



What's New in Your Schools?

Welcome to your monthly newsletter from Chartwells. We are your cafeteria team and your partners in child nutrition. We are looking forward to *servicing up happy and healthy* throughout the district with nutritious meals and fun activities. We will be sharing good news from our cafeterias with you each month through our newsletter.



Tuesday
August
27th

For Questions, please contact:

Trevor Watt
DIRECTOR OF DINING SERVICES
425-831-8009
Wattt@svsd410.org



In this issue:

What's New in your Schools?
-Welcome Back

New Director of Dining
Services- Trevor Watt

Events to Look Forward to
This Month

Discovery Kitchen
-Bring On Breakfast

New Director of Dining Services- Trevor Watt

Trevor is a director of dining services with a real passion for customer service. He earned an associate degree in culinary arts and a bachelor's degree in hospitality business management. He has been working in school nutrition services for the past nine years and strives to provide food that looks and tastes great.



Trevor began his career in school nutrition services at Eatonville School District. His initial goal was to provide students with opportunities to have access to meals they had not seen before. He provided more options with fresh and local ingredients and increased scratch-cooked, fresh-made food. He also introduced programs that helped students with nutrition education. Trevor became a member of the OSPI's USDA Foods Advisory Council, which was created to assist the state agency in decisions regarding USDA Foods through feedback and guidance.

Eatonville School District was a great starting point for Trevor to get into the field and provided him the experience to expand into larger operations. In 2018 he took the knowledge he gained and started his role at Tukwila School District. While at Tukwila School District, Trevor developed programs that inspires students to take an adventure in their dining experience – to try new things where they felt free to have a voice in the food they are presented. He continues to look forward to the opportunities the future holds for child nutrition services, whether that be new exciting concepts that draw students to dine at school or expanding on programs already in place.

Trevor enjoys his career with Chartwells K12. He feels Chartwells takes pride in developing its staff members to be the best they can be, and the company provides all the necessary resources needed for its staff to be successful. Trevor looks forward to his future with Snoqualmie Valley School district and the opportunities to have a successful program that will provide for the needs of the students that we serve.

A Reason to Celebrate!

August 2: Ice Cream Sandwich Day

I scream, you scream, we all scream for ice cream ... sandwiches! Don't miss our Ice Cream Sandwich Day celebration today in the cafeteria.

August 3: Watermelon Day

Hip hip hooray, it's Watermelon Day! Come celebrate the unofficial fruit of summer today in the cafeteria!

August 4: Chocolate Chip Cookie Day

Celebrate everyone's favorite ooey goey treat for Chocolate Chip Cookie Day! 🍪

August 24: Burger Day

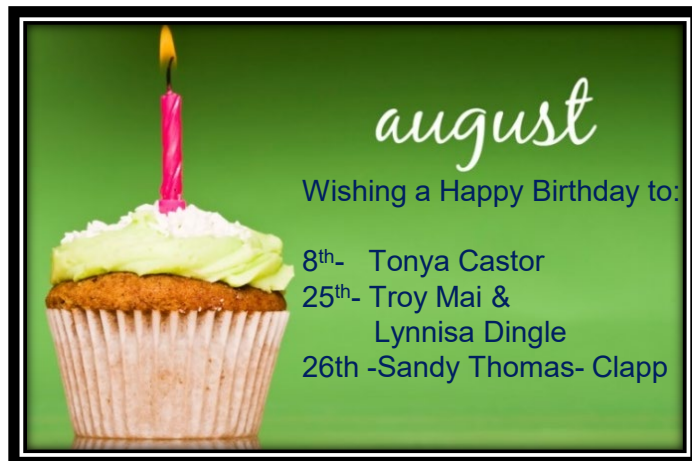
Time to fire up the grill! Join us in the cafeteria to enjoy one of America's favorite sandwiches as we celebrate Burger Day!

August 25: Banana Split Day

We've got a "peel-ing" you're going to love what we're serving in the cafeteria! 🍌 Join us as we celebrate Banana Split Day!

August 26: Cherry Popsicle Day

Pop into the cafeteria as we celebrate Cherry Popsicle Day! 🍒



chartwells
**Discovery
 KITCHEN**

August is Bring on Breakfast month!

Studies show that breakfast can support a student's learning throughout the day, leading to increased focus, fewer absences and better test scores. Let's make Breakfast Fun and try this at home!

Our Discovery Kitchen allows us to integrate nutrition education and cooking demonstrations with our promotional calendar through dynamic monthly themes, connecting the lessons students learn with delicious dishes in the cafeteria.

Pumpkin Cranberry Overnight Oats

Ingredients

 1 tsp ground allspice	 1 tsp ground ginger	 2 1/4 tbsp ground cinnamon
 1 tbsp ground nutmeg	 1 cup vanilla yogurt	 2 1/4 tsp honey
 3/4 cup dried cranberries	 3/4 cups canned pumpkin puree	 3 cups quick oats

Kitchen Tools





 measuring spoons	 some sort of small container	 whisk	 mixing bowl
--	--	--	--

BRING ON BREAKFAST DISCOVERY KITCHEN AT HOME

Pumpkin Cranberry Overnight Oats

Method

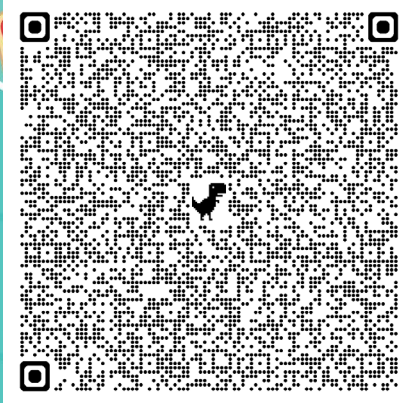
Remember to wash your hands before you begin cooking!

- 
Mix the first quantity of cinnamon with the nutmeg, ginger and allspice (if you have a store bought pumpkin pie spice blend you may use that (about 3 1/4 tablespoons).
- 
In a bowl, whisk together all ingredients and portion into serving cups.
- 
Cover and chill overnight.
- 
Serve and Enjoy!

BRING ON BREAKFAST DISCOVERY KITCHEN AT HOME

**Bring on
 BREAKFAST**

Bring on the day!



Bring on Breakfast month graphic with icons for milk, banana, smoothie, sandwich, and orange.