

Fall 2018 DINING REVIEW Timberlane Schools









John Fratiello Food Service Director

DINING SERVICES FALL REPORT



Below is a summary of our accomplishments this Fall as well as open action items. Please feel free to contact me with any questions or concerns. John Fratiello Food Service Manager

ACCOMPLISHMENTS/COMPLETED PROJECTS

We are proud to announce that the following projects have been successfully completed or implemented:

- We opened school with new signage at the High School and Middle School.
- The Maintenance Department did an excellent job Painting the High School Cafeteria and removing outdated awnings.
- The Maintenance Department installed a new floor in the Middle School walk in refrigerator.

NUTRITION AWARENESS

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

• Kale Chips Were served at all Schools in October.



MARKETING PROMOTIONS

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

• High School served Harvest Dinner for Lunch on October 30th. Turkey Dinner, Butternut Squash, Brussel Sprouts, Mashed Potatoes, Pumpkin Crème, and Homemade Garlic Cheese Biscuits.



SPECIAL CATERING EVENTS

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

- Staff Kick off Breakfasts at Most Schools during school opening
- Breakfast for the College Fair Guests

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 conducted six hours of training for our team already this year. Topics include Food and Physical Safety, Allergy Training, Customer Service.
- We have several Team members studying to pass the ServSafe Exam for their own knowledge and to help our school food services run even safer.

PERSONNEL CHANGES

As per our agreement, we would like to notify you of the following changes in personnel:

• We have hired a few new substitute food service team members this year.

COMING NEXT MONTH

Look for these exciting new changes next month!

• Chef Rich will be Visiting Timberlane Middle School on November 28th.

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