



# Zionsville Food Service Cafeteria Chatter

August/September 2018

## WELCOME BACK !

### Add These Dates to Your Calendar

Back to School In-Service	Monday	August	6
First Day of School	Wednesday	August	8
Labor Day – No School	Monday	September	3
Fall Festival Parade	Saturday	September	8
In-Service	Wednesday	September	12
E-Day (Middle Schools)	Thursday	September	13
Special Presentation – ALICE	Tuesday	September	18
Jog-A-Thon	Wednesday	September	26
E-Day (Middle & Elem. Schools)	Thursday	October	4
In-Service	Wednesday	October	10
Fall Break	Mon-Fri	October	15-19
In-Service	Wednesday	November	14
E-Day (Middle Schools)	Thursday	November	15
Strikes for Special Olympics	Saturday	November	17
ISNA Annual Conference	Thur-Sat	November	8-10
Thanksgiving – No School	Wed –Fri	November	21-23
In-Service – Cookie Walk	Wednesday	December	12
Winter Break	Mon – Fri	December	24-Jan 4

## CASHIER'S CORNER:

By: Lisa Bond

Here is some information to raise your understanding of concerns regarding Meal Assistance and Café Purchase at ZCS. [www.lunchapp.com](http://www.lunchapp.com) – This link is available on the ZCS website under Lunch Menu then under Meal Assistance. When using this link the free and reduced lunch application is promptly received, eliminating any delay caused by mailing or dropping it off at a school. Another bonus is that the on-line app cannot be submitted until all required information is filled in, which means no hold up in determining benefits due to missing info.

- Upcoming Date: The free and reduced 30-day meal benefit carryover ends on September 19, 2018 and those families that have not reapplied will be switched to full pay beginning with breakfast & lunch on Wednesday September 20, 2018. They can reapply at any time before or after the carryover date has expired.
- This is the time of year parents become more aware of their students spending habits and will be contacting Café Cashier/Managers regarding student accounts. If you were a parent inquiring what would you like to hear as an explanation regarding this topic? ☺

## PRODUCTION POINTS:

By: Amy White

Welcome back! As we get into the swing of things one item I want to stress is that we offer QUALITY food to our customers. This time of year we tend to have a lot of leftovers due to the uncertainty of how many students will be eating and what they will take. It is everyone's responsibility to ensure that those leftovers on the serving line are of the best quality. Cook IIs will check items as they come out of the oven to ensure they are not too dark, overcooked, and such. We need our Cook Is and IIs to keep an eye out as well because food can dry out in the pass-through. If you question the quality, please alert your manager, we want everyone to have the best possible experience in our "restaurants".

Speaking of leftovers, at the start of each school year, referencing the prior year's production records is a great way to establish a base line for the amount of food to prepare. Keep those records handy for the first month or two. Extra binders are available if needed.

For your listening pleasure, here are a few of my favorite food podcasts that I listen to on my drive to and from work:

- ◆ **Spilled Milk** – Molly Wizenberg, Matthew Amster-Burton
- ◆ **Milk Street** – Christopher Kimball
- ◆ **The Sporkful** – Dan Pashman
- ◆ **A Taste of the Past** – Linda Pelaccio

Have a favorite? I'd love to hear what you are listening to. [awhite@zcs.k12.in.us](mailto:awhite@zcs.k12.in.us)

## COOKIES AS THANK YOUS

Is there a department or person that has gone above and beyond for your kitchen? Each school will have the opportunity to purchase special cookie dough to bake and give to those that have been of great assistance to your kitchen. Could be your building principal, custodian, maintenance, anyone that you feel deserves a thanks.



### August

Sue	BME	1
Eva	FSO	2
Marie	HS	7
Lisa	PVE	9
Alisha	EC	14
Lori	HS	16
Amy	FSO	18

### September

Elaine	EC	2
Marlene	HS	5
Carla	BME	11
Lynda	SG	17
Cheryl	UE	29

### October

Judith	PVE	7
Vivi	SUB	11
Steve	HS	11
Tina	EC/FC	15
Angela	SUB	17
Lisa	FSO	19
Patty	HS	23

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


**September is National Food Safety Month! Look for valuable information contained within the calendars being distributed to all kitchens with this Chatter.**

## DIRECTOR'S NOTES

By: Jan Swander

Happy September! This time of the year finds all of us busy as we work ourselves back into a routine. This year I can promise you a few things... 1) you can be a valuable member of this team 2) your efforts are appreciated, and 3) it will be an incredibly busy year! The business of the year relates in part to an Administrative Review (AR) we will undergo which will be conducted by the Department of Education. This review will evaluate basically everything about how we operate this lunch program and whether we are serving the students and conducting business (purchasing/serving/counting/ training/etc.) as required by the USDA. Hang on for a most BUSY ride and know that I'm glad you are here!!!!

**Employee Assistance Program** – Short term counseling, legal and financial services are available to all employees on ZCS payroll and anyone living in your household regardless of dependent. This is a **free** and **anonymous** resource. Information can be found on the Employee Portal. Employees may call 317-338-4900 to schedule an appointment.

 **Workplace Injury Protocol** – All employees have a duty to report all work-related injuries (regardless if immediate medical attention is required) to their immediate supervisor **and** HR within 24 hours of the injury by completing the ZCS Employee Injury Form which can be found on the Employee Portal. Questions should be directed to Stephanie Ford at the ESC.

## "TRAINING TALK" SUPPLEMENT

Introducing the "Training Talk" feature, written by CynGay, Cook II working @ both ZMS and BME. Look for the supplement to this edition of the Cafeteria Chatter in which her article summarizes some excellent training opportunities that occurred before the start of school this year! She put it best by listing the recurring themes within all of the training which are as follows:

1. Training is ongoing and important.
2. We need to be welcoming, open, understanding and kind to our students (all speakers really had a similar message).
3. Our cafeteria staff can and does have an impact on our students.

NOTE: Did you know that based upon an expectation in the Healthy, Hunger-Free Kids Act of 2010 (HHFKA), there is an expectation by USDA that all non-management food service staff receives at least 6 hours of continuing education/training each year? Managers are to receive 10 hours.

~Jan

## FALL FESTIVAL PARADE

Don't you know, you ARE a Superhero so come join the fun and be a part of the parade!!!

Saturday, September 8, 2018

Parade steps off at 10:00 am, SO most likely you could be back home by 1:00 pm!

Let your manager know if you are interested in attending!



*The art of being wise is the art of knowing what to overlook.*

~William James

## WELCOME!

New Staff 2018-2019 SY

Pat	EE
Rachael	ZMS
Melissa	SUB
Nancy	ZWMS
Christina	SUB
Carol	SUB
Brittany	ZWMS



## MOTIVATIONAL CORNER

By: Eva Heath

**SCHOOL LUNCH LADIES**



**FABULOUS AND MAGICAL LIKE UNICORNS ONLY BETTER**

" There are many things that seem impossible only so long as one does not attempt them."  
 - Andre Gide

## IN-SERVICE DATES

DAY	TOPIC	DATE	LOCATION	TIME
Wednesday		September 12, 2018	Own Kitchen	To Be Determined (TBD)
Wednesday		October 10, 2018	Own Kitchen	TBD
Wednesday		November 14, 2018	Own Kitchen	TBD
Wednesday	COOKIE WALK!	December 12, 2018	Fresh Ctr. Cafe	2:00 p.m. – 3:00 p.m.
Wednesday		January 23, 2019	Own Kitchen	TBD
Wednesday		February 13, 2019	Own Kitchen	TBD
Wednesday	BAKE OFF!	March 13, 2019	Fresh Ctr. Cafe	2:00 p.m. – 3:00 p.m.
Wednesday		April 24, 2019	Own Kitchen	TBD
Wednesday	END OF YEAR!	May 15, 2019	Fresh Ctr. Cafe	2:00 p.m. – 3:00 p.m.

## NANCY FUNKHOUSER MEMORIAL FUND

The ZCS Student Transition and Employment Partnership (S.T.E.P.), through the Unified student Services Department, works to prepare students for independent careers beyond high school.

Nancy eagerly supported this program and now through any donation amount, you can honor her by promoting opportunities for the extraordinary students she cared about and encouraged!

Checks can be made payable to:  
 Nancy Funkhouser Memorial Fund  
 c/o Zionsville Community Schools  
 900 Mulberry Street  
 Zionsville, IN 46077



A note from Nancy's family:

"Everyone from Food service Dept,  
 Thank you for all the love and support during this difficult time.  
 The arrangement and all the food for service was greatly appreciated!  
 Love, Funkhouser (Ridding) Family"

## Energy Education @ ZCS

Does everyone know we have a Director of School Safety & Energy Management? If you attended the August Back to School In-service, you met Chad Smith who is serving in this role.

Listed below are some points which are important as ZCS strives to conserve energy and save money; your help is needed in this regard! Thank you!

### Expectations

- Lights shall be off when not in use. The last person to leave any space shall turn lights off (even for short periods)
- Blinds shall be closed at the end of the school day
- Classroom doors are encouraged to be closed when HVAC is operating, unless otherwise directed
- Propping exterior doors open is not permitted
- Windows shall be closed when HVAC is running or outdoor humidity is high

### For Your Information

- Personal appliances are strongly discouraged.
- Set points:

~Summer

- Occupied (school bell times) 74-78
- Unoccupied 85

~Winter

- Occupied 68-72
- Unoccupied 55

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. 317.873.1232 x11620 or awhite@zcs.k12.in.us