



HEALTH AND WELLNESS COMMITTEE MEETING MINUTES

September 30, 2025

12:00 p.m. – In Person Meeting – Zaino Conference Room

Committee members present: Giuseppe Alviano, Anthony Servidio, Rowena Jeffrey, Karen Suarez, Mike Hardy, Doric Capsis, Courtney Hamilton (Aramark), Kerri O'Donnell (Aramark), Robert Stein, Dr. Roger Bloom, Mike Hardy, Mary O'Neill, Dr. Tahira A. DuPree Chase, Brian Sudran

Committee members not present: Todd Goodwin, Andrea Ramos, Richard Canalini, Angela Diglio, Grace Machinski, Patrick McGovern, Laura Penfold, Dr. Theresa Williams, Elaine Lovell, Rachael Castillo, Philip McCarthy

The Health and Wellness Committee meeting commenced at 12:00 p.m. The meeting was held in person at the Zaino Conference Room.

- 1) **SEL (Social Emotional Learning)** – Dr. Williams was not in attendance. Therefore, nothing was reported for SEL.
- 2) **Aramark Report** – Courtney Hamilton reported on the following items. a. He reached out to the Principals to get numbers for meetings to hear their voices, opinions and food items they are interested in. b. new menu items – Courtney passed around the menus with the new items, cheese potato soup, they are featured once a week. If students like it, they will add to the following month's menu. In October and September, they are featuring rose comp olio. Beef Picadillo Burrito is another new choice for students. They will see how the students respond to it. In September, they held a brunch for lunch meal that included waffles, etc. They have added a Lo Mein option with popcorn chicken with teriyaki sauce and chicken and dumplings. The dumplings dish was not a hit. The younger children are not responding well to some of the foods. They were not fond of the Lo Mein. However, they did enjoy the popcorn chicken item. Aramark conducted a trial pilot dinner program at the HS in May. They will roll out the dinner program at the HS and the MS. The younger grades are not eligible to participate in the dinner program yet, but they are hopeful that they will be able to participate in the future. They shared a chart outlining the districtwide meal count. The numbers are up. They just received the green light to put out a survey.

- 3) **District**– Rowena Jeffrey reviewed the types of training that has been provided to the Food Service Workers. The training included: workplace and food safety, PP Safety Equipment, guidelines, hair net, non-slip, cutting blocks, using gloves, washing hands, monitoring hot and cold food temps, equipment, thermometers and temperatures, expiration dates, first in first out, food dates, sanitizers, receiving and storage, the importance of dating and storing items, food allergens top 9 and tips to prevent allergic reactions, hand washing, and some of the dept. of health violations they have received, how to respond to the Dept of health visitation in the kitchens, checking their inventories, not placing a blind food order, timeliness of the food orders, who to contact and when, food presentation, presenting food that is colorful, plentiful, wiping lines, cluttered, organized, storing records, afternoon check list, what to check for before meeting for the days, cooking stations, shutting off everything before leaving for the day, attendance review was discussed, attendance procedures like safety moment – if you see something, say something, menus were reviewed, updated requirements, what is served for breakfast and lunch, examples by Courtney Hamilton in the handout, service excellence, upcoming marketing and promotions, civil service training, and basic concerns like school year events. The training took place over a few hours. Robert Stein, Assistant Business Administrator inquired as to how the new equipment was working; specifically, regarding the new ovens. Two of the new ovens broke down but were repaired under the existing warranty. This includes the Park Avenue top oven, which wasn't turning on and the HS the bottom oven. Karen Suarez complimented how the food displays look at Dryden. Aramark came up with the idea of displaying a sample plate of food so the students can see what they will be eating daily. The display makes the food more enticing.
- 4) **Food Service Comments** – It was mentioned that some of the snack items available to the students are not age appropriate or that they students are not interested. The idea is that the variety introduces the students to different vegetables that they might not otherwise try. Rowena will request that menus be visible on the district website.
- 5) **Questions from the Committee** – Karen Suarez mentioned that they have a lot of children at their school who require a vegetarian menu and therefore, requested that more vegetarian dishes be included on the menu. Aramark agreed to add more vegetables to the children's menu at this grade level.

Dr. Roger Bloom suggested that there be building representation on this committee by each building.

The meeting was adjourned at 12:29 p.m.. The next meeting is scheduled for January 27, 2026, in the Zaino Conference Room.

Respectfully submitted,

Michell C. Delmonte-Synnott