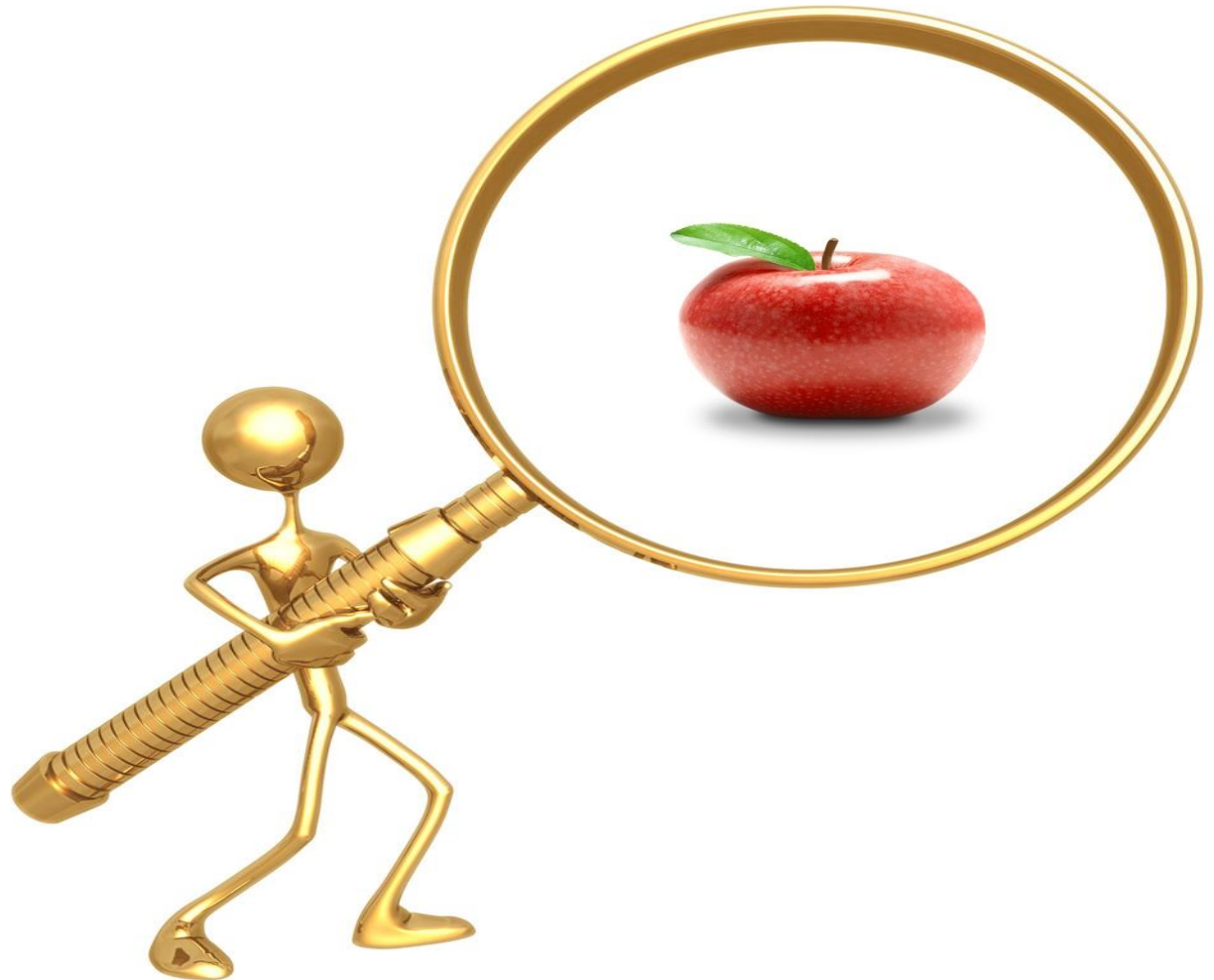


# A NEW LOOK IN FOOD SERVICE



Amy Hedrick  
Dist. Food Service Manager

# Currently

## A la Carte

- Student have the choice between:
  - Baked chips
  - Snack crackers
  - Low fat cookies
  - Whole grain pop tarts
  - Cup o Noodle
  - Nacho's
  - Fruit Icee
  - Entrée of the day
  - Sandwiches or salads
- All healthy options but when combined there is a large sum of calories and fat consumed.

## Complete Meals

- Complete meals include the main entrée of the day or a choice of sandwich or salad. They also include a fruit and vegetable.
- These meals are nutritionally balanced and meet all state and federal requirements.
- However these meals lack in appeal to the students when they can make a choice from the a la carte menu.



# A New Look

## **All Complete Meal Service**

This concept would take all of our current entrees and incorporate them into a meal with the students choice of sides, including fruit and vegetables.

### Benefits:

- Nutritionally balanced meals
- Choices for the students that are truly healthy
- Freedom to choose entrees and sides
- Fruits and vegetables incorporated into their meals
- Grab and go options





# Parent Appeal

- Parents will know that their students are getting a complete meal.
- All meals will be nutritionally balanced
- Healthy options
- Participate in MY TRAY online through Nutrikids  
This is an interactive online tool for parents to sit down with the students and plan what their children can choose from the menu.



# Achieving A New Look

- **Create a brand for ourselves**

Working with the marketing ROP class we can create a brand district wide for food service.

- **Getting the word out**

Create a campaign through newsletters and letters home this summer to explain to parents the great changes we are implementing at the middle school.

Create a web page for food services

- **Training Staff**

An extensive training will take place with staff so that they are comfortable with the new program.

- **Kitchen Centralizing**

Moving preparation of food items to the high school will stream line for better efficiency and consistency in product.



# Staffing

## Currently

- One seven hour employee who is responsible for opening and closing . This employee also is responsible for the daily cleaning.
- One five hour employee that assists with the daily preparation and service of food.

## The New Look

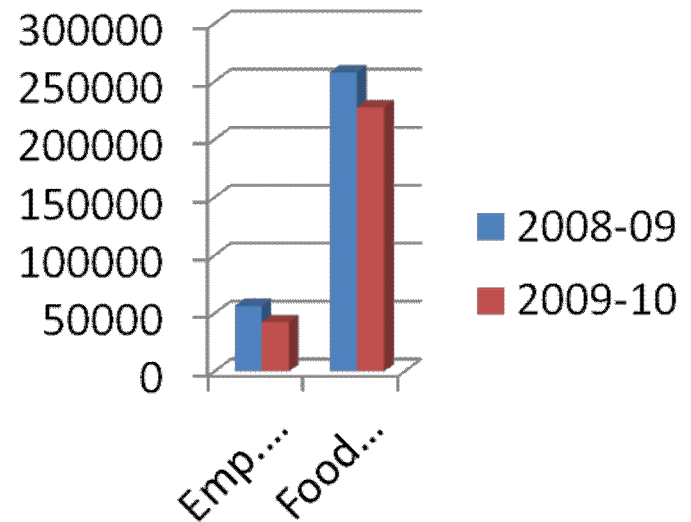
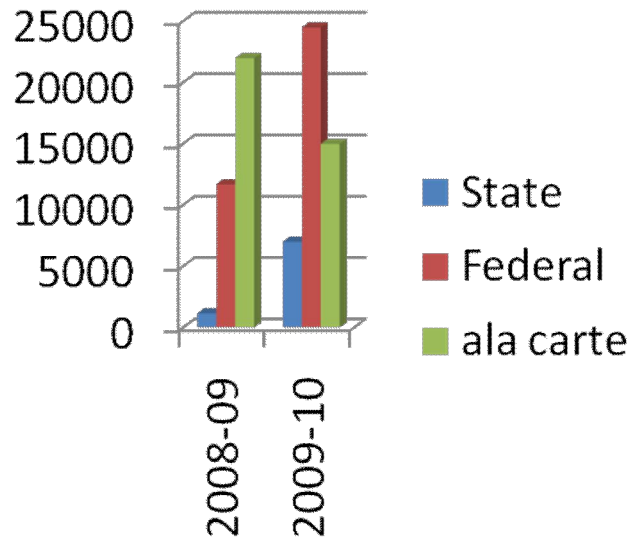
- One five hour employee that will still be responsible for opening and closing. However we will only be open for break and lunch.
- One three hour employee that will assist with the daily preparation and service of food.



**Parent Volunteers are welcome!!!**

# Financially

- Making the switch to complete meals will generate more state and federal revenue for the program.
- By centralizing food preparation this will cut not only staff hours but food costs. With a potential to save \$20,000.



**WHAT A GREAT LOOK!!**

