# Norwalk Public Schools 2022-2023

### **Food Service Year in Review**

Welcome to your NPS food service newsletter!

2022-2023 School Year was a great year for NPS food service, we served up happy and healthy daily, and had lots of fun, delicious and educational events in cafeterias across the district.

#### **Highlighted Achievements:**

- WE ARE LOCAL! This school year we partnered with Get Local on Your Tray, regularly featured fresh local produce on our breakfast and lunch menus, had fun local tasting events, and supported local farms by purchasing over 71,000 pounds of local produce!
- 7 schools were awarded the Fresh Fruit & Vegetable Grant.
- Ponus Ridge was the recipient of a grant for Farm to School Initiatives and supporting the growth of their school garden!
- Global Eats was piloted at Naramake and brought a focus on authentic global flavors and food discovery.
- The Smoothie Station provided healthy breakfast and lunch options with innovative smoothie recipes. As a national leader in participation and engagement, NPS won a custom blender bike from General Mills which traveled across the district at fun Mood Boost smoothie tasting events!





## Spotlight:

Compass Group celebrates female culinarians! Chartwells K12 Norwalk Chef Manager Vanessa Nashe and Regional Executive Chef Chase Sobelman were selected as two of 23 chefs across the country for the prestigious Women in Culinary program this year!



Damaris Colon from the Norwalk Chartwells team at Nathan Hale Middle School was selected to participate in the Chartwells K12 Hourly Hi-Po Program! Damaris was chosen as one of 45 participants from schools across the country. She was provided with an opportunity to grow leadership skills and further her food service management knowledge.





### We Are Team Norwalk Public Schools!

At the heart of Chartwells is a strong team of motivated, caring and conscientious individuals who are dedicated to ensuring Norwalk Public School's students leave the cafeteria happier and healthier than they came in. We all have the same goal – delivering the best foodservice possible.



Felice Parisi Chef Manager



Joan Walsh Chef Manager







Student Engagement is so important! Since January, we held over 75 pop-up tasting events in NPS cafeterias!

Over the course of the year, we hosted every Chartwells Program – see firsthand some of the fun we had this year!





What's next?

1. October will be the kickoff of Global Eats which will bring a diverse culinary experience to all school cafeterias!

2. We look forward to increasing our purchasing of local produce to support our local economy and bring the freshest most delicious fruits and vegetables to students.

3. We will continue to make student voice and engagement an important factor in building our menus.

