

Zionsville Food Service Cafeteria Chatter

February - March 2020



Add These Dates to Your Calendar

E-Day (Middle schools)	Thursday	March	12	
New Staff Meeting	Thursday	March	12	1-2:00
Card Making Class	Thursday	March	12	2-3:00
In-Service (Freshman Center)	Wednesday	March	18	
Special Speaker Series	Tuesday	March	24	2-3:00
No School - Spring Break	Fri - Fri	March 27 - April 3		
E-Day (Middle schools)	Thursday	April	16	
Staff In-service (Kitchens)	Wednesday	April	22	
Special Speaker Series	Thursday	April	30	2-3:00
Last Acorn Delivery	Tuesday	May	6	
Last US Foods Deliveries	Week of	May	11-15	
Last Piazza Delivery	Friday	May	15	
Last Student Day	Friday	May	22	
Memorial Day	Monday	May	25	
Back to School Breakfast	Thursday	July	31	

PRODUCTION POINTS:

By: Amy White

We have all been there, you have multiple items you need to heat up but there is only a limited amount of space in your steamer. How do you get it all done in a small window of time? Use your steam-jacketed kettle. I know what you are thinking, "Yeah right, you're not the one that has to clean it!" Trust me, I have cleaned plenty of kettles over the years. Here are some tips to make life easier.

1. Foods packaged in vacuum-sealed bags will heat faster in the kettle because they have room to move and get the hot water surrounding each bag. In a steamer, most people tend to stack multiple bags in a pan causing an overlap leaving areas unexposed to the hot steam.
2. Bags bursting on you? Try this tip: lower the cooking temperature. If you are heating your bags on the hottest temperature setting, you are increasing the amount of steam produced inside the bag causing them to burst leaving a nasty mess behind. Heat them gently on medium heat for best results.
3. It happened, a bag had a tear in it and food particles are floating in the kettle, do not panic! Remove the broken bag as soon as you can to avoid more food from getting into the water. Dispose of this bag, the food is now contaminated. When the remainder of the bags are heated through, remove the bags, shut off the kettle, and let it stand. Once it cools use a strainer to gather as much of the food particles as possible then add some liquid dish soap to the kettle, using the large brush that came with your kettle begin scrubbing the kettle to remove grease and food particles. Open the drain valve and allow all of the dirty water to escape. Rinse with clean water then spray with sanitizer allowing it to air dry.

POINT OF SALE SCOOP:

By: Lisa Bond

Update from Breakfast Awareness Day in December 2019:

- We sell breakfast each school day at ZWMS, ZMS, and ZCHS. We sold an average of 36 breakfast meals per day in January 2020 compared to 31 per day in December 2019!
- So far, in February we are on track to be at 33 breakfast meals per day!
- National School Breakfast week is March 2 thru 6, 2020.
- If you have ideas on how to increase breakfast awareness at our Middle and High Schools, please let your manager know.

February

Pat	(EE)	26
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March

Linda	(BME)	9
Connie	(SUB)	13
Kristin	(WMS)	14
Sarah	(SUB)	16
Krystle	(WMS)	20
Charisse	(FC)	21
Sam	(ZMS)	21
Iriny	(PVE)	26
CynGay	(BME)	30

April

Jamie	(WEDGE)	5
Shawana	(FC)	6
Laura	(WMS)	7
Mary	(EE)	9
Anne	(HS)	11
Heidi	(HS)	14
Stephanie	(ZMS)	19
Frances	(SGE)	29

If we missed your birthday, please accept our apologies and know that we wish you a very happy birthday.



DIRECTOR'S NOTES

By: Jan Swander

Happy near spring, that is if you don't look at the thermometer or snow! There is MUCH going on right now in the department and I'm so happy you all are here to enjoy the events AND support our program! We have many new food service associates this year, in fact, 20 are currently with us! With their contributions, we are now able to re-visit tasks we used to do AND better yet, create new plans that can build greater efficiencies and growth! Speaking of growth, thanks to all who choose to participate in the Special Speaker Presentations! Card making, international cuisine and Fish Philosophy are upcoming topics as you know AND during the week of March 2nd, your manager will identify another limited opportunity for some staff members to enjoy! Stay tuned to your manager for details! Enjoy the days/weeks leading up to Spring Break!

BACK TO SCHOOL BREAKFAST:

31
JULY

Thursday, July 31st... Back to School Breakfast for all ZCS Staff

Mark your calendars and wait for more information from Dr. Robison

ANNOUNCEMENT:

If you have a green thumb OR a desire to explore gardening possibilities within ZCS, please reach out to Jan ASAP!



W**e****i****c****o****m****e**

Marwa (ZMS)
Natherah (ZWMS)
Victoria (ZWMS)
Derek (SUB)

A bad attitude is like a flat tire, you can't go anywhere until you change it.

MOTIVATIONAL CORNER

By: Eva Heath

Every job is a self-portrait of the person who did it. Autograph your work with **excellence.**

- Jessica Guidobono

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

SPECIAL SPEAKER SERIES

Tuesday, March 24th – FISH! Imagine a workplace where everyone chooses to bring energy, passion, and a positive attitude to the job every day. Imagine an environment in which people are truly connected to their work, their colleagues, and their customers.

Source: <https://www.fishphilosophy.com/>

Do you want to learn something new and exciting?

Are you currently a Food Service Associate (FSA) performing duties as a monitor?

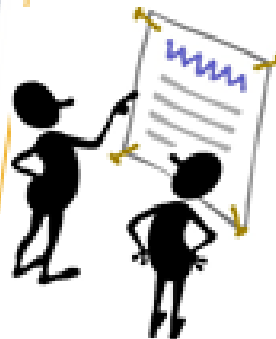
If so, contact Lisa Bond
317-873-1232 Ext. 11610 or

lbond@zcs.k12.in.us

by March 6th

to begin your new adventure!

This year 14 FSA's have completed POS training, are you the next one?



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