

# Glassboro School District

## March 2015 Monthly Update



April 14, 2015

### Summer Feeding Program

Summer Feeding Program: After successfully completing the Summer Feeding training in February, we are proud to say that the application is being processed and will be completed by April 15, 2015's deadline. We are looking forward to feeding 50 or more children this summer.

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### Weekly Cook's Meetings

Our weekly cook's meetings are beginning to be an exciting way to share information, learn new techniques and teach ServSafe principles and practices to help our cooks to deliver safe, delicious and nutritious meals to our children while practicing preventive food safety measures. Some of the things they learned this month:

- Correct internal food temperatures
- Proper holding temperatures
- Proper refrigerator storage
- Freezer & Dry storage-fifo (first in first out)
- Correct hand washing
- Staphylococcus Aureus- Bacteria which can be controlled by proper hand washing.

My goal is to have all the cook's certified with the ServSafe Manager's Certification by the end of the school year. This is a 5 year certification that will be proven beneficial to them and the children that we are feeding.

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#### *Our Core Values:*

- 1. Concentration on your Organization could help to avoid a negative situation.*
  - 2. Always remember to have good Communication because it will lead to less Frustration!*
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### Look at what's new

The High School icee machine! \$1.50 per 16 oz cup and 100% fruit juice!





## Employee News

I am pleased to announce that Nutri-Serve has grown a couple of good flowers in our own backyard and has placed them in fertile positions. Miss Keysha Eleazer (Bullock) as the new Driver and Miss Jamie Schweigart (Bullock) as the new Book Keeper. If you see these newly planted flowers, congratulate them and watch them blossom! It is our desire to have the best for the Glassboro district.

## Making the Menus News

We are constantly looking for ways to improve the quality and taste of the food for the students and for the staff here is the district. Here are a few highlighted things that took place in March:

- Taste testing at J. Harvey Rodgers on March 31, 2015 with 6 students from Pre-K and Kindergarten and the Principal Mr. Edwards. Nutri-Serve's Corporate Dietitian Kristen Mueller provided fun and nutritional education while yours truly, Chef Trenay provided delicious food for all to sample. They sampled:
  1. Grilled Chicken over romaine sprinkled with Gold fish crackers.
  2. Juicy Cheeseburger with turkey bacon
  3. Mini French Toast breakfast sandwich w/ egg patty, turkey sausage and cheese
  4. Mini Italian Pizza Bagels
  5. Cheesy Broccoli Bake
- The Glassboro High School has undergone some great changes in the library. We have revamped the serving line to make it more appetizing by providing a variety of popular "Grab-N- Go" meals and snacks.

*Would you rather make \$250k a year and be miserable on your job or make \$25k a year and be extremely happy?*



## Administrative Review

The Pupil Charge Policy is now in effect. Thanks to New Jersey Legislation Policy, we have collected over \$1000 from outstanding balances.

## BULLDOG CAFÉ Located in the Library

