

EAGLES IN TRAINING

Don't forget....Lisa Morgan, Food Service Manager at Pleasant View Elementary, is a great contact for activities related to Eagles in Training. This is a ZCS affiliated training program designed to help prepare ZCS folks for the Indy Mini-Marathon or 5K walk. These events are all part of the 500 Festival, an organization which celebrates "the spirit and legacy of the Indianapolis 500".
SOURCE: <https://www.500festival.com/about-us/who-we-are/>

Why don't you consider participating this year and celebrating your OWN spirit while creating your OWN legacy?

Lisa Morgan's contact information: lmorgan@zcs.k12.in.us or via phone at 317-873-2376, ext. 17974

STRIKES FOR SPECIAL OLYMPICS

WOW, what a great time we had at the November 23rd Strikes for Special Olympics' bowling fundraiser! Our department was well represented by TWO bowling teams: Lunch Lady Power and the Rolling Pins. Participants and cheerleaders included: Marlene (HS) with her husband Allen and two of their grandchildren; Mary (EE) and her husband Jerry; Tammy (ZMS) with her husband John and one of their daughters; Eva (FSO); Steve (HS) and Jan (FSO).

The two bowling teams raised \$745, which was \$233 MORE than our two teams raised last year. In addition, thanks to the efforts of MANY within the department, we donated three baskets for the Silent Auction and generated an additional \$155 for the organization. We were all a part of generating \$900 from the ZCS Food Service Department!

AUTOMATED TEMPERATURE MONITORING

It appears that the ZCS Food Service Department might be getting closer to having automated temperature monitoring. Until this is confirmed, a special thanks goes out to those who come in over breaks to check temps to ensure that our operations are safe!

For the upcoming Winter Break, temperatures will be checked on three different occasions. Factored into one of those visits will likely involve plugging in the milk coolers and pulling product to thaw if need be. Thank you in advance!

NOSTALGIC BRICK FROM OLD UNION

If you are nostalgic and would like a brick from the Old Union Elementary School, please email Lynn Kissel at the ESC and let her know how many you would like.

lkissel@zcs.k12.in.us


 LOOKING FOR SOME EXTRA THIS HOLIDAY SEASON?
 KNOW SOMEONE RESPONSIBLE WHO LOVES KIDS?
 REFER THEM TO APPLY ONLINE, CONTACT JAN SWANDER AND MENTION YOUR NAME!!
 IF THEY ARE HIRED AND COMPLETE 90 DAYS OF EMPLOYMENT...
YOU WILL RECEIVE A \$250 BONUS!!
 SEE JAN SWANDER FOR QUESTIONS AND DETAILS
 317-733-4804


This institution is an equal opportunity provider.

This is a publication by and for the ZCS Food Service staff. If you would like to submit an article or idea for the next publication, please contact Amy W. 317.873.2858 x11620 or awhite@zcs.k12.in.us

Zionsville Food Service Cafeteria Chatter

December 2019 - January 2020



Add These Dates to Your Calendar

Special Speaker Series Cookie Walk	Thursday	December	19
		ESC Boardroom	2:00pm – 3:00 pm
No School, Winter Break	Mon-Fri (x2)	December 23 - Jan 3	
New Staff Meeting	Thursday	January	16
		SESC Conference room	1:00pm – 2:00 pm
No School - MLK Day	Monday	January	20
Staff In-Service (Kitchens)	Wednesday	January	22
Special Speaker Series Energy Awareness	Tuesday	January	28
		ESC Boardroom	2:00pm – 3:00 pm
No School – President's Day	Monday	February	17
No School – Teacher Work Day	Tuesday	February	18
Special Speaker Series Personal Growth	Thursday	February	20
		ESC Boardroom	2:00pm – 3:00 pm
In-Service (Kitchens)	Wednesday	February	26
New Staff Meeting	Thursday	March	12
In-Service (Freshman Center)	Wednesday	March	18
Special Speaker Series	Tuesday	March	24
No School - Spring Break	Fri – Fri	March 27 – April 3	

PRODUCTION POINTS:

By: Amy White

Kitchen Terminology – Those crazy words you hear chefs and servers barking out during their shifts. Here's a hint as to what and why we say what we do.

Hot Pan/Hot Behind – When moving through the kitchen with something hot, you need to warn others. Shouting this will let them know to remain in place to avoid getting burned.

Knife – Let's others know you have a sharp object with you as you move through the kitchen and they should stay clear.

Corner – Let's others know you are rounding a blind corner to avoid a collision in case they are coming the opposite direction.

Behind – Let's someone know that you are passing behind them and they should remain in place to avoid a collision.

86 – When you run out of an item

In the weeds – you are overwhelmed in your station with too much work/orders.

Heard – A common response to imply that something is understood.

This is just a small list of words and phrases used in kitchens. Remember to use these to keep yourself and others safe in the kitchen.

PRODUCE COUNTRIES OF ORIGIN

By: Eva Heath

Because of our participation in the National School Lunch Program (NSLP), the expectation is to always "Buy American", which is sometimes challenging.

In a recent audit that I performed on our produce orders from Piazza, I found some interesting data to share.

- A positive note is that there were many vegetables that we currently order that could have been grown in either the US or in Mexico.
- Unfortunately, in November, our bananas came from Honduras, our cherry tomatoes from Mexico, and our red lunch bunch grapes from Chile.

As you know, we strive to provide menu items that our student customers want and offering only US grown items can be challenging. Our NSLP reviews evaluate our purchasing to see if we are complying and truly buying American and if not, they suggest we offer different items.

Hopefully, this is some interesting information that can be helpful in the future when evaluating the produce we serve.

DIRECTOR'S NOTES

By: Jan Swander

Greetings! Naturally, the first words I want to share are: "WHERE HAS THE YEAR GONE?!" What a great, yet busy school year this has been! Twenty three (23) folks have joined/re-joined us this school year and it's been such a pleasure to welcome them! For the first time in quite a while, we are able to do things that have been put on hold and we've even been able to look forward; let me say, THAT is exciting!

I'm reminded this is a great time of the year to consider what we each may have put on hold, and I'm not just referring to work! I encourage you to enjoy where you are at...wherever that may be, work or otherwise, and make the most of the experience. As for work, bring what you can to the job and recognize that you are a valuable part of this team. Offer what you can during the work day and as I frequently tell new staff; when you go home, don't take us with you! ☺ It's awesome that you care and may even think about work "off the clock" yet remember that one of the incredible aspects of this job is that you have time and energy to spend with your family, friends, hobbies, interests, etc.

If I don't get around to see you in the kitchen, please know that I am wishing each of you a truly meaningful holiday season AND the absolute best of the New Year that awaits.

POINT OF SALE SCOOP: By: Lisa Bond

Wednesday December 11, 2019 was designated Breakfast Awareness Day at both middle schools and all the high school café locations during lunch.

The Food Service Office sent neon colored signs and a breakfast poster to each location. The café folks placed their signs near locker rooms, vending machines, at the bus entrance, entrance to parking lot, outside library, near school office, and a nearby study hall. Two of the schools also had the front office do a daily announcement the week before to let students know of the upcoming special day.

The following breakfast items were sold ala carte at lunch:

Chicken biscuits were prepared and placed in warming bags and whole grain donuts were prepared and plated, both had fun labels attached to let the students know when and where they could purchase these items during school breakfast service.

Here are the amounts sold by location:

- High School Main Cafe sold 71 Chicken biscuits, 31 Donuts.
- Freshman Center Café sold 17 Chicken biscuits, 56 Donuts
- Wedge (food court) Café sold 27 Chicken biscuits, 22 Donuts
- Middle School Café sold 83 Chicken biscuits, 236 Donuts.
- West Middle School Café sold 106 Chicken biscuits, 176 Donuts.
- **Total** for the day was 304 Chicken biscuits, 521 Donuts.

We will see if the new semester brings new customers to breakfast and we will continue to look for new ways to make our students aware of breakfast. ☺

Source: Meal Magic Suite, ZCS Food Service Office

SPECIAL SPEAKER SERIES

Esc Board Room from 2:00 – 3:00 pm

Tuesday, January 28, 2020

Energy Awareness

REMC and ZCS Energy Team Members

Thursday, February 20, 2020

Personal Growth

Lynn Kissel



December

Chrissy	(SUB)	3
Bobbe	(EE)	7
Roberta	(HS)	8
Toni	(SUB)	8
Malinda	(ZMS)	19
Sheila	(EE)	20
Caroline	(SUB)	23
Stacie	(SUB)	31

January

Arlene	(PVE)	13
Cheryl	(BME)	13
Nancy	(SGE)	18
Deb	(ZMS)	19
Bree	(ZWMS)	24
Anne	(BME)	27
Pia	(EE)	30

February

Patricia	(EE)	26
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Lindsay (ZWMS)

Lori (ZMS)

Sam (ZMS)

Ann (SUB)

Pia (EE)

HR RELATED NEWS!

Two things to be watching for in the months ahead!

1. Frontline VERSUS Kiosk ...FRONTLINE wins!
 - a. Each ZCS café will be moving to the Frontline version of signing in and out. This will require each person to have a Username and Password.
2. Evaluations are planned to be given BEFORE the merry month of May!
 - a. These will be done electronically and you will receive the document prior to meeting with your manager. IF you don't want to read it UNTIL or AFTER meeting with your manager, notify your manager ASAP.

MOTIVATIONAL CORNER

By: Eva Heath

