



November 2025 Food Service Report

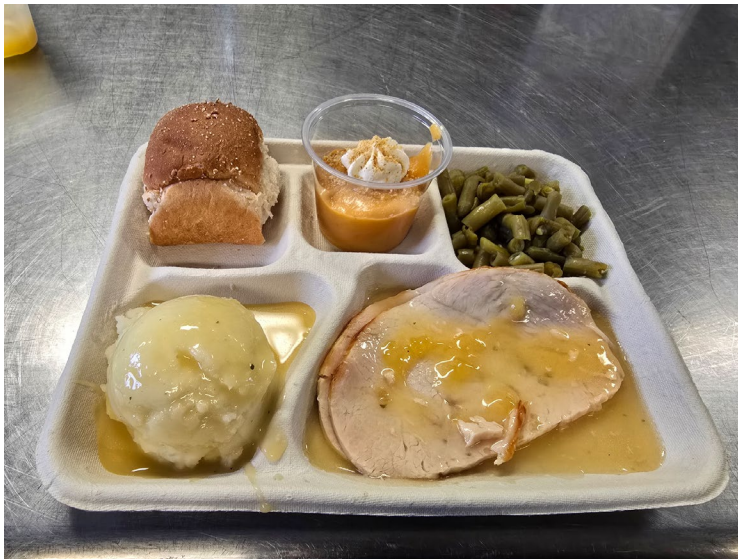
Mason Consolidated Schools

What's cooking? Find out here!

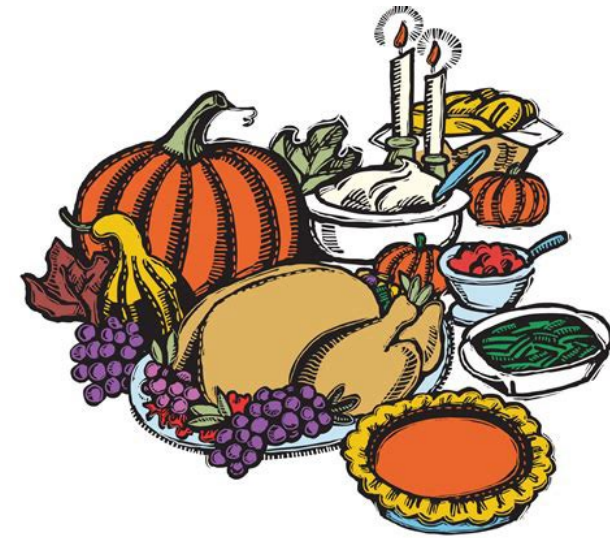




TNG On-Site at Central



Our Harvest Feast was prepared and served on Thursday, Nov. 20th and the students enjoyed it very much!



HAPPY
Thanksgiving

November Events and Celebrations





TNG On-Site
at

MS/HS



Our Harvest
Feast was
prepared and
served on
Thursday, Nov.
20th and the
students & staff
enjoyed it very
much!



HAPPY
Thanksgiving

November Events and Celebrations

TheNutritionGroup.com | 888.272.8106



TNG On-Site at

High School



Our local veterans were honored with a buffet-style breakfast on Veterans Day. It was a small token of appreciation to all who have served our great country.

Numbers across the cafeteria

We are exceeding our budgeted meal counts but our ala carte sales are slightly falling from last month, most likely due to not offering Boba Tea as a specialty.

	Budget	Actual
Breakfast	344	423
Lunch	647	651
Ala-Carte	176	164



Mason Consolidated Schools

1h · ⚙

Shout-Out to Our Incredible Lunch Staff!
A huge THANK YOU to our amazing lunch team for always serving up delicious, nutritious meals that keep our students and staff fueled every single day. Your hard work, creativity, and care shine through in every bite.
And wow! Yesterday's annual feast meal was beyond all expectations! It was absolutely delicious, beautifully prepared, and so appreciated by everyone who grabbed a plate.



We are truly grateful for all you do. Thanks for keeping us well fed!
[#schoollunches](#) [#thankyou](#)
[#eriemasoneagles](#)



👍❤️ 27

2 shares

Farm to Fork



Our Farm to Fork Program has been reimagined to include our Farmer's Market Program to showcase more local foods in your cafeteria—all year long!

This program is designed to:

- Feature fresh locally grown food
- Teach students how food travels from a local farm to their fork
- Highlight foods and ingredients grown in your school's area
- Incorporate locally-sourced items on the breakfast or lunch menu

Keeping it Fresh!



Caring
people.
Serving
great
food.

Vendor Partnerships

We value our partnerships with our trusted vendors.

Our purchasing team meets and reviews the industry's most reputable wholesale food suppliers, manufacturers, and distributors. We seek partners that provide products that meet federal and state guidelines and appeal to our customers.

One of our valued partners is Peterson Farms Fresh.



Est. 1984. Bringing fruit to your table for nearly 40 years. One of the leading processors of fresh cut apples in the US.

Trusted Partners



Peterson Farms provides superior fruit products!



Healthy, great tasting fruit products for our students!

- Buy American Compliant
- USDA approved servings
- USDA National Processor



Scan QR code to watch video

Check out this video by Peterson Farms Fresh that highlights how they process and deliver apples to our customers.

TheNutritionGroup.com | 888.272.8106





Taking students on delicious adventures around the world!



We are proud to launch our new elementary program called **Nutrition Expedition** and our secondary offering, **Take Nutrition Global**.

- On special cafeteria activation days, we share new foods as well as a taste of the culture and history of many different countries.
- This year's nations include Peru, China, Mexico, India, Turkey, Lebanon and more.
- Students also enjoy take-home activities such as arts & crafts, recipes or their own chopsticks.





HAPPY

Thanksgiving

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





Caring
people.
**Serving
great
food.**

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