

## **Business Review**

January 25, 2023





## On the Agenda

#### **Welcome and Introductions**

### What's Important to You

- School Farm
- Catering Culinary Commitment
- Grants

### **Serving Up Happy and Healthy**

- Innovative Programs
- Inviting Environments
- Empowered and Appreciated Associates

Results

**Discussion** 



Fresh,
Minimally
Processed



Locally
Grown
Produce
from our
Farm





# What's Important To You

**Variety** 

Student Voice



Scratch Cooking





# **School Farm**

**Focus on Fresh** 

**Harvest Feast** 



Custom menus
that offers a
variety of
breakfast and
lunch items





# Catering Culinary Commitment

Community Events

Seasonal produce offerings



Highlighting the capabilities of what we can do



**GRANTS!** 









Farm Supplies and Vita Mix Blender
June 2020

Cool Bot and Flat Top September 2021 Induction
Stovetop
March 2022

Smoothie Supplies
Nov 2022





October
was Seed to
Table
Month!



December was Spice it Up Month!



November was Let's Get Cooking Month!















# **Nutrition Classes**































**SMART** 

CONFIDENT

## **Inviting Environments**













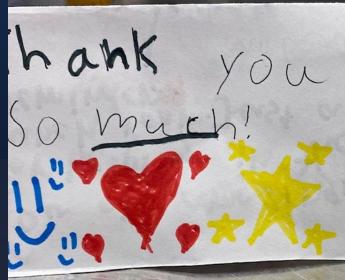












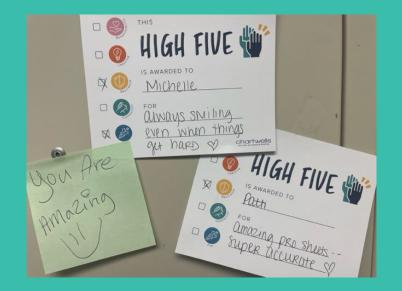








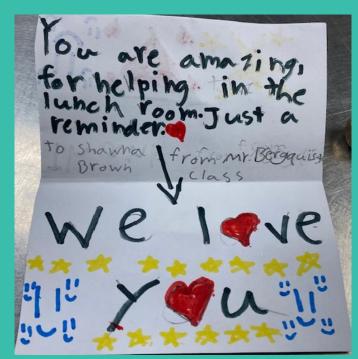
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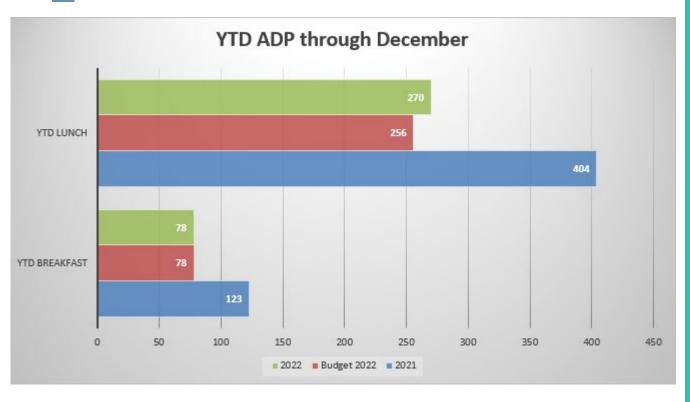




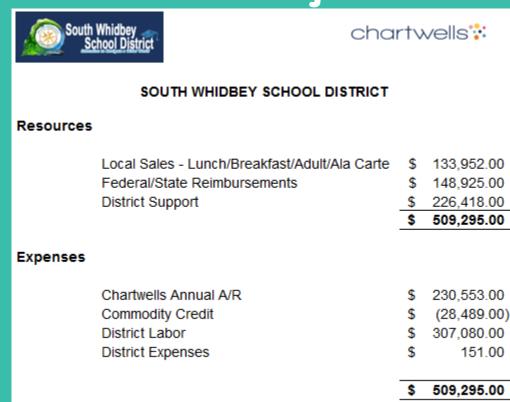


## Results

- Average Daily Participation through December 22
- Average Daily Participation Goal 2022-2023
- Average Daily Participation through December 21 (COVID Universal Feeding)



## **Year End Projection**





1

- Coordinate with 5/6 campus for Nutrition Classes
- New signage at Middle and High School Cafe

2

- State Audit
- Student Advisory Meeting with Middle School

3

- Implement Student Choice
- Promote Discovery Kitchen and Mood Boost

