

South Whidbey Food Service Monthly Summary

May Spotlight 2023

Farm Lettuce, Carrots, Bok Choi and Kale are back! Our fabulous garden is producing the majority of our greens for the salad bar! We are excited to finish out the year with more fresh produce from the Farm.



Discovery Kitchen's theme last month was "Waste Warrior". We make pesto weekly which is used in a pesto wrap as well as the pesto pizza. We use the whole Spinach or Kale stem and leaf to make this pesto...wasting none of the plant.



Highlights:

- We have served 44,441 meals to students since we opened the doors!
- Purchased 482.5 lbs of produce from the Garden so far this year.



Our OSPI State Audit was phenomenal! It was the first one the District has had in 5 years (and the first one for me). We had no fiscal findings which is a kudos to our fabulous food service staff keeping accurate and thorough records. Any clarification documents needed were sent to OSPI immediately after the exit interview. Shout out to Justin Silva (the Leadership teacher) and Heidi Smith (ASB secretary) for their help in getting the Student Store and various vending machines to be compliant. Our auditor mentioned that we were the first school to have all the correct non program foods documented correctly!



HUGE THANK YOU to my team for all their hard work preparing for the audit. They are the best!! I had to opportunity to celebrate my team as part of OSPI's Lunch Hero Day on May 5th. They received new aprons that say "this is my cape turned backwards" and a well-deserved caffeine break! I am honored to be part of this team and can't express how grateful I am for their hard work every day!

We have been celebrating Asian Pacific Heritage Month in our cafe! Grades 7-12 can sample new and old items on the lunch menu including Chicken & Dumplings, Indian Curry, Lo Mein with Egg Rolls and Pineapple Thai Chicken. The K-6 students will be offered Stir Fry and Teriyaki Chicken this month.



Field trips are picking up so we have had the opportunity to provide a lot of sack lunches for students while they are on their excursions and/or at camp.

We catered the Kindergarten Information Night with pizza, garden salad and cookies. We have been providing snacks for the 5th/6th grade students during their testing. And two of our team members provided support to a Hearts and Hammers event this month.

We are preparing for a Popsicle Party for the K4 students as they finish up their testing, as well as the All Staff BBQ and the Middle & High School BBQ coming up.

I asked for feedback from all four principals this month and am thankful for their kind comments! We love to get input from others so that we can continue to improve our program.

Sincerely,
Rachael Mathews