







# Food Service Update Q1

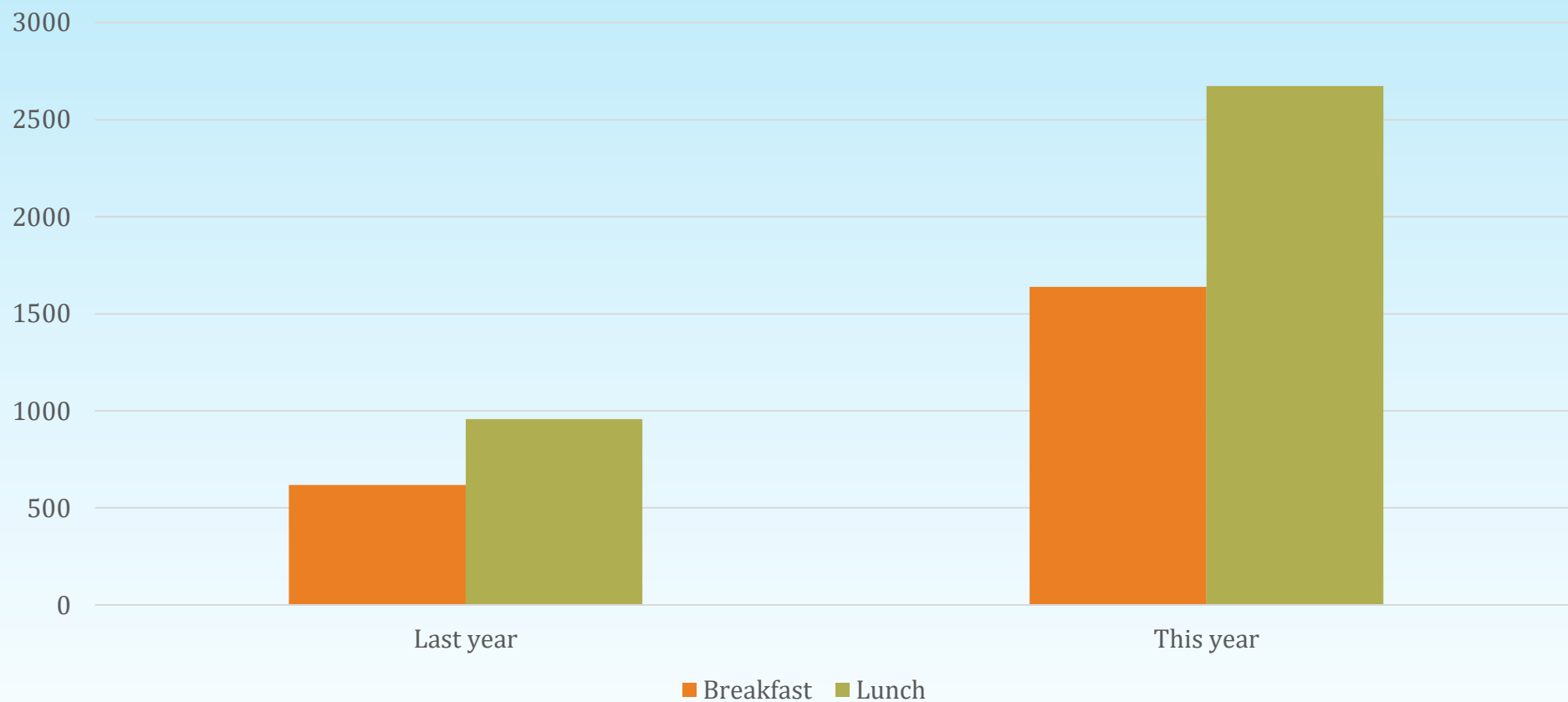
Suzanne Alston



# Quarter 1 updates

- Average daily participation for breakfast and lunch
  - Beginning of the year start up and training
  - Enhancements to kitchens
  - Nation wide vendor and food shortages
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# Average daily participation (breakfast-lunch)



## Beginning of the year start up and training







- Regional kitchen manager training 7/21/21-7/22/21
- All staff training 8/2/21-8/4/21
- New hires
- Convocation

## Enchantments

- Additional reach in cooler sent to JSOC
- Additional four burner stove to replace the 2 burner stove at TE
- Additional stand up reach in refrigerator added to Junction
- Changed out salad bar at THS

## Nation wide vendor and food shortage

- SGC (food vendor) dropped our account.
- Sourcing food from local grocery stores.
- Picked up Liberty fruit as a vendor.
- Contracting carriers and truck to deliver truckloads of food to warehouses secured by Opa!

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- Regional kitchen manager training 7/21/21-7/22/21- This meeting was spent training all kitchen managers on guidelines for the state, school district, and Opaa! food management. We also discussed the different serving options we would have going into this year, as well as how to serve, while trying to avoid multiple touch points for students and staff.
  - All staff training 8/2/21-8/4/21- This meeting was for all staff. We go over yearly training with the staff, sign off on procedures set in place and discuss what the upcoming year is going to look like.
  - Each kitchen decorated their kitchens with balloons, and many other decorations to welcome the students back to school. All of the food service team was excited to see the students in the cafeterias this year.
  - New hires – Jessica and myself have interview any applicant that has come our way and hired 10+ new hires to start the year.
  - Convocation - The food service staff prepped and set up breakfast and snacks for convocation at the DAC
  - We added a stand up reach in cooler for Ala Carte and Opaa! To-Go's at JSOC - This enhancement has allowed us to add additional ala carte items and beverages at JSOC. The students have enjoyed the many drink options available for purchase.
  - We added a four burner stove to replace the 2 burner stove at TE – TE feeds the largest amount of Elementary students and this enchantment was needed for preparing and prepping of food.
  - We also added a stand up reach in refrigerator to Junction. - this addition was added to create more storage space for food, as well as to keep cold items on the service line during meal service time. This allows the team to stay in the dining area when filling salad bar items, instead of leaving and going back into the kitchen for pick up items during service times.
  - Our food service vendor, SGC, dropped our account 2 weeks prior to school start up. – This was do to a nation wide food and delivery driver shortage. Opaa! immediately started sourcing food from local grocery stores, Sam's club, Costco and other suppliers, while continuing to look for new vendors. Opaa! also picked up Liberty fruit as a vendor for our fresh fruits and veggies and our home office team has started contracting carriers and truck drivers to deliver truckloads of food to a warehouses that was secured by Opaa!. Our Opaa! personnel team and drivers hired by Opaa! have been working non stop picking up product and sourcing food to deliver to all school districts to assure that all students have a reimbursable meal. I would also like to recognize Chris Crockett and his team, as they have jumped in to do what it takes to help us load a deliver product to each school, as vendors are only able to currently drop off at one location. His team has not only helped us, but they show up smiling and have a willingness to help. We appreciate all Chris and his team have done and continue to do.



<https://www.opaafood.com/shortages>

Please click the link for a message from our President, Andy Condie on supply chain shortages









