



# Glassboro School District

## February 2015 Monthly Update



### District

**Summer Feeding Program:** Myself, Bill and Trenay attended the Summer Feeding Training class in Trenton. We were given the application for participation as well as updated rules and regulations for school year 15-16. Bill and Trenay will have the proposed budget for the Summer Feeding program to you shortly.

**Weekly Cooks Meetings:** Trenay is now holding a weekly cooks meeting on Friday mornings to go over the menu for the upcoming week. During these meetings, Trenay focuses on food preparation, food presentation and even uses her background as a Serv-Safe Instructor to make sure the proper sanitation and handling procedures are used in the preparation of menu items. This ensures that a consistent and high-quality product is served throughout the district. To keep the meetings interactive, Trenay starts with a Food Safety game to review previously discussed topics and introduce new material.

***Trenay's goal is to make food safety and sanitation a three step ongoing training routine in Glassboro:***

- *Step 1-Introduction of new skills, knowledge and procedures.*
- *Step 2-Weekly review of topics in the Food Safety Game in cooks meetings.*
- *Step 3- Follow-up and on-the-job reinforcement.*

Trenay considers food safety and sanitation skills taught in a cafeteria environment to be a huge advantage to the Glassboro Staff. It allows the focus to be on the Glassboro menu with actual kitchen demonstrations for clarification. Starting in March we have structured the student menu to allow for breaks from serving and preparation for certain Food Service Workers to attend a half hour meeting in rotating schools. This will allow Trenay to teach Food Safety and Menu preparations to the entire Team and Food Service Workers will be able to see food production in other Glassboro Schools to gain new ideas and insight.

**Menu-Making:** In a collaborative approach to menu-making, Trenay, Bill and I work closely with the Glassboro Cooks to create the Menus. The Cooks are our direct connection to the serving lines and can offer great suggestions in regards to student preferences and the viability of the menu based on equipment usage and labor. Menu-making is one of the fun parts of our job and when the cooks are involved in the creation of the menu it makes for a boost in morale and pride in the product. We completed 2 Taste Tests this month and found that the students in Bowe have different food preferences than the students in Bullock. We are changing menus monthly and customizing them based on favorites of each individual school.

**Breakfast After The Bell:** The Principals from Bowe, Rodgers and Bullock took a tour of Breakfast After the Bell in Lindenwold School #5 in the beginning of February. Kathy Lewis, Food Service Director of Lindenwold, explained how she implemented and effectively manages this program on a daily basis. Last year during National School Breakfast week, Rose Tricario, NJDA Division of Food and Nutrition Director along with Assembly woman Gabriela Mosquera toured Lindenwold School #4 and #5 to view the success of the program.

**Administrative Review:** Cheryl Goffus, School Nutrition Program Specialist, informed us that the Administrative Review will begin on May 12<sup>th</sup>. Marissa Fernandez and I have been working on gathering the required documents that Cheryl will be reviewing from the Board Office. Trenay, Bill and I are compiling the Food Service required documents to be ready for the Review. Cheryl will visit Bowe School to **observe Lunch**

**on May 12<sup>th</sup> and Breakfast on May 14<sup>th</sup>.** If extra time is needed she will return on May 15<sup>th</sup> and 18<sup>th</sup>.

**New Hire:** We are currently interviewing for a new Driver to deliver paperwork and food items to the schools. Walt and Drew have given us the requirements and we will let you know when we find a person who meets these qualifications. Currently Trenay and Mike, the Book Keeper, are delivering.

## **Rodgers**

Betty and Danyel continue to improve the quality and display of the meals for the students. We are planning on doing a Taste Test in March for Rodgers students. One goal for this month was to make the process of getting trays to the younger students simpler and more effective. There was a miscommunication with maintenance and our team in regards to a shelf, however its resolution has created a more open communication with the Maintenance Department. Drew Sole has been more than patient with our Team as we learn how the District protocol for maintenance requests and issues. Rodgers School is serving 5 more Breakfast per day and 16 more lunches for the month of February.

## **Bullock**

Kristen Mueller, Corporate Dietitian, along with Trenay Parker held a Taste Testing for 6 students on February 13<sup>th</sup>. Kristen explained Nutri-Serve's concept of *Balloons for a Balance Lunch* and guided students in completing an activity that involved students coloring in the balloons, identifying foods in each food group, and writing the name of the food group on the worksheet. The students were very interested and asked great questions. Their favorite parts were tasting and evaluating the different food items including a: Pancake Breakfast Sandwich, Bloomin Onion Burger, Chicken Salad Sliders, Bacon Egg and Spinach Salad, Asian Salad, Cheesy Broccoli Bake, Baked Beans and Ham and Cinnamon Maple Hummus. Breakfast counts are up from 82 a day last February to 101 this February. With the increase in breakfast participation, it was brought to my attention that the students are not getting through the line with enough time to enjoy their breakfast. Trenay is working on a solution for this for the last month of school until next year with Breakfast in the Classrooms. Lunch Counts are also up by 13 students per day in February.

## **Bowe**

Kristen and Trenay also held a taste testing and nutrition education activity at Bowe after Bullock School. This taste test and worksheet was made for the older students. Kristen explained a balanced meal and the components of a balanced meal. She also discussed with students the difference between the MyPlate Food Model and the School Lunch Regulations. The students then completed a menu-making activity in which students were able to create their own menu compliant with all school lunch regulations. The students were given a word bank for ideas at the bottom of the page. The students really enjoyed this and we asked them to complete their menus with their parents and bring them back to us. A couple students even volunteered to share a day of their menu and we discussed as a group whether it met all regulations. We are going to incorporate their menu ideas into April's Menu which they were extremely excited about! Next came the taste testing and surprisingly what the students did not like as much at Bullock they loved at Bowe! The Bloomin Onion Burger was the favorite choice here. It was a pleasure to have Principal Pichardo attend this tasting with the students. Bowe has increased Breakfast participation by 28 meals per day and lunch by 17.

## **Intermediate**

Kysha and her Team continue to improve the quality and offerings for the students. This month we began

offering a Hoagie and Wrap choice along with the Main Entrée, Hot Sandwich and Entrée Salad. The students are starting to let us know what they would like to see so we can incorporate their preferences and ideas into our menus. The Breakfast choices were also increased and customized to their likings. We have managed to increase Breakfast Participation by 6 meals per day but are still working to bring up the lunch counts. The Average Daily Attendance at Intermediate is down by 41 students which explain some of the decrease in served meals. Corporate Chef Ilene Ivy will be back and working with Keisha and Trenay. We are planning a Taste Testing and information gathering event for April.

## **High School**

The Unit Lunch proved to be a challenge in September for the students but we are beginning to bounce back in sales. As students are getting use to the new lines, we are starting to see increases in Lunch Counts. We are still down 6 lunches per day in February compared to last year but we are up 14 lunches per day from September. The continued efforts from our Team along with the assistance of Dr. Sneathen have made this possible. Nicks and Papa Luigis Pizza is still their favorite meal but we are starting to see them choose more of the newer items available. The students are also enjoying the fresh fruit and vegetable choices and we are increasing our counts to accommodate these preferences. The new Breakfast Items are popular as well with Breakfast counts up by 18 a day from last February. In last month's Narrative I incorrectly told you that all the schools passed the Health Inspection. We are still waiting on final approval for the High School. The cold well is not keeping temperature. Brian, Myself and Anthony from Adams Refrigeration are making sure it will pass without spending District money on a piece of equipment that may be replaced in the summer.

