



# **FOOD SERVICE**

**SUZANNE ALSTON**

# FOOD SERVICE UPDATE

## WHAT WE STARTED IN SEPTEMBER

- Breakfast week, Its our circus
- Teachers special
- Concession stand (Finalized set up)
- Cooking club
- Hard trays at all Elementary schools
- NAC meeting with the students (ask about menu likes and dislikes)

# WELCOME TO OUR CIRCUS BREAKFAST WEEK

## SEPTEMBER 16<sup>TH</sup> – 20<sup>TH</sup>

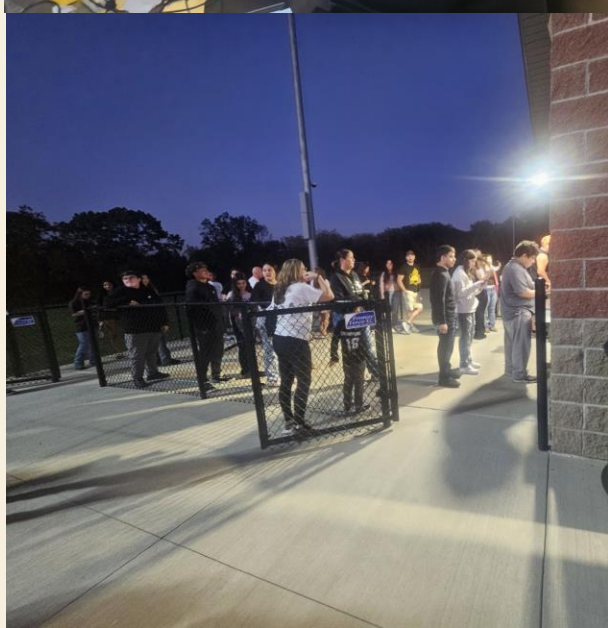


Our region decided to try something different this year. Every year there is a National School Breakfast Week, but this week nears the end of the school year. This year we decided to pick a theme and try to have try our own breakfast week, but at the front end of the year to try to increase breakfast participation earlier in the year. Our teams had a lot of fun with this week. Each team decorated their kitchens with kits provided by Opaa! and we also had lucky try winners each day at all locations.



# CONCESSIONS UPDATE

- Concessions has been going great! We have finalized the set up at the DAC by adding an additional stand up cooler, a new hot box, an air fryer, a griddle, and small pizza oven.
- We purchased safes for the DAC concession stand, and one for the baseball concession as well. We did not order one for the high school gym, as they are able to put money in the managers office inside the cafeteria downstairs. Ryan, with the maintenance team came to the DAC to bolt down the safe.
- We also purchased a free standing air conditioner for the DAC. The concession gets super hot and does not allow our dry storage product to set outside of refrigeration. Greg, district electrician, worked with us by plugging everything in we use, as well as the air condition unit and it did not trip any breakers.



# TEACHERS SPECIALS

WE STARTED ALL OF OUR STAFF SPECIALS. OUR KITCHEN MANAGERS CREATE FLYERS TO SEND TO STAFF FOR THE STAFF TO PRE-ORDER IF THEY WOULD LIKE A SPECIAL THAT DAY. THE FLYERS HAVE HELPED SHOWCASE WHAT ITEMS WE ARE MAKING, AS WELL AS IT HELPS US WITH REDUCING WASTE.

**TMS STAFF SPECIAL**



September 17th Cost \$5

**PORK BURRITO DELIGHT**

Enjoy authentic Mexican flavors

Savor the rich flavors of our pork burrito, served on a bed of Mexican rice, for a perfect lunch. This meal also comes with fresh fruit, a sweet treat, and a drink!!

Please email Diana Dominguez to RSVP

**TEACHER SPECIAL**

09/17/2024



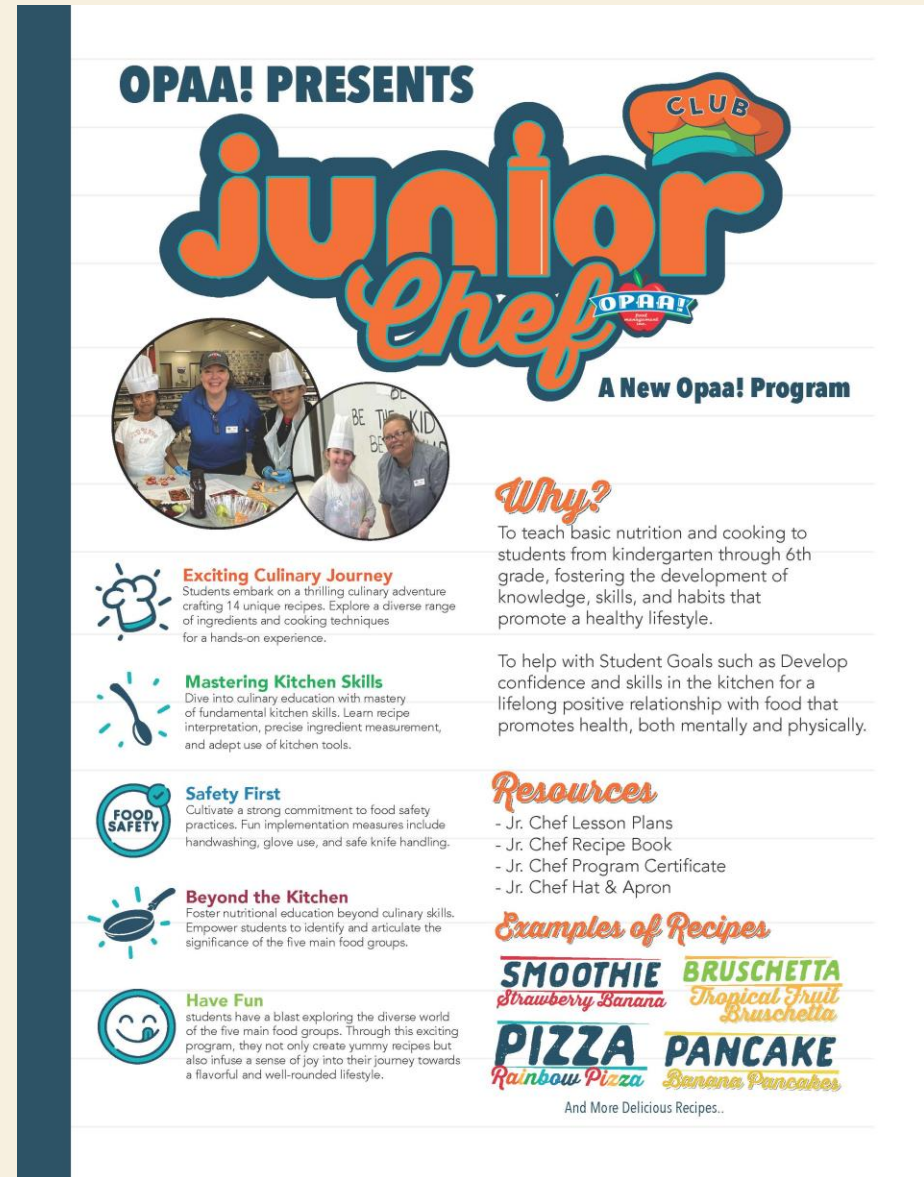
**BLT**

Includes: Chips, Sweet Treat, and a Drink!  
\$5.00

RSVP by: 09/13/2024

# COOKING CLUB


We started our after school cooking clubs at Junction Elementary and Sixth Grade Academy. This year we have added 2 additional groups at SGA, as there are many students that want to be in this club, but limited space. We truly enjoy cooking club and spending time one on one with the students to get them excited about food, all while learning food safety and nutrition. Opaas has been equally excited about our cooking club, that they have now started a program for all district, and it is called Junior Chef Club.



**OPAA! PRESENTS**

# Junior Chef Club

**A New Opaas Program**



**Why?**

To teach basic nutrition and cooking to students from kindergarten through 6th grade, fostering the development of knowledge, skills, and habits that promote a healthy lifestyle.

To help with Student Goals such as Develop confidence and skills in the kitchen for a lifelong positive relationship with food that promotes health, both mentally and physically.

**Resources**

- Jr. Chef Lesson Plans
- Jr. Chef Recipe Book
- Jr. Chef Program Certificate
- Jr. Chef Hat & Apron

**Examples of Recipes**

**SMOOTHIE** **BRUSCHETTA**  
*Strawberry Banana* *Tropical Fruit Bruschetta*

**PIZZA** **PANCAKE**  
*Rainbow Pizza* *Banana Pancakes*

And More Delicious Recipes..

**Exciting Culinary Journey**  
Students embark on a thrilling culinary adventure crafting 14 unique recipes. Explore a diverse range of ingredients and cooking techniques for a hands-on experience.

**Mastering Kitchen Skills**  
Dive into culinary education with mastery of fundamental kitchen skills. Learn recipe interpretation, precise ingredient measurement, and adept use of kitchen tools.

**Safety First**  
Cultivate a strong commitment to food safety practices. Fun implementation measures include handwashing, glove use, and safe knife handling.

**Beyond the Kitchen**  
Foster nutritional education beyond culinary skills. Empower students to identify and articulate the significance of the five main food groups.

**Have Fun**  
students have a blast exploring the diverse world of the five main food groups. Through this exciting program, they not only create yummy recipes but also infuse a sense of joy into their journey towards a flavorful and well-rounded lifestyle.