





May 2023 | Food Service Report

Mason Consolidated Schools

Bringing Your Cafeteria to You!



TNG On-Site at Mason Consolidated

Group

May's exciting events and happenings!

We celebrated Cinco de Mayo with decorations and the high school students were offered samples of freshly made, yummy cinnamon churros!











Post-Pandemic Impact on Participation

May's Participation Statistics

	Budget Per Day	Actual
Breakfast	222	261
Lunch	490	490
Ala-Carte	\$225	\$292



We are now offering fresh-baked Cinnamon Rolls every week and have noted a slight increase in sales and we have doubled the batch to meet demand!





NSBP/NSLP Administrative Review

Mason Consolidated Schools' cafeteria employees and the Director of Food & Nutrition work hard to stay in compliance with federal and state regulations.



A compliance review was conducted for Mason Consolidated Schools under the Administrative Review regulations. The food and nutrition programs analyst from the Michigan Department of Education, Robin Scheffler, reviewed the school district on March 21st and 22nd, 2023.

Many areas were reviewed within the foodservice department. A few of them include Civil Rights, Verification, On-site monitoring, Reporting and Recordkeeping, School Wellness Policy, and Food safety.

Robin Scheffler, our department analyst from MDE, observed middle school breakfast and lunch service. She found everything to be compliant in this area and we look forward to assisting the district with compliance of fundraising and the Wellness Policy.

Robin also observed wonderful and caring interactions between the staff and students and commended our staff for this and for the great job they are doing feeding our students every day.





Staying Ahead of the Challenges

A few updates from our Corporate Purchasing Team and the supply chain:

- We've been reviewing competitive bids from manufacturers and selecting products for the 2023/2024 school year.
- We are consistently looking out for increased costs in all categories for next school year and will secure the best price and while not sacrificing quality.
- The products that we have seen significant price hikes are the à la carte beverages like G-Zero Gatorades, Kickstart, Sparking Ice, and Switch.
- We are currently working on creating new trendy recipes for the new products and are excited for the students to try! This includes plant-based items.











School Lunch Hero Day 2023!

Celebrated on Friday, May 5th, 2023









The Student Council gifted the high school cafeteria staff a beautiful potted plant and a heart-felt note!



The ladies at Central wore their hero capes & made lunch time fun for the kids by gifting many prizes during each lunch period!





Industry Outlook

What's happening in the news



WASHINGTON, March 22, 2023 – Today, U.S. Department of Agriculture announced several actions to expand support for and access to the school meal programs, including awarding \$50 million in grants that will increase collaboration between schools, food producers and suppliers, and other partners to develop nutritious, appetizing school meals for kids. The department also announced \$10 million in grants for schools to expand nutrition education, as well as a proposed regulatory change to give more schools the option to provide healthy school meals to all students at no cost.





WANT TO READ THE **FULL ARTICLE?**

Click Right Here or simply scan this QR code!









Industry Outlook

What's happening in the news



Spring 2023

Nutrition Ink Magazine is our colorful publication distributed to every district, showcasing exciting promotions, special events, noteworthy news, and innovative nutrition information and updates.

Our latest issue for Spring 2023 is now available! Several printed copies have been delivered to your district, and a digital copy is available to view.

Take a look inside!

Scan this QR code with your mobile device or tablet.





















Featuring...

Buffalo Chicken Pinwheel

The Buffalo Chicken Pinwheels are a flavor explosion! This tasty meal consists of chucks of tender chicken and a rich zingy buffalo sauce wrapped up in a warm doughy bread. You can also add a side of ranch to make your bite even better.









Thank You

for allowing us to serve your students and staff!







Thank You!





Follow us on:







Your Food Service Team:

Jamie Hoffer

Director of Food & Nutrition 734.848.9307 jhoffer@thenutritiongroup.biz

Jamie Bertschinger

Regional Manager 248.943.2198 jbertschinger@thenutritiongroup.biz





