



FOOD SERVICES

BOARD REPORT

Month: OCTOBER 2021

- The Student Nutrition Program is working diligently to increase the participation of breakfast and lunch districtwide. The month of September 20,724 breakfast and 26,812 lunches were served. Students will be given a survey to determine what are the favorites and what is the least favorite served and any input we can get from them. I will be discussing with each principal ideas to help increase participation during breakfast by serving in the classroom vs. grab n go at the door. This will allow the program to serve a hot breakfast at least twice a week with the hopes of higher participation.
- The 2022-2023 Annual Virtual Processing Food Show and Training will be held November 3, 2021. The Virtual Food Show will begin November 3rd through November 15th, 2021. This is a mandatory training for School Food Authorities that receive commodities to assist in the planning of menus and divert a portion of their USDA Foods for the upcoming school year.
- The Kitchen Managers have begun to prepare for the 5-year SERV Safe Manager Certification required by the New Mexico Environment State Department. It is a difficult and lengthy exam and requires hours of studying and additional time spent outside of work preparing for the exam. All other kitchen staff are required to have the Food Handlers Certification which is a 3-year certification.
- The Traditional Thanksgiving Dinner will be on Wednesday November 17th. Due to COVID restrictions and closed school sites to the public it will only be offered to students and staff.

Trainings:

October 30, 2021 – NMSNA Regional Fall Training
November 3, 2021 - NMCNP Annual Processing Training
November 8 -10, 2021 – School Health Matters 2021

Sincerely,
Monica M. Martinez,
Student Nutrition Director