

Glassboro District

May 2015 Monthly Update



Balloons for a Balanced Lunch...New Marketing guides students in choosing a reimbursable meal.

Balloons for a Balanced Lunch is Nutri-Serve's nutrition education concept in teaching the school lunch food groups by associating balloon colors with the food groups. A realistic goal for our younger customers is the ability to group foods and identifying simple roles of food groups in the body. As mandated by the USDA through the National School Lunch Program, students must choose 3 out of 5 components (school lunch food groups) including one fruit or vegetable. The serving line can serve as a simple hands-on reminder as students are encouraged to grab a balloon of each color or at least three different color balloons with one being a green or red one!



BALLOONS



For a Balanced Lunch

- Grain
- Protein
- Fruit
- Veggie
- Milk

Fill Your Tray!

You May Take OR OR ITEMS for a complete lunch!

1. GRAIN **2. PROTEIN**



3. FRUIT **4. VEGGIE** **5. MILK**

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Look for the **RED BALLOON!**

Grab a Fruit!

From the Fruit Garden

You may take OR Fruits

3 Types of Fruit

Fresh

Cupped

Juice

If you do not pick a fruit...grab a veggie!

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Look for the **GREEN BALLOON!**

Grab a Veggie!

From the Veggie Patch!

You may take OR Veggies

2 Types of Veggies

Raw/Fresh

Cooked

If you do not pick a veggie...grab a fruit!

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May Fun Days

 (Highlighted on Menu)

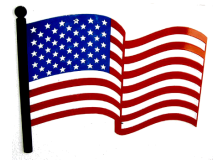
May 5th: Cinco De Mayo

Cinco de Mayo—or the fifth of May—commemorates the Mexican army's 1862 victory over France at the Battle of Puebla during the Franco-Mexican War (1861-1867). A relatively minor holiday in Mexico, in the United States Cinco de Mayo has evolved into a celebration of Mexican culture and heritage. In celebration of the wonderful textures and flavors of Mexican cuisine, on Cinco De Mayo we enjoyed a Mexican style regular lunch and half a churro as a treat.



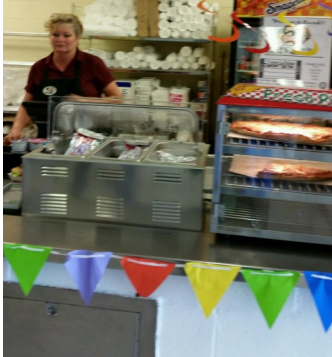
May 26th: I ♥ THE USA Treat

On the day after Memorial Day, May 26th, students who purchase the school lunch received a patriotic parfait treat! A stripe of blue jello, strawberries and whipped cream made the perfect I ♥ the USA Treat.



Employee News

Melody Banks - High School



We have three Nutri-Serve employees with perfect attendance: Congratulations to them!

Heather Roe - High School



Matthew Juliano - Bullock



Would you rather wrestle a lion or a shark?

Weekly Cook's Meeting

Our ongoing weekly cook's meetings are an exciting want 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 students while practicing preventative food safety measures.

- ◆ The importance of keeping their refrigerator and freezer logs updated.
- ◆ Recording accurate production records.
- ◆ How to use positive communication is the workplace.
- ◆ How to properly clean and close their kitchens for the summer.



May Happenings!



As we are coming down the final stretch, I would like to thank everyone for welcoming me in this district. It has been a pleasure to serve and I look forward to a better new 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.

Sincerely, Chef Trenay Parker, FSD



Administrative Review

Thank you to the Board, Principals, Teachers and the Nutri-Serve Team. I am please to share the positive and negative balances in the school district for the Month of May!

MAKING Menu News...

Jerk Chicken Rice and Beans

The Life Learners Academy is a self contained life/functional skills program. Students from this program have been assisting Chef Trenay with preparing the meals for the Board meetings last month! There motto is "We live to learn and we learn to live" Special thanks to Terri

	(+)	(-)
Bowe	\$2377.53	\$1404.98
Bullock	\$3180.16	\$3999.24
High School	\$1344.35	\$4285.97
Rodgers	\$1130.51	\$684.19
Intermediate	\$657.23	\$787.21

Please Detach and Return to Food Service Director

This institution is an equal opportunity provider and employer.

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