

School Nutrition Department
Board Report
October 18, 2017

October is the month that we do verification of free and reduced applications. Being that we are a CEP district, we do not have to conduct this process.

On October 11, I attended the Gordon Food Show held in Louisville. While attending the food show, I sat in on a seminar by Nicole Nicoloff, GFS Education Segment Manager. She presented information concerning K-12. One of the topics that she discussed was how it is the trend now to simplify your menus. It is the time to trim your menus for efficiency and quality. It's a good idea to master a few things and do them well rather than have a lot of choices and lack in quality and perfection.

I attended my monthly OVEC meeting on October 12 at the OVEC office. There were two vendors there this month to share products and services with us. We listened to presentations from InTeam and Basic American. We also discussed items and experiences we saw at the food show, bid items, and upcoming events. These were just a few of the topics.

I will be at the MPK roadshow on Monday, October 23. This vendor will be providing a demonstration of products and ways to prepare them. I'm sure they will have other information to pass along as well.

As you have heard me mention already, I do have an Administrative Review this year. This is going to be a primary focus for me throughout the year. I have already been submitting documents to KDE in preparation for this review. It is very intense and needs my utmost attention. The targeted school that is up for review is the High School and the non-targeted school will be the Middle School. It seems that the review month is going to be April and the onsite visit will happen in May. This is always subject to change.

I have been working on the menus and updating changes that are being made. This sometimes requires changing recipes as well. I am currently working with InTeam on menu compliance. This plays a big part in the review. Every item must be entered into the tool to ensure menu compliance. This is a long process.

We have recently started offering infused water as well regular drinking water for the students to enjoy during the meal service. This is available at all schools. Some students are trying it and liking it.

We are going to begin offering a “flavor station” at the High School. This will consist of some spices that the students can flavor their food themselves. These will include lemon pepper, Mrs. Dash, crushed red pepper, garlic and herb, and Italian seasoning.

We are preparing to offer the yogurt bar on the line at the High School. We must have the proper signage made and have the proper containers and correct measuring scoops. These are on order. We plan to start this within the next week or two. I think the students will enjoy this addition to breakfast.

I am still having monthly managers meetings. This is a way for us all together to discuss a variety of topics.

I have recently hired Sheryl Arvin to take the four-hour position at Cartmell. She is very excited and seems to be catching on fast. She said that this position is perfect for her. I think she is going to work out well. We now have a full staff at Cartmell!

Jama Stout, a former Carroll County graduate, has just been hired to take the new six-hour position at the High School. She is scheduled to start October 23. We are looking forward to having her be a part of the team.

I still have a four-hour position available at the High School and another four-hour position at Winn. These positions are posted on the website. They are also the last I have to fill.

We are going to be ordering a new reach-in refrigerator and a set of double stack convection ovens for the Middle School. We plan to have these items along with some other small wares ordered by the end of this week.

Thank you for your continued support of this program.

Respectfully,

Lisa Gault
School Nutrition Director