



Glassboro School District

June 2015 Monthly Update



Thank You For Your Partnership In Another Successful School Year!

As we conclude school year 2014-2015, we reflect on food service accomplishments that took place at within Nutri-Serve Food Management.

We would like to highlight some of the changes and upgrades implemented corporately this school year:

- ◆ **STUDENT MENU**– We implemented theme days for the month of March in an effort to maximize student participation. March is the month in which the USDA evaluates student participation to determine the commodities to allocate for the following school year. The themes included: All American Mondays (American Classics), Fun Flavors Tuesdays (Asian, Mexican, Italian) , Wacky Wednesdays (School Favorites), Chicken Lover’s Thursdays (Chicken Featured Entrée) and Pizza Lover’s Friday (Always Pizza). The themes allowed for a degree of consistency for students and a new creativity for Food Service Directors.
- ◆ **STAFF MENU**– This year a new supervisor, know for her creative Adult Menus as a Food Service Director created a new corporate adult menu for Nutri-Serve. The new menu included shopping lists and recipe instructions for district cooks.
- ◆ **MANAGING NEW REGS**– In its interim year, the Smart Snacks rules were posed, clarified and with feedback from those in the field of school food service they will be finalized for next school year. We continue to look forward to manufacturers developing new “Smart Snacks” that we can sell in our cafeterias.
- ◆ **NEW TEAM MEMBERS**– As we like to keep our district support in a ratio of 1 supervisor to 10 clients, we have added two new Area Supervisors, Bill McCumber and K.Lee Dixon as Nutri-Serve has grown. We have also added corporate staff members (and positions) to support the districts we serve. We welcomed Ilene Ivy (Corporate Chef Trainer), Pam Kuhns (Administrative Review Specialist), Jill Falcone (Administrative Assistant to the President & Director of Operations).



We now move forward into our 29th year, as a company in the sole business of child nutrition, expanding to serve 87 districts in the South Jersey, Central Jersey and Eastern Pennsylvania Area.

June 4th: Nat’l Cheese Day!

Top just about any vegetable with cheese and it catches the attention of our younger customers. Lunch on National Cheese

Day will feature a Bacon Chicken Melt (a chicken patty topped with bacon and cheese) served with cheesy broccoli bake. Cheese is a good source of protein and calcium for a growing child. If you are a cheese lover this is your day!



June 10th: Dolphin Surprise!

We found the perfect way to convince our young customers to go crazy for fruit! This promotion shockingly garnered about as much hype as the epic Spongebob Day! We have heard stories about the boys taking the eels (bottom of banana) and girls taking dolphins (top half of banana) to Directors sticking them in jello so its more like water. Regardless potassium levels were booming on June 16!



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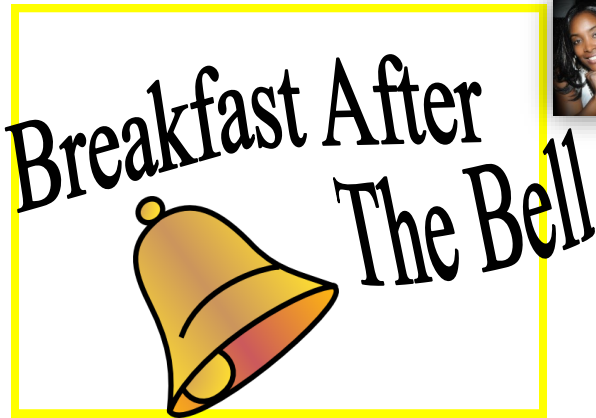


June Happenings!



It has been a pleasure to serve and I look forward to a better 2015/2016 school year My office is always open to speak with anyone who has a desire to speak with me. Please take advantage of sharing your opinion below and give to any of the cafeteria workers to forward to me. Or you could email me directly at gla@nsfm.com. I'm here to listen! Thank you!

Sincerely, Chef Trenay Parker, FSD



Check out what's growing in Your School District!

Jersey Fresh!

The students, teachers and staff are loving the Jersey fresh herbs, fruits and vegetables that are growing in their garden at the Bullock School! Miss Vicky loves making them into salads!

Attention...

Breakfast after the Bell is coming! All of the students at Bowe Bullock, and Rodgers will have the opportunity to eat breakfast for free in their classrooms starting September 2, 2015. Sample Entrées include:

- Low Sugar Cereal with Graham Crackers
- Yogurt with Graham Crackers
- Cini Minis with Cheese Stick



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 Parker, Food Service Director 856-652-2700 ext 74221, gla@nsfm.com