



Winter 2018

# Monthly DINING REVIEW

Timberlane Schools



John Fratiello  
Food Service Director

# DINING SERVICES FALL REPORT



Below is a summary of our accomplishments this Winter as well as open action items. Please feel free to contact me with any questions or concerns.

John Fratiello  
Food Service Manager

## NUTRITION AWARENESS

Our ongoing goal is to ensure the most nutritious program for our students through our menus and education/awareness programs. Some of the highlights of last month's efforts included:

- Chef Rich visited Danville Elementary School on December 13<sup>th</sup>. All the students taste tested poached pears and whole cranberries. Rich spoke to each grade about the value of eating fruits and veggies. Also, Heidi the Hippo stopped by for high fives.



## MARKETING PROMOTIONS

Whitsons likes to keep our menus exciting with quarterly and monthly promotions. The promotions that were featured last month included:

- Chef Rich visited Timberlane Middle School on November 28<sup>th</sup> and prepared a Ramen Noodle Bar where students could select from about 15 toppings on their Ramen Noodles. The toppings included seaweed, kimchi, edamame, scallions, chicken, hardboiled egg, mushroom, corn, etc. We will be adding this offering to the Middle School in the future.



### **SPECIAL CATERING EVENTS**

At times, our services extend to include managing special catering events for faculty, administration, staff and community members. We were proud to serve the following events last month:

- We catered a breakfast for the Middle School Teachers. The Menu included fresh made Belgian waffles, yogurt bar with toppings, fruit platters, donuts and, of course, coffee to start the day.

### **TRAINING AND EDUCATION**

We are committed to ensuring total quality management and adherence to company standards at every location we serve. We implemented the following training programs last month to reinforce this commitment:

- We have completed all of the required training for our team for this year. Topics included Food and Physical Safety, Allergy Training, Customer Service.
- Middle School manager Sally Morris successfully passed her ServSafe Recertification with flying colors.

### **PERSONNEL CHANGES**

- We are currently looking for a few substitute food service workers so we can maintain our excellent customer service when a Team member is out.

### **COMING NEXT MONTH**

Look for these exciting new changes next month!

- Chef Rich will be visiting Atkinson Academy on January 17<sup>th</sup> & Pollard on February 14<sup>th</sup> with nutritional tips and tasty samples.

**WE THANK YOU** for your continued support and partnership. It is our pleasure to serve your district and community.