



Farm to Fork Program

Celebrating Local Produce in Your Schools

It is important for students to understand to where their food comes from and how their food choices impact their bodies, the community and the environment. What's more, programs that promote locally grown foods boost economic development by supporting local farmers and create learning opportunities for students who are still forming healthy eating habits.

This is why we created our own initiative, Farm to Fork, for the schools we serve. While we work with local growers to bring fresh produce to your students, we also find innovative approaches to encourage students to taste and learn about these farm fresh foods.

The Farm to Fork program was completed during our Thanksgiving Fall Harvest carving

Can't wait until next year!



RESULTS

291 VS. 326

Grilled Cheese Station at the High/Middle School on November 13th

THANKSGIVING HOLIDAY LUNCH Carving Stations at Elementary and High/Middle School!



This years Thanksgiving holiday carving stations were held at the Elementary and High/Middle School. Students enjoyed a delicious turkey meal with mashed potatoes, gravy, stuffing, steamed corn, sweet potato casserole and a pumpkin parfait. Thank you Robert Lenhart, FSD, at Charleroi and Kelly Calderone, FSD, at Frazier for your help with the carvings! It was a great day at both schools!



COMING SOON *to Your Cafeteria!*

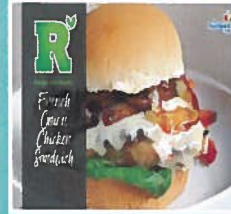


WELLNESS WEDNESDAY

December 5th

ES students will get to sample Maple Apple Barley Salad.

Maple Apple Barley Salad



Recipe of the Month

December 18th—High/Middle School

French Onion Chicken on a “Pan Bagnat”



TASTY BITES

Thursdays in December

When there is a chill in the air, a warm cup of hot coco hits the spot. The



Holiday Luncheon

December 17th and December 19th

High/Middle and Elementary will be treated to a Holiday Luncheon with a special dessert!



CORPORATE SUPPORT

Seeing Real Results from Real People

Our Human Resource Team plays an integral role in the success of your food service program. That success encompasses a vast range of responsibilities, and our team is second to none in supporting the heart and soul of your operation, the hourly employees. You expect the best from us and by mentoring, training and coaching the hourly staff, we invest in their success, so they can give their best to your students, staff and community.

Fresh Experiences!

Said by student standing in line for turkey dinner....“I’m so excited I can’t wait to eat today!”

-Elementary

“pumpkin parfait good stuff can you make a Christmas one?”

- High School Student

YOUR FOOD SERVICE TEAM

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