


**December 2024**

**Food Service Report**

*Mason Consolidated Schools*

**Bringing Your Cafeteria to You!**



Caring  
people.  
**Serving  
great  
food.**

# TNG On-Site at Central

Our elf surprised us when she was caught- not on a shelf- but on top of the refrigerator!

Isn't she the CUTEST elf you have ever seen?!



December Events and Celebrations





## TNG On-Site at MS/HS

Our District has been chosen for the New Product Evaluation Taste Testing for potential new products for the 2025-26 school year!

Quality and student acceptance are essential for making the decision to bring new food items on board. We partner with the chefs and dietitians at The Nutrition Group during these samplings to ensure the product matches or exceeds all criteria for our meal programs.

We have secured the date:  
Thursday, Feb. 13, 2025

We will have 15-20 students participating.

Every board member is invited to attend and participate!

If you plan to participate, we will need about 45 to 60 minutes of your time while you sample 25-30 items  
(The time of this event is still being determined)



# Numbers Across the Cafeteria



*We continue to meet our budgeted meal participation but lacked slightly in Ala Cart sales with only 15 service days. We also offered an iced sugar cookie to all students on our last day before break- had we not done that, I would expect our goal to be met.*

	Budget	Actual
Breakfast	376	412
Lunch	636	677
Ala-Carte	177	165



# Professional Deveopment

Ongoing training for our management team.



TNG continues our commitment to training for our team. We believe the better trained our management team is, the better they can serve our customers.

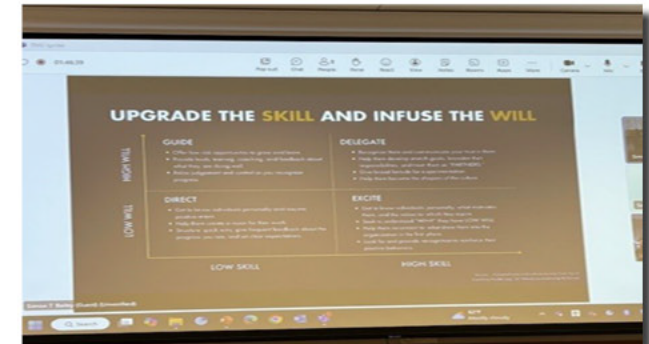
Training is a vital component to success, so we provide our employees unique opportunities to develop their skills and knowledge through detailed curriculum, group meeting instruction, and web-based training modules.

In addition to our yearly Summer Seminar, we hold two to three in-person group meetings for our Regional Managers.

Our latest Regional Manager meeting was held in November in State College. In addition to the training sessions, the group was surprised by a special virtual appearance by Simon Bailey, the keynote speaker at our Summer Seminar. He continued to ignite the team with his positive messages. After he spoke, the team wrote their three commitments to enhance the experience for the remainder of the school year.

Training sessions included:

- Plussing it up
- Budgets
- DFN Evaluations
- Effective Training Principals
- Cash Handling & SOC 1
- Equipment & Renovations



# Featured Faves

Limited Time Offers available in your cafeteria!

TNG is always creating something new for our customers to enjoy. Our Chef Committee created and tested many amazing new recipes for our Featured Faves, LTO program. This LTO program is designed to give DFNs the flexibility to feature these favorites that aren't on the standard daily menu. These Limited Time Offer recipes are a fun way to spice up the menu! Get them while they last!

These new recipes are sure winners with students!

Innovative, Trendy Food and Beverages!



Nashville Hot Honey Pickle Pizza



Chicken & Gravy with Stuffing and Cranberry Sauce Sandwich



Pumpkin Hummus

FEATURED  
*Fave*

Scan QR code for the recipe



Caring people.  
Serving great food.



# Food Purchasing Plan



Getting fresh, quality products at the best price.

TNG's procurement strategies start with our Purchasing Team. They meet with and vet the most reputable wholesale food suppliers, manufacturers, and distributors in the industry.

Chefs, Dietitians, Purchasing Team & Leadership Team attend 8-10 Broker Showcases yearly to see and sample new featured products. While searching for new products, they look for:



After the team selects potential products, we go to our students for taste testing at a dozen different sites to get a good random sampling of the products. The students spend the day sampling and scoring the new products, flavors, and drinks. With their feedback, the new products will be selected for the upcoming school year.



## We Buy American

We adhere to USDA's Buy American provision in which we purchase food raised and harvested in the US to the fullest extent possible.



★ THE NUTRITION GROUP ★  
**BUYS AMERICAN**





Kick start your day  
**the right way.**

**FRESH, NUTRITIOUS, & INNOVATIVE.**



## **DELICIOUS FOOD & QUALITY PROGRAMS MAKE THE DIFFERENCE.**

TNG understands the importance of breakfast for our student's health and academic performance. We work diligently to serve breakfast to as many students as possible. Below are just a few examples of innovative ideas to build breakfast participation.

### **Breakfast Carts**

These mobile carts are a great way to distribute reimbursable breakfasts in high traffic areas.

### **Grab and Go Breakfast**

Pre-assembled breakfasts that students can grab and get to class!

### **Breakfast In the Classroom**

Students receive a balanced meal directly in their classroom, making sure no student goes hungry.

### **Second Chance Breakfast**

After the first bell rings, students that missed traditional breakfast have a second chance to get the most important meal of the day.

### **Traditional Breakfast**

Reimbursable meals served daily in your cafeteria.





WISHING YOU  
**HAPPY**

*Holidays*

AND A WONDERFUL NEW YEAR!

Thank you for allowing us to  
serve your students and staff!





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## Your Food Service Team:

**Jamie Hoffer**

*Director of Food and Nutrition*

734.848.9307

hoffer@eriemason.k12.mi.us

**Brandon Zimmerman**

*Regional Manager*

330.416.1969

bzimmerman@thenutritiongroup.biz