


September 2024

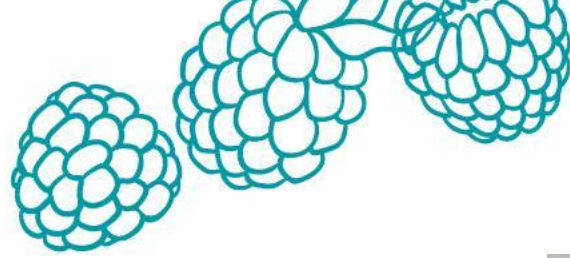
Food Service Report
Mason Consolidated Schools

Bringing Your Cafeteria to You!



Caring
people.
**Serving
great
food.**

A Great School Year Awaits!

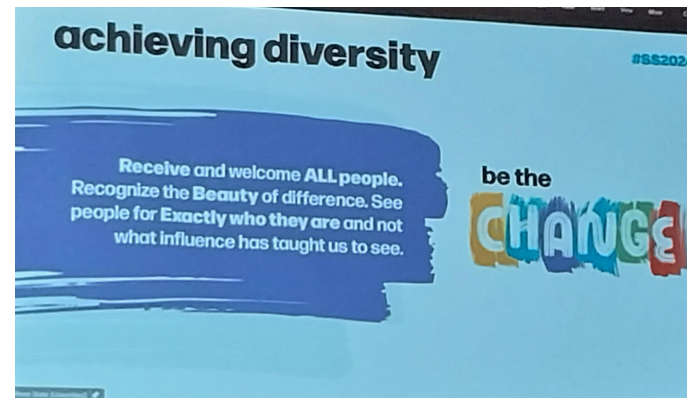


It's a new beginning, a fresh, bright year. We're more excited than ever to welcome our students back! We've been refining and improving the favorite foods they've come to love and also creating delicious, exciting new chef-crafted meals that we can't wait to share with them.

During the summer months, we also continued our ongoing training for our Regional Managers & Directors of Food & Nutrition by participating in our annual Summer Seminar, where they have the opportunity to learn & grow.

Our hourly cafeteria staff attends our Professional Development Day, where they earn continuing education credit requirements set by the USDA. This training also empowers them to deliver delicious meals with outstanding customer service.

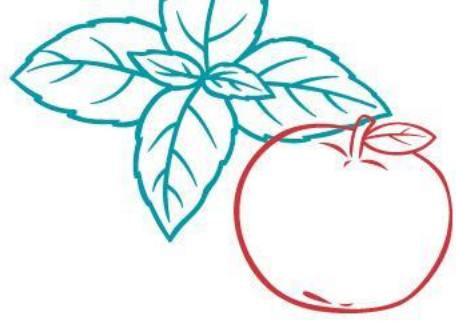
#TNGCares #TNG #SchoolNutrition



Welcome Back!



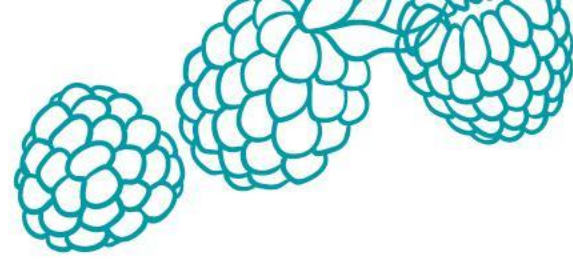
TNG On-Site at Central



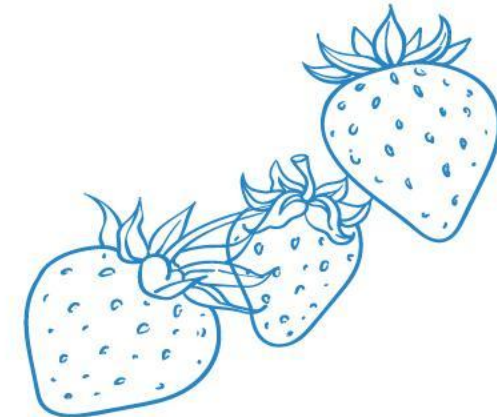
Our ladies worked during our Open House and prepared samples of our popular entrée- orange kissed chicken & rice along with a display of fresh vegetables and a chocolate chip cookie. Note: the hand-painted Eagle on display (made by Bonnie).



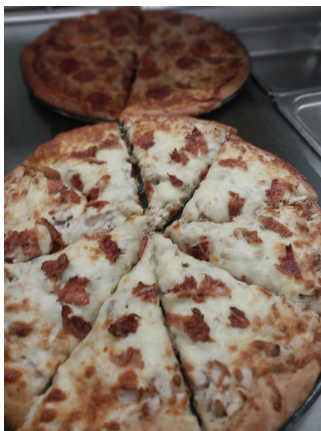
TNG On-Site at High School



Our ladies worked at the HS during our Open House and prepared samples of our delicious pizza and edible cookie dough, which is a new ala carte item this year.



Numbers across the cafeteria



Pictured: fresh-baked cinnamon rolls and dinner rolls, one of our specialty pizzas and our first day offering of boba strawberry lemonade.

We are very close to reaching our budgeted goals for breakfast and lunch and I expect that to reflect that within the next month. Our ala carte sales are great!

	Budget	Actual
Breakfast	376	342
Lunch	636	628
Ala-Carte	177	212.92

Sustainability

Small changes, huge impact.

TNG cares. We care, not only about our people and customers, but also, we care globally. We strive to trail-blaze sustainability initiatives within our organization as well as partner with our clients to achieve the level of purpose each has set in their specific, eco-friendly goals.



Greenware

We added greenware options for our customer's consideration.

- Compostable Trays/Serving Plates
- Environmentally Preferred Flatware
- Environmentally Preferred Straws
- Compostable Serving Cups/Bowls



Mark your calendars and
visit your cafeteria!



CELEBRATE

National School
Lunch Week

October 14-18, 2024

#NSLW24



INNOVATIVE TRENDY FOOD & BEVERAGES

New Chef-crafted recipes for 24/25!



FRESH
NUTRITIOUS
&
INNOVATIVE



Blueberry Overnight Oats



Dill Chicken Sandwich with
Nashville Honey Hot Sauce



Boba Teas & Lemonades



Pickled Cauliflower and Broccoli

We are excited to reveal our fresh, innovative recipes for the 2024/2025 school year.

Pictured above are just a few, others include: Hot Honey Chicken Pizza, Garlic Parmesan Chicken Ceasar Salad, Ciabatta Deli Sandwiches, International Bowls, Black Bean Hummus Dip, Protein Bites, Waffle Grilled Cheese & Speciality Coffees.


We are confident these tasty new features will catch the student's attention and drives sales as well as combat menu fatigue.

Stop in your cafeteria and check it out!



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SEPTEMBER



Caring
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**Serving
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