





September 2022 | Food Service Report

Mason Consolidated Schools

Bringing Your Cafeteria to You!





TNG On-Site at Mason Consolidated

Mason Welcomes Back Staff with a Catered Breakfast

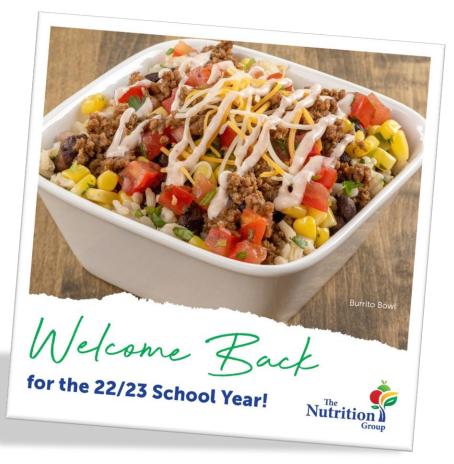
Each year, the Mason food service staff works hard to provide a delicious breakfast spread to welcome back all returning staff members. This year was a hit! We offered hot breakfast sandwiches, home fries, fresh fruit, assorted pastries and more.

















TNG On-Site at Central Elementary

Central Elementary Starts Using ID Cards again

This year is the first in a while where students will be using ID cards when they come through the breakfast and lunch line. To make it easier for the younger students, Ally, our new cook at Central took the time to cut out pictures of all the kindergarten and 1st grade teachers. Now students can easily find their class and look for their name!











Take advantage of the benefits school meals provide for your children.

School Meal Program: Nutritious value for your family

Families in the district prepare for all the expenses that come with sending students back to school, and are now also struggling to put food on the table as prices continue to soar. Groceries on average increased 12.2% over this time last year, making it the largest single year increase since April 1979.*

The good news is participating in the National School Breakfast and Lunch program can provide the students with both nutritious and cost-effective meals!

Participating in the National School Breakfast and Lunch program is a great way to ensure your student has access to a wide variety of fresh nutritious meal options each day. Free or Reduced-price meals are also available for those that qualify. Families can visit the district website for more information on how to apply.



School Lunch



Elementary:

\$2.85

Secondary

\$3.25

Typical Lunch from Home



\$3.14



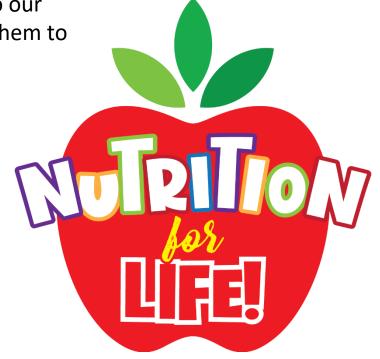
Nutrition for Life!

Nutrition Group

Welcoming New Learners to the Cafeteria

Nutrition for Life is a 2-day event to welcome Kindergarten students into our cafeteria and make them feel special. We had so much fun introducing them to the tastiest half hour of the day!

During Nutrition for Life we introduced the kindergarten students to Lucky Tray Day! We did a mini game where random trays were marked with a fun sticker. If any student received a tray with a sticker they got a small prize. This is something we try to do each month at Central and it is always a fun time!







Behind the Scenes at TNG

An update from our Corporate Chef, Chef Guy Quang



Welcome Kari Brothers, Assistant Corporate Chef! Kari started with TNG in 2016 as a Food Service Director at MCCTC and then transferred to Norwalk City Schools in Ohio.

Several new virtual training videos have been created, including the Rational Combi oven training videos (using 3 cooking methods: heat, steam, or both) of cooking with a combi oven and maintenance of a combi oven).

On-going hands-on training for Cooks, Kitchen Managers and district Chefs in preparation for the new school year.

















Featuring...

Korean BBQ Meatball Bowl

with Oven Roasted Veggies

Try our all-new Korean BBQ Meatball Bowl! This bowl will have your mouth watering with its rice base topped with tangy BBQ glazed meatballs and flavorful oven roasted vegetables.





Industry Outlook

What's Happening in the News

USDA Announces Increased Funding for School Meals, Child and Adult Care Meals

July 22, **2022** – U.S. Department of Agriculture (USDA) announced an increase in funding to help schools continue to serve kids healthy meals this coming school year and provide financial relief for schools and child care providers.

This increase includes both a required annual adjustment in reimbursement rates to reflect the cost of food and an extra temporary per-meal boost in reimbursements from the recent Keep Kids Fed Act. Combined, this will pump an estimated \$4.3 billion more into school meal programs in addition to the nearly \$2 billion in additional funding USDA has already provided.

"The boost in reimbursements will help provide financial relief for schools so they can continue serving high-quality meals to students amid higher food costs and persistent supply chain challenges," said Stacy Dean, deputy under secretary for food, nutrition, and consumer services. "USDA is fully committed to using every resource in its toolbelt to ensure kids get the healthy meals they need to grow, learn, and thrive."





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Thank You!





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