

April 2025

Food Service Report

Mason Consolidated Schools

Bringing Your Cafeteria to You!

Caring
people.

Serving
great
food.

Numbers Across the Cafeteria



Boba
Lemonade
& the Featured
Fave for April
was a big hit!

We will
continue to
offer Boba
Lemonade at
the HS at least
once a week.

Ala carte sales did not meet expectations; we had a few HS field trips, HS student testing (they could leave afterwards) and senior skip day, which affected sales.

We continue to exceed budget for breakfast and lunch

	Budget	Actual
Breakfast	376	397
Lunch	636	663
Ala-Carte	177	167

Featured Faves

Limited Time Offers
available in your
cafeteria!

Our Chef Committee created and tested many amazing new recipes for our Featured Faves, LTO program.

Our new chef inspired recipes for May and the celebration of Cinco de Mayo include:

- * **Beef Empanadas**-ground beef, sauteed onions, spices bake inside a crusty and flaky dough.
- * **Layered Taco Cup**-layers of refried beans, sour cream, salsa, cheese and fresh veggies.
- * **Strawberry Shortcake Donut**-sweet dessert using donut rings, USDA strawberries and whipped cream.
- * **Chocolate Chip & Black Bean Brownie**-decadent chocolate treat with blended black beans, maple syrup, oats and cocoa powder.



Layered Taco Cup



Strawberry Shortcake Donut

FEATURED

Fave



Beef Empanadas

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These new recipes are sure winners with students!

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 Michael Foods.



Michael Foods relies on great people to make great food... simple!

**MICHAEL
FOODS** INC.

Michael Foods specializes in the highest quality and safest ingredients of their egg products.

- * **Environment**-all laying hens are nurtured by people who care and optimize hen health and well-being so that they can thrive!
- * **Animal well-being** is taken seriously. Farm managers must provide fresh air to maintain proper oxygen levels, indoor protection from predators and extreme weather, and proper lighting that allows for good vision and makes it easier for staff to spot diseases or irregularities.
- * **Nutrition**-on-site staff veterinarians and poultry nutritionists design diets for the egg-laying hens, including quality feed, tailoring to the age-specific needs of each flock, clean water to keep hens hydrated, and **ZERO** use of hormones.
- * **Disease prevention**-full-time internal animal care teams monitor hen health to ward off diseases by maintaining a robust biosecurity program to prevent Avian Influenza and conduct daily inspections to monitor flock health.

Students deserve quality and nutrition!

Trusted Partners



Highly Pathogenic Avian Influenza (HPAI)

The current outbreak of Highly Pathogenic Avian Influenza (HPAI) has been ongoing for nearly six months and is reported as the worst in our country's history.

- 45 million laying hens have been lost since the start of December, and the numbers continue to rise
- This outbreak is impacting egg prices due to the limited supply and increased consumption during this time of year
- Eggs are not only a breakfast staple but are also essential ingredients in many entrees and breakfast products
- Consumers are feeling the pinch in their grocery bills and when dining out
- Relief from these high prices is expected to begin sometime in late May or June

Michael Foods has researched and collected data on the Highly Pathogenic Avian Influenza and the impact it has on our products and economy. To learn more about Avian Influenza, click here: [HPAI Dashboard_2025; 031225.pdf](#)

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School Lunch Hero Day 2025!

Mark your calendars: Friday, May 2, 2025



Every year, on the first Friday in May, we celebrate School Lunch Hero Day. On this day, we honor all the school nutrition professionals responsible for providing breakfasts and lunches to millions of children across America, and we recognize the difference they make in every child's life.

Stop by any cafeteria to watch school nutrition professionals prepare healthy meals for students while adhering to strict nutritional standards, navigating student food allergies, and offering service with a smile- and you will see they are the true heroes!



SCHOOL LUNCH HERO DAY





TNG's commitment to our customers doesn't end at simply serving great food. We care about our student's overall health and well-being, and we are committed to educating our kids about healthy eating through our "Everyday Nutrition" initiative. Below are some of our programs that highlight healthy eating and nutritional options within our cafeterias!



FRUITY FRIDAYS

Ensuring our students have access to healthy choices is a top priority for the TNG family. Fruity Friday offers a delightful and engaging opportunity to introduce a range of fresh fruits to kids. At lunchtime, students can enjoy crafting their own colorful fruit salads at our special station.



SNACK ATTACK

Designed to keep hunger at bay between meals, our snack table empowers students to customize their own healthy trail mix snacks from a variety of nutritious ingredients all while learning about the importance of healthy snacking.



VARY YOUR VEGETABLES

We've revamped the traditional lunch by offering top-notch produce. Students learn about the nutritional benefits of vegetables while planting and growing their own garden vegetables.



FRIDAY TRY-DAY

Students have the opportunity to sample one of our featured "new or unusual" food items while discovering its nutritional advantages. We believe it's crucial for students to understand what they're consuming and how to make informed, healthy eating decisions.



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APRIL



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