

Nutrition Service Update

sodexo
Making every day a better day

January—May 2010



Stay and Play

Stay and Play is an after-school program that is held at Trost and Knight elementary. This is an outstanding program in which students can partake in various activities and be supervised until parents can pick them up at 5:00. Starting in early 2009, the decision was made to provide Supper Meals (Sack meal), instead of just regular 2-3 component snacks.

On February 23-24th, the Stay and Play received an administrative review, from the Oregon Department of Education, for our CACFP (Child and Adult Care Food Program) program. It was successful with a few findings that are now corrected. I'd like to note that Tammy Myers, Jamie Netter, Lyndell Robertson have been a pleasure to work with and we are hoping to grow this program in our future.

Inside this Issue:

Table of Contents

Stay and Play	1
Going Green	2-4
Student Well-Being	5
Promotions	6-7
Summer Food Service Program	8
Meal Participation	9
Sodexo & Michelle Obama	10
New Director	10



2008-2009 School Year Total Supper Meals = **14829**

2009-2010 School Year Total Supper Meals without May's number not in = 9596 with 3200 projected to come in for May bringing projected total to **12796**.



Lift-Off!
Our
Nutritional
Ambassador

Nutrition Services Office Team

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Nutrition Service Update

January—May 2010



GOIN' GREEN! *What are we doing?*



New Plates in the High School

To continue our efforts to reduce our carbon footprint, we are moving to a new plate for our High School. All the other schools have washable plates and trays.

Features and Benefits Include:

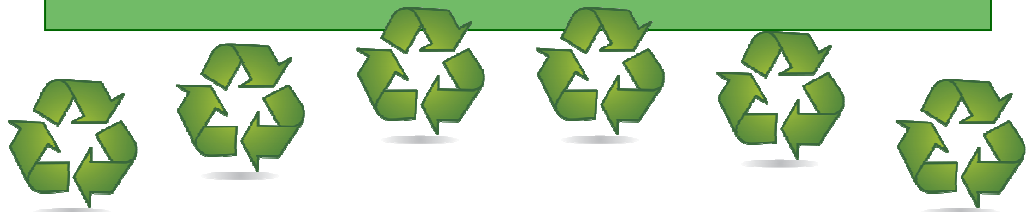
- Lower Cost
- Offers the quality of a molded fiber product at a price similar to mid-weight paper plates.
- Superior Environmental Benefits ~ Made from 100% recycled material. Plates do not contain chlorine.
- Fully compostable ~ Product will biodegrade swiftly and safely during municipal, commercial or household composting.



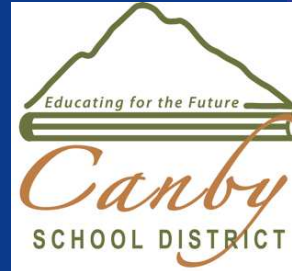
Napkin Dispensers

Foodservice has converted over to a revolutionary new napkin system! These new napkin dispensers offer one napkin at a time resulting in a reduction of up to 30% napkin usage. It has allowed savings through cost of labor to refill dispensers, buying fewer napkins and creating less waste.

The napkins inside are 100% recycled (90% post-consumer).



January—May 2010



GOIN' GREEN! *What are we doing?*

This school year we have changed out the condiment dispenser to the more economical Heinz Dispensers. Not only are they attractive to the eye but they are more economical.

- Pouches inserted into the dispenser get completely used up
- No clogging
- Sanitary
- Minimal waste of pouch only verses portion control sizes with wrapping that can lead to littering and more in landfills.
- Shelf stable for 14 days after opening.
- Portion controlled so less supervision needed for over portioning



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January—May 2010



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What are we doing?

Apex Program

The Apex system delivers superior value using innovative tools and personalized expertise to help you manage your total warewashing costs and environmental impact through optimized efficiency

This year we have been converting our dishwashers over to the Apex program.
Apex : Sustainable Ware washing Formulations:

- Non –caustic chemistry platform which is a breakthrough development
- Non-toxic for humans when diluted for use
- Packaging material represents less than 4% of total product weight.
- Phosphorus content of principle detergent Apex Power contains only 34% of the limit imposed by phosphorus-restricted states

Reducing Water and Energy Consumption:

- Apex advanced ware washing system enables customers to reduce rewash by 10% or more. This results in per customer savings of: **7300 gallons of water, 2100 kwhr of electricity , & 43.5 lbs of plastic waste per year.**
- Trays , plates and silverware used in our schools use this product to wash and reuse thus saving the filling of landfills.



Nutrition Service Update

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What's New:

Student Well-Being defined Student Well-Being is a state of health and success nurtured through an awareness of choices in nutrition, achievement, environment, community and activity. These five areas are what we call the “pillars” that we are all about. Sodexo believes that these five pillars have the greatest impact on Student Well Being. It is in these areas where our programs, services and strategic industry partnership are focused. Here are lists of some of the items we feature in each pillar:

Nutrition: Age-specific menus at breakfast and lunch, nutrition education, exhibition cooking, culinary celebrations, kids cooking events.

Achievement: Healthy habits programs, menu messages, staff training, elementary student lesson plans, classroom activities.

Environment: Smaller carbon footprint, green cleaning, less water/energy/waste, energy management, indoor air quality, school gardens.

Community: Backpack program, summer food program, Read for the Record, support for local farmers and WMBE partners, STOP hunger scholarships, Farm to Market.

Activity: Tween and teen wellness messages, healthy tips from sports celebrities, organized wellness activities and educational materials.

It's important to note that the most of the items listed above have really been in place for years! We're pleased to announce that we have this way to bring attention to what we already do. It's not a new “program,” however a way to highlight what we're all about. Stay tuned as we continue to expand on these highlighted pillars in the upcoming months and years.

~ *Kim*

Nutrition Service Update

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January—May 2010



Promotions

Farm to Market at Philander Lee

On April 8th, Nutrition Services sponsored a Farm to Market event for Lee elementary school students. This is a fair-like event with booths featuring nutrition experts. We featured the dairy princess, Farmer Dottie at the produce booth, Oregon Ag in the classroom (OSU), and a Dietitian teaching kids 5-9 vegetables and fruits per day. Lunchtime featured the A-Z salad bar, which has a fruit or vegetable which starts with the letter A through Z.

The Dairy princess taught the students about how milk is made starting at when the cows eat their food to when its on the table for them to drink. Farmer Dottie shared fun facts about fruits and vegetables, many were featured on the A-Z salad bar at lunch. Oregon Ag taught what things are grown and raised right here in Oregon. They had a hands on project of making a bean necklace they can take and watch grow. The dietitians had a lunch tray and went to the pretend refrigerator to show how they can add more fruit and vegetables to their everyday meals, i.e. tomatoes on pizza, etc.

A special thank you goes to Marilyn Wood and staff for their help to organize and the wonderful hard-working Nutrition Services staff and volunteers for all their work to set-up, run the event, and clean up.



Special thank you to Nutrition Services and Lee staff, the wonderful volunteers and the participants for all your help to make this event a success. More pictures on next page.

BBQ's

Canby High School will be having a BBQ on June 4th, Trost elementary on June 11th. All the other schools will be having either a BBQ or Field day on June 14th.



Nutrition Service Update

January—May 2010



Promotions



Kori McVeety, dietitian, showing how to get 5-9 fruits and veggies in every day. ←



Dairy Princess teaching about how milk is made and the processes of what the cows do. →



Farmer Dottie showing various fruits and vegetables. ←



Oregon Ag in the Classroom with a hands on activity to make a living necklace for the students to take. →



A-Z Salad bar included fruits and vegetables starting with the letter A-Z. We labeled each one with nutrition facts for the students to learn and try something they may have never had.



MAY 5, 2010



91 had a special “Bring a Special Guest” meal which aligned with the Book Fair.



Cinco de Mayo celebrations in all the other schools with a tailored “Mexican Style Menu”.

Nutrition Service Update

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January—May 2010



Summer Food Service Program 2010



Free Summer Meals and Special Activities

Available to all kids ages 18 and younger

Trost and Knight Schools
Monday - Friday

Trost & Baker Prairie Only
June 28th – July 16th

June 21st – August 27th
Lunch: 11:30 – 12:00

Trost Breakfast: 8:00 – 9:00
Extended Lunch Times: 11:00 – 12:30
Baker Prairie Breakfast: 8:15 – 9:00
Baker Prairie Lunch: 11:15 – 12:00

LENGTH OF PROGRAM IS BASED ON PARTICIPATION

NOTE: No Program on July 5th

This is a USDA Summer Food Service Program sponsored by Canby School District
Call 503-266-6742 for more information.

In accordance with Federal law and U.S. Department of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, or disability. To file a complaint of discrimination, write USDA, Director, Office of Civil Rights, 1400 Independence Avenue, SW, Washington, S.C. 20250-9410 or call (800) 795-3272 or (202) 720-6382 (TTY).

Canby School District is an equal opportunity provider and employer.

Above is an example of the flyer and information we will be sending to local businesses, churches, library, apartment complexes and other organizations. The flyer is available in English and Spanish. Our hopes are to expand the program to reach more children, especially those in need. We are also working on promotions and events to bring in the participation.

Nutrition Service Update

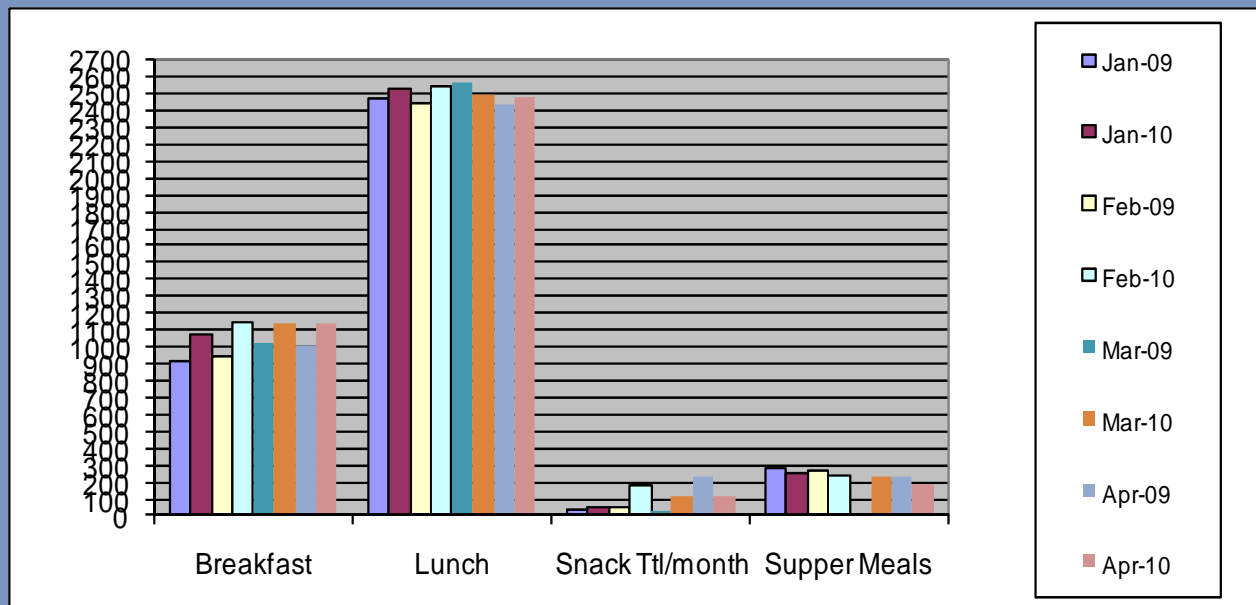


January—May 2010



Average Meals Served PER DAY (January, February, March, April)

# of meals per serving days, each program has different serving days	Jan-09	Jan-10	Feb-09	Feb-10	Mar-09	Mar-10	Apr-09	Apr-10
Breakfast	921	1075	945	1144	1024	1138	1011	1145
Lunch	2473	2535	2440	2542	2570	2493	2430	2479
Snack Ttl/month	36	57	45	181	27	122	229	113
Supper Meals	281	252	261	237	0	232	230	193



For the months of January through April, the average *daily* **breakfasts are up by 601 meals per day**, **lunches up 136 meals per day**.

Average *monthly* snack counts are up 136 per month.

Average *daily* **Supper Meals are up by 142 per day**.

Nutrition Service Update



January—May 2010



[Sodexo Joins First Lady Michelle Obama in National Fight Against Childhood Obesity](#)

Company Supports First Lady's Initiative Through Promotion of the HealthierUS School Challenge; 135,000 students to be positively impacted in next school year alone

GAITHERSBURG, Md., February 9, 2010 — Sodexo, Inc., world leader in Quality of Daily Life solutions, serving more than 2.8 million school meals daily to students in more than 470 school districts nationwide, announced today its participation in First Lady Michelle Obama's campaign to eliminate childhood obesity within a generation. Collectively, Sodexo and its partners for the Challenge serve over 750 million school meals annually. The agreement will affect 135,000 students in the 2010-2011 school year alone. In addition, representatives estimate a potential increase of 18,700,000 meals conforming to standards outlined in the Healthier US School Challenge. The school lunch providers expect to reach 2 million families with nutrition information.

Under the agreement, Sodexo and industry partners have agreed to support the White House's HealthierUS School Challenge by including more fruit, juice, vegetable, whole grain and milk options in reimbursable lunches as well as increasing the quantity of foods in school lunches that meet or exceed HealthierUS School Challenge criteria. Sodexo also has agreed to make available to schools foods that meet or exceed the Challenge criteria regarding competitive foods and beverages offered at lunch.

"At Sodexo, we know that access to good nutrition as part of a holistic approach that includes exercise and other good lifestyle choices benefits children not only in their health and wellness but also in their ability to achieve academic success," said Lorna C. Donatone, Sodexo chief operating officer and Education Market president. "We are proud to advance our current programs, now with the partnership of our industry and the leadership of the White House to combat childhood obesity."

Sodexo also agreed to increase nutrition education efforts aimed at students and parents, as well as encouraging broader participation in the HealthierUS School Challenge by providing technical assistance and facilitating paperwork requirements for existing client schools to help them enroll as a Team Nutrition school and meet the requirements of HealthierUS School Challenge.

Sodexo also commits to working closely with the White House, and continue to work with federal and state agencies, local school districts and others in the private sector to achieve HealthierUS School Challenge objectives.

Over the longer-term, Sodexo and its industry partners commit to working with suppliers to continue to provide healthy food options; undertake research related to cost efficiency and reimbursable meals; work toward meeting the National Institute of Medicine's recommended standards for fat, sugar, and whole grains over the next 5 years and the standards for sodium through a 5% annual reduction over the next ten years; and work to double produce offered in school meals over the next 10 years. By some estimates, this would result in an increase of 100 million pounds of fruits and vegetables served each year once full value is achieved in 10 years.



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Your New Food Service Director

So, who is your new Food Service Director?

My name is Kim Mabry. I was born in Walla Walla, Washington. I grew up in a small farming community of Touchet, Washington. I learned hard work ethics growing up on a farm where we raised wheat, alfalfa seed, canola, and barley. I got the opportunity to help with our family business of farming. In college I pursued Cosmetology and a Business Major. I worked several years in a salon, later moving to California, and started working in the Food Service industry starting as a Prep cook in a Hospital. There is where I was promoted to Food Service Supervisor.

In 2003, I moved to Salem working as a Food Service Manager in Salem-Keizer School District. 3 years later, promoted to Food Service Director of Dallas School District, where I built a strong relationship with the district, employees, and community. Now, I am privileged to be the Canby School District Food Service Director. Since January, I have had the opportunity to meet many of the district personnel, employees, and some community members. My passion is health and nutrition and I hope to bring my expertise here to help educate students, the community, and enhance our food program to continue to serve healthy and nutritious meals and expand our programs to feed more of our students. I am very active playing and coaching my 8 year old daughter's softball, running, and working out.

As with Sodexo, Student Well-being including nutrition education, doing our part for our environment, community involvement and support, getting our kids active, all will be my priority along with making sure food services provides healthy and nutritious meals. Please feel free to contact me if you have any questions. I look forward to many years here in the Canby community as your Food Service Director.



Any questions? Contact

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