

Child Nutrition Program

April 7, 2025 BOE Update



School Year 2024-2025 Priorities

- Rebuilding & Training Program
- Farm to School
- Grant Applications
- Continued Advocacy

				Winter, 2024	Spring, 2025
District Focus Areas:	Goal	Actions/Strategies	Measures	Middle-of-Year Accomplishments	End-of Year Results
4e Operations (Food Service)	Continue advocating and spreading the word about what we do to other districts, state partners, etc.	Sit on CT School Meals for All Committee and SNACT committee. Act as mentor for another CT director as part of mentoring program. Present at state trainings.	Meeting minutes.	Mentored CT food service director in CEP. Participating in CT School Meals for All Campaign.	
	Training program for staff. We will be onboarding many new employees, so we will need to be training them from the ground up.	Onboard all new staff with 3 hour kitchen skills training within first month of employment.	Assess staffing numbers and training hours.	Hired and trained approximately 12 new employees since September.	
	Apply for more grant funding for operations, equipment	Research and apply for applicable grants.	Applications.	Awarded equipment grant for \$25,000 tilt skillet for Winthrop.	

Staffing Evolution

- Since August 2024 Hired (34% new):
 - 11 Cafeteria Workers- District Wide
 - 5 Cooks- NLHS, Nathan Hale, Winthrop
 - 1 Chef- Winthrop
- Since SY 2022- 56% New Staff



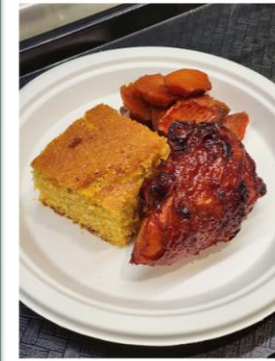
Training Program

- Summer 2024- New Hire Orientation
- Onboarding Process
 - Overview of Standard Operating Procedures & Expectations
 - Kitchen & Food Safety
 - Workstation Set Up
 - Basic & Advanced Knife Skills



Menu Philosophy

- Promote staff efficiency and culinary skills through menu design
- Evolve students' palates through repetition
- Modeling a well-balanced diet through variety of daily offerings
- New Recipes
 - Sweet & Spicy Meatball Bowl
 - Pickled Vegetable Medley
 - Butter Chicken Nachos w/ Jalapeño Crema
 - Kachumber Salad



Farm to School



- Awarded \$5,000 for SY 2025
- Year Round 2/3 Program
Farm Field Trip- Nathan Hale
and Winthrop
- Farm to Table Community
Meal- October



Farm to School

- Seacoast Mushroom Partnership



- Elementary Student Taste Tests
- Specialty recipes at NLHS

- Local Items

- Pork- Secchiaroli Farm
- Ground Beef- Connells Farm
- Broccoli- Cold Spring Farm
- Lettuce- Huntsbrook Farm

- Local Food Funding Streams

- CT LFSIP- ~\$6K
- Federal LFSIP- ~\$15K



Hungarian Mushroom Soup



Ingredients:

- 4 tbsp butter
- 1 large onion (chopped)
- 3 cloves of garlic (minced)
- 1 lb mushrooms (sliced)
- 2 tsp dried dill
- 2 tsp minced thyme
- 2 tsp paprika
- 1 tbsp Worcestershire
- 3 tbsp flour
- 1 cup milk
- 2 cups chicken stock
- 1 tsp salt
- 1/4 cup sour cream

Instructions:

1. In a large pot melt butter and add in onions. Cook until brown then add in mushrooms and a pinch of salt. Cook until everything is soft.
2. Add in the dill, thyme, paprika, and Worcestershire. Mix and cook for a few more minutes.
3. Add in flour. Stir until everything is well combined and cook for a few more minutes.
4. Add chicken stock and mix until smooth. Soup will thicken. Cook for about 10 more minutes.
5. Turn the heat to low and let the soup cool a little bit.
6. Add in milk and sour cream. Mix until everything is smooth.
7. Taste the soup and adjust seasoning if needed.

Meal Numbers & Participation

- YTD: August 2024 - March 2025
 - Breakfast- 206,146
 - Lunch- 282,464
 - Supper- 27,634
- 75-80% participation district wide



THANK YOU!!!



Winthrop



Bennie Dover



Nathan Hale



New London High School



C.B. Jennings



BP

