School students do not. The students have requested more options for Breakfast. February's menu for Breakfast has these options along with a new Whole Grain Dutch Waffle, meeting all nutritional requirements, that has just been introduced to Nutri-Serve school districts this school year. Trenay has been instrumental in creating a new breakfast menus for the district with the assistance of Bill. We looked forward to all of the creative ideas that Trenay has to offer and believe this new set of fresh eyes and great enthusiasm is just what we need at Glassboro.