



Achievement

A few months ago, the Mushroom Farms were introduced to the Canby School Districts students at all of our primary schools.

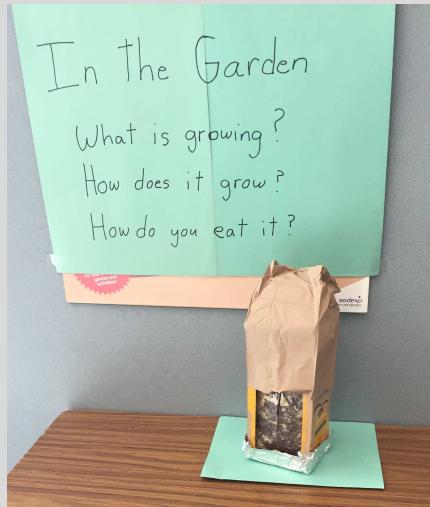
One farm was given to each site principal for them to distribute to a teacher whom they thought would be interested in teaching their students about how mushrooms grow, how to harvest and prepare them.

Some of the best teachers for this type of lesson were our nutrition services team! Like at Trost Elementary School where Denise, Judy, Ada and Summer set up the farm in the cafeteria. This allowed all the students to watch the first crop develop as they went through the breakfast or lunch lines.

Denise created a poster asking the students, "What is growing? How does it grow? How do you eat it?" She utilized the resources handout to share that information with her students and help them learn a little

more about mushrooms! She said that the kids kept a close eye on the mushrooms and loved watching them develop every day. They were even asking if they could taste them! Which is a great step towards opening students culinary worlds to new foods!

Thank you to the Trost team for your dedication to the success of your students! You're so appreciated!



Mushroom Farm @ Trost Elementary

Community

On April 27th our team participated in a local Sodexo Serv-a-Thon at the Beaverton location of the Oregon Food Bank.

We were helping sort through the donations that the food bank received and placing them in boxes to be sent out to food bank sites. It was a great opportunity to put our nutrition knowledge to use to find staple foods and secondary foods while sorting.

We volunteered alongside Umpqua Bank team members. Together, we sorted through over 6,000 pounds of food!



Nutrition

During the month of May our “Fresh Pick of the Month” will be strawberries to round out our last full month of the school year!

Strawberries are not only delicious but a great way to satisfy your sweet tooth and has a surprising amount of nutrients that provide incredible health benefits.

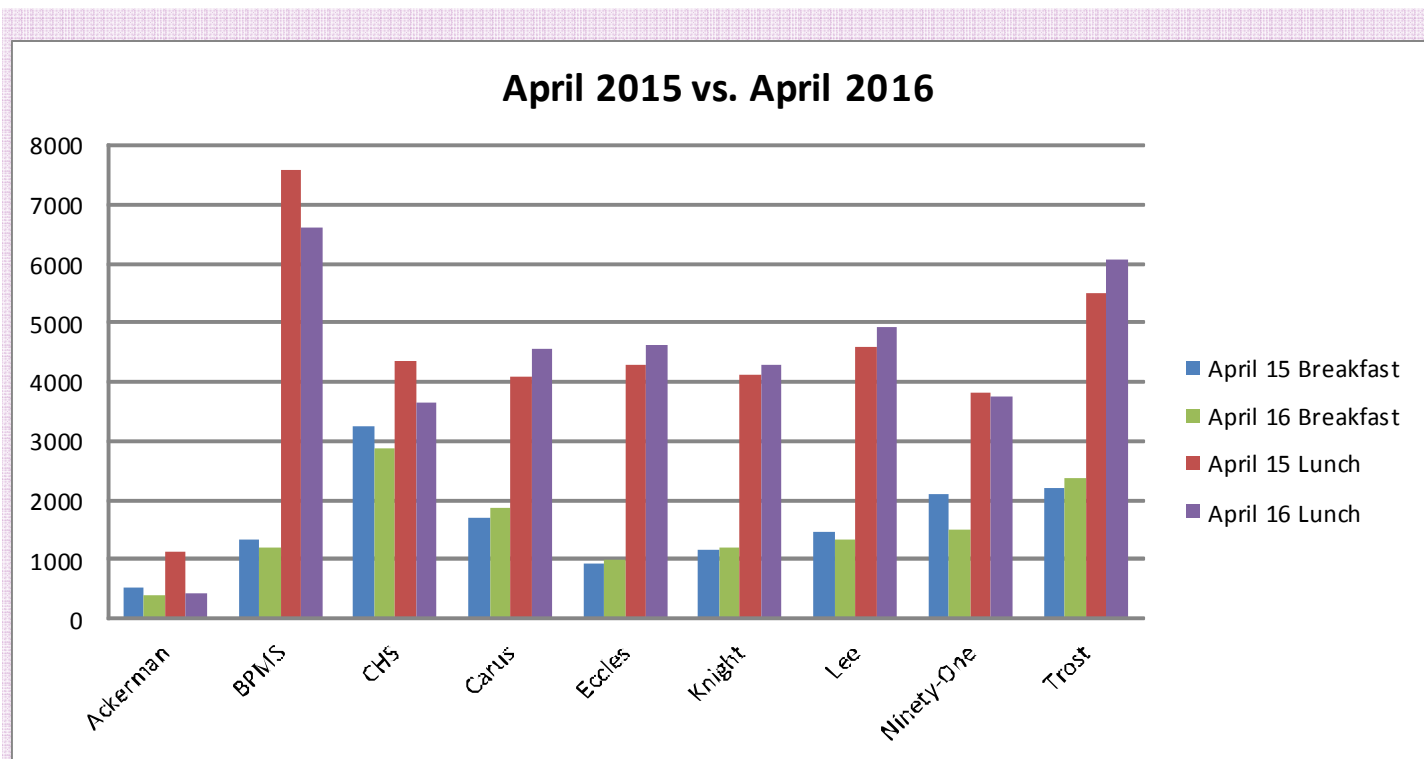
We picked this fruit last month because strawberries peak April through

July! We anticipated the quality would be good. However, with high rainfall and hot weather in California, the growing region where over 80% of strawberries are distributed from, the quality is poor and prices are high.

We'll be watching their performance throughout the month and purchasing them once it is sustainable for the growers!



Performance: Average Daily Participation



The graph above lists the average daily participation for each of our service sites! During the month of April we saw a total of twenty student days which allowed us to improve counts at many of our schools! Five of our primary sites saw improvement in their lunch program over last year!. While four primary sites saw better breakfast program numbers than last year.

We added a new menu item in April—homemade beefy lasagna! The students loved the new recipe and we went through nearly all that we prepared. We're continuing to work on incorporating new menu ideas that older students will like to increase participation at the secondary levels.

Development & Training

Every year Sodexo hires a third party to visit their sites and perform a Food and Health Safety Audit. It is a great opportunity for our team to have a non-biased person visit the work areas to ensure that their duties are always performed safely. Our yearly audit is coming up on May 12!

In previous years Sodexo utilized NSF but this year, for the first time, will use Ecosure, a subsidiary of Ecolab. Ecosure currently audits many hospitality firms like Starbucks, Red Lobster restaurants and college campuses all over. There is a huge array of areas that the auditor covers during their visit to the



district. Points are awarded based on compliance. The best score is 98-100% which gives the audited unit a Gold status while 94-97.5% is a Green status, 90-93.5% is a Yellow status and anything below 89.5% is a Red status audit.

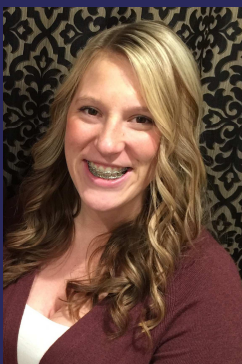
The team is shooting for a Gold audit this year! In order to ac-

complish this goal, the team has placed themselves in the shoes of an Ecosure auditor to see their kitchens and work spaces in a whole new light. For months they've been diligently reviewing their daily records, food handling practices and safety standards with fresh eyes.

The team has also been able to review, in depth, the training they received at the beginning of the school year as a refresher as well.

We've performed a multitude of walk through's in the kitchens, freezers, refrigerators, cafeterias, even outside the back doors alongside our maintenance team. This has created a great opportunity for open communication between these two support teams and improvements all around.

The team feels more than ready for this audit and are excited to see the results of their hard work.



My name is Galina Dobson and I am the Director of Nutrition Services for the Canby School District. I am a proud Washington State Cougar Alumni with a degree in Hospitality Business Management. I love working for Sodexo and I am thrilled for the opportunity to work with the great nutrition services team to continue to enrich the lives of the Canby student body.

Questions? My phone number is 503-263-7140 ext. 3480 and email is dobsong@canby.k12.or.us

Upcoming Events

The Summer Food Service Program (SFSP) is just forty-five days away from the first day of service!

Applications for the support team are coming in and being processed, menu's are finalized, locations have been approved and marketing is in full swing.

Last year the SFSP served over 15,000 meals to children and teens under 18 and this year we are hoping to improve that number by at least 10%.

In the March newsletter there was an error in the dates for services; below they are listed and finalized. Keep your eye on the next newsletter for more information!

Baker Prairie Middle School	6/21-7/15 @ 8:30-9:00 & 11:30-12:30
Trost Elementary School	6/21-7/15 @ 8:30-9:00 & 11:30-12:30 7/18- 7/29 @ 11:30 -12:30
Knight Elementary School	6/21- 8/12 @ 11:30-12:30
Wait Park	8/1-8/12 @ 11:30-12:30



Nutrition

Featured Recipe for May:

Strawberry Salsa with Baked Corn Chips

Ingredients:

1. 1/4 c. Red onion (small dice)
2. 1 Jalapeno pepper (minced)
3. 1 Yellow bell pepper (medium dice)
4. 1 Green bell pepper (medium dice)
5. 1/2 Cucumber (medium dice)
6. 1 pint Strawberries (large dice)
7. 1/2 c. Pineapple (medium dice)
8. 1/2 c. Cilantro Leaves (diced)
9. 1/2 c. Orange juice
10. 2 T. Lime juice
11. 2 T. Extra virgin olive oil

Salt and pepper to taste

Baked tortilla chips/scoops

Directions:

Prepare all ingredients as directed. In a medium bowl mix all of the ingredients except for chips. Serve the salsa with the chips on the side.



This is a fun, fresh and light recipe to enjoy right now while strawberries are in peak season!

Diversity &

Inclusion

May is Asian Pacific American Heritage Month which recognizes and celebrates the cultures of the Asian continent and Pacific Islands for the Asian and Pacific Islanders who have made their homes in the United States. Throughout the greater Portland metro area there are community festivals, educational activities and government sponsored events all month.



Historic building in Chinatown Library of Congress

- The celebration began and lasted the first ten days of May in 1978 with a Joint Resolution signed by President Jimmy Carter.
- President George H.W. Bush expanded the celebration for the entire month in 1990
- The month was chosen to commemorate the immigration of the first Japanese to the United States on May 7, 1843

Visit: <http://www.apano.org/> for more information & dates for local events!