

# FOOD SERVICE REPORT

FEB 20 19

## Monessen City SCHOOL DISTRICT



FRESH, NUTRITIOUS, & INNOVATIVE.



### WELLNESS WEDNESDAY

HEALTHY & WHOLESOME RECIPES FOR YOUNG STUDENTS

Often times, young students are reluctant to try new foods. Knowing that variety is essential for a healthy diet, we created an innovative program, *Wellness Wednesday*.

*Wellness Wednesday* encourages students to sample new and exciting foods in delicious combinations. Each recipe is carefully crafted by our chefs and features healthy vegetables, legumes and seasonings. Even the choosiest eaters are eager to sample these exciting new dishes at our special table during *Wellness Wednesday*, especially when they receive a colorful sticker that says "I Tried Something New Today!".

It is always surprising what students will try for a Sticker.



TNG GETS

### Social



#### Valentine Day Special Donut Bar!

Students just love Monessen's donut day, but when we add extra topping to the donuts the elementary students' eyes light up.

### DISTRICT RESULTS

WHAT ARE YOU COMPARING?

406 MEALS vs 350 MEALS

Powder Sugar Whole Grain Dutch Waffle for Breakfast



## Valentine's Day at Monessen

To celebrate Valentine's Day at the High/Middle School, the cafeteria staff made Taste Bites Rice Krispy Treat, which was dipped in icing and Valentine sprinkles. The students were very happy and surprise



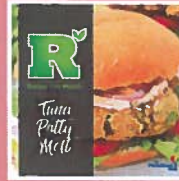


# COMING SOON *to Your Cafeteria!*



## TASTY BITES

March 27th AT ELEMENTARY  
*Apple Filled Churros!*



## RECIPE OF THE MONTH

March 22nd AT ELEMENTARY  
*Tuna Patty Melt*



## SPRING CARVING BAR

March 20th AT ELEMENTARY  
March 21st AT HS/MS  
*Holiday Carving*



## WELLNESS WEDNESDAY

March 13th AT ELEMENTARY  
*Broccoli Salad*

## SAFETY IS NO ACCIDENT

MAKING SURE EMPLOYEES AND OUR CUSTOMERS ARE SAFE



You expect nothing but the best from us. We train and support our employees to be safe and to give their best to your students, staff and community. Our safety specialists conduct regular training sessions on subjects ranging from food safety to quality reporting to general and environmental safety.

On-site safety inspections are done monthly in each unit. Serv Safe and HACCP training are provided. Personal Protective Equipment and clothing are available. Employees are encouraged to report any unsafe work practices or safety hazards encountered on the job. By identifying possible unsafe conditions early on, we may be able to avoid unnecessary accidents and/or injuries.

The health and welfare of our employees is our primary concern. Everyone at TNG must be involved and committed to safety. This must be a team effort. Together, we can keep each other safe and healthy in the workplace.

## Fresh Experiences!

*"Donut Day is the best thing ever."*

5th Grade Student

*Those Rice Krispy Treats were really taste!*

8th Grader

## YOUR FOOD SERVICE TEAM

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