

May & June Food Service Report

Food Service Report

Mason Consolidated Schools

Bringing Your Cafeteria to You!

Caring
people.

Serving
great
food.

Numbers Across the Cafeteria



Our high school students love Fresh baked Cinnamon Rolls! We sell out every morning when they are served for breakfast.

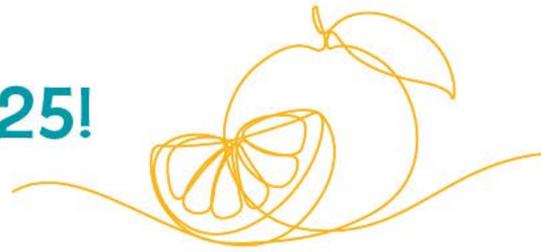
Our Ala-Carte sales did not meet budget for May & June. We had a lot of field trips during both months. We plan to have more Boba days next year! Our meal counts did not meet our goal in June with losing the seniors; also many students were testing and going home afterwards.

MAY-Daily	Budget	Actual
Breakfast	376	383
Lunch	636	648
Ala-Carte	177	166

JUNE-Daily	Budget	Actual
Breakfast	376	326
Lunch	636	611
Ala-Carte	177	102

School Lunch Hero Day 2025!

Celebrated on Friday, May 2, 2025



We celebrated School Lunch Hero Day on May 2 and our ladies received heart-felt posters which were displayed in the serving areas and we purchased tye-dyed t-shirts to honor them.

Just a small token for the hard work that is done through out the year.

Our ladies are appreciated every single day!

SPICE IT UP!

We like to Spice It Up for customers!

We serve amazing and delicious foods, but sometimes our customers want to explore and personalize their meals. So we gave them the opportunity to **Spice It Up** with our Sodium-Free Spices!

With these bold, sodium-free flavors, we empower them to enhance their meals while staying mindful of nutrition.

**Students love the ability to
customize their meals!**

These new options are sure winners with students!

Innovative, Trendy Food and Beverages!



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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 BONGARDS Premium Cheese.



Nourishing children so they can learn and grow!

BONGARDS Premium Cheese is a farmer-owned co-op with over 116 years of experience. They promise to deliver consistent, premium quality products.

- * **Responsible Farming** - follow the guidelines of the FARM Program ensuring safety of products and animals.
- * **Sustainable Future** - committed to building a more sustainable and resilient dairy industry for the future.
- * **High Quality Products:**
 - Boost Participation with superior taste and creamy texture
 - Unique on-trend flavors
 - Delicious, lower sodium products to help meet child nutrition guidelines without sacrificing flavor
 - Streamlines prep time with ready-to-use products

Students deserve quality and nutrition!

Trusted Partners



BONGARDS Premium Cheese

est. 1908

Partnering with USDA for nearly half a century, and began processing commodities in 2010 for K12 schools. Schools can convert their cheese allotments into ready-to-use products.

- * **Slices** for building signature burgers, sandwiches and wraps.
- * **Shredded** for pizzas, salads and entrees.
- * **Individually wrapped sticks** for convenient, satisfying grab-and-go snacks.



BONGARDS Premium Cheese is passionate about what they do. To learn more about about them, click here:

[Introduction to Bongards Premium Cheese](#)

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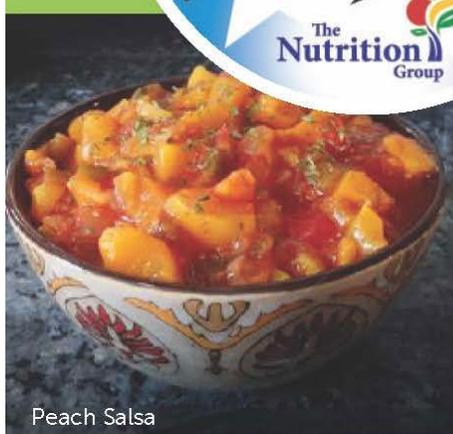


WELLNESS WEDNESDAY

Bringing Something New to Our Students



Kids receive a fun sticker for trying a new recipe!



Peach Salsa



Broccoli Salad



Roasted Chickpeas



Spinach Pasta Salad

Wellness Wednesday offers delicious and nutritious recipes that encourage students to try wholesome foods that they might not typically consider.

We want to promote the idea that variety is essential for a healthy diet. TNG takes pride in teaching students about healthy options while offering something new and exciting. From Confetti Bean Salad to Roasted Chickpeas, these savory sides will have students asking for more!



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MAY

Mark your calendars

to check back next year to see all the fun events, new menu items, and new programs we have in store for your students for the 2025-2026 school year!!!
As the school year winds down, we are already gearing up for the next school year!

- Introduce our Nutrition Expedition program for elementary school kids, focusing on expanding palates and teaching students about other cultures.
- Launch our Take Nutrition Global initiative for secondary students. Featuring new tastes from countries around the world.
- Unveil another new program, called Freaky Foods. Giving high school students the chance to try unexpectedly good food, from avocado and papaya to blood orange and star fruit.



- Our Farmer's Market program has been reimagined to feature more local foods in your cafeteria – all school year long.
- New innovations will be added to the menu, such as our cold noodle bowls concept.
- We will introduce our new sustainability program to students. This area is a huge priority for students, and it will benefit your school and the earth.



Launch customer feedback initiatives for students and principals. By leveraging technology we are able to reach as many respondents as possible and turn results around quickly if improvements need to be made.

Thank you

for allowing us to serve your students and staff!



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