



Pocantico Hills Central School Food Service Program

Our Status * Our Focus * Our Future





July 1, 2016

Where We Started:

- Insufficient Leadership
- Inadequate Bids
- Maintenance and Repair Needs
- Not Compliant with National School Lunch Program
- Lack of Administrative Systems



July and August 2016

- Contracted with Consultant for Updated Bids
- Hired Experienced Cook
- Developed Menu Items Compliant with HHFKA
- Reorganized Space for Maximum Storage and Work Flow
- Started Maintenance on Cooking Equipment
- Implemented NutriKids Nutritional Software

September 2016

- Rolled Out New Menu
- Trained Food Service Staff
- Continued Maintenance on Equipment
- Started Preparing Farm to School Proposal
- Updated Food Processing Equipment and Serving Tools
- Provided Samples of Cafeteria Food Items at Open Houses



October 2016

- Continued Training Food Service Staff
- Completed Supplemental Bid for Food Items/Paper Goods
- Inspected by Westchester County Department of Health
- Submitted Farm to School Proposal
- Developed FAQ for Parents



November and December 2016

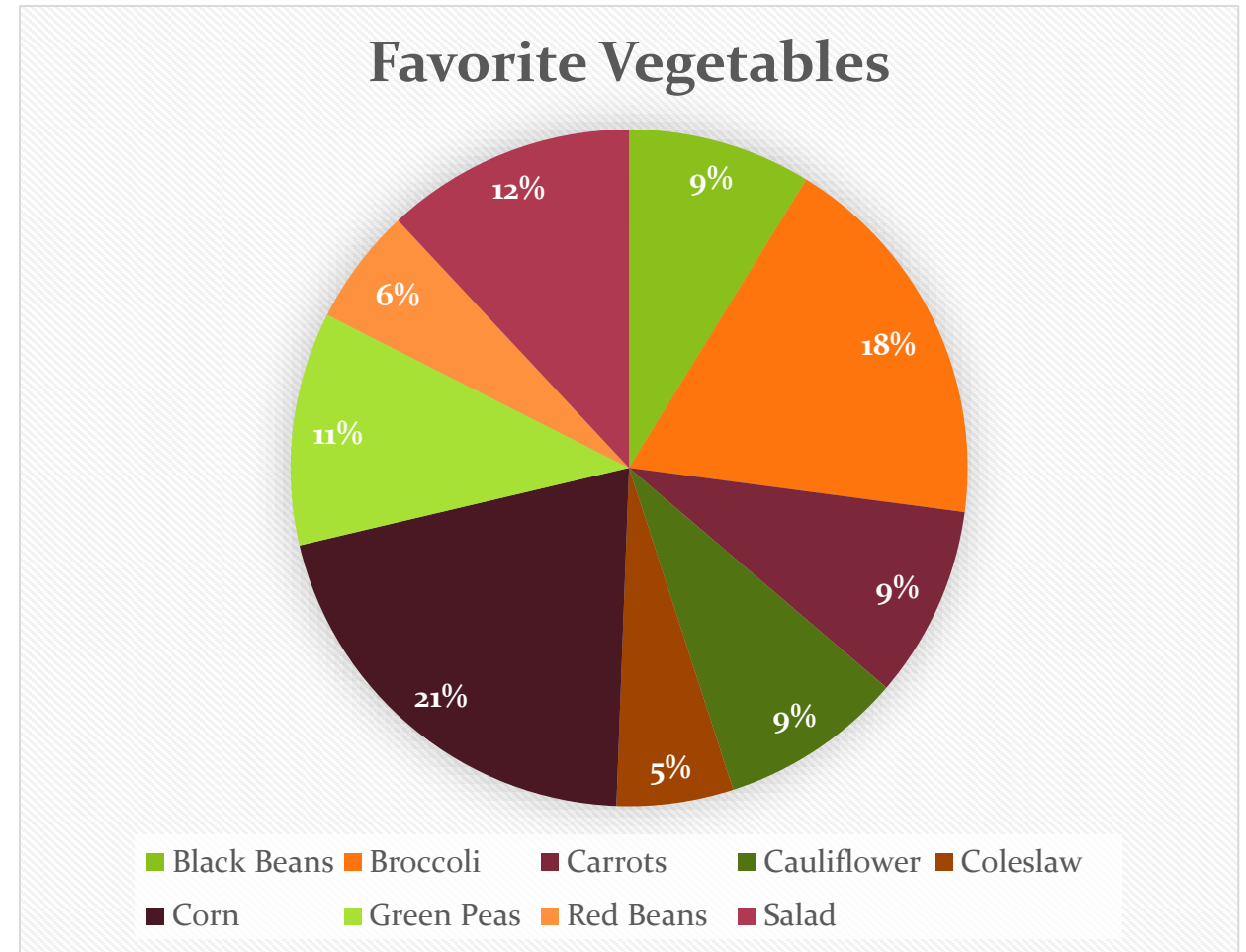
- Collaborated with Ms. Brennan and Mr. Cook on Fermentation Class
- Perfected Recipes
- Implemented Smoothie Fridays
- Developed and Administered Survey for Students





Survey Results

- Conducted with all grades in student body
- 10 favorite meals
- 5 least favorite meals
- Favorite vegetables
- Suggestions and Comments



Our Status

- Trained Food Service Staff
- Emphasis on Food Safety
- Exposure to New Food Options
- Scratch Meals and Fresh Fruit and Vegetables



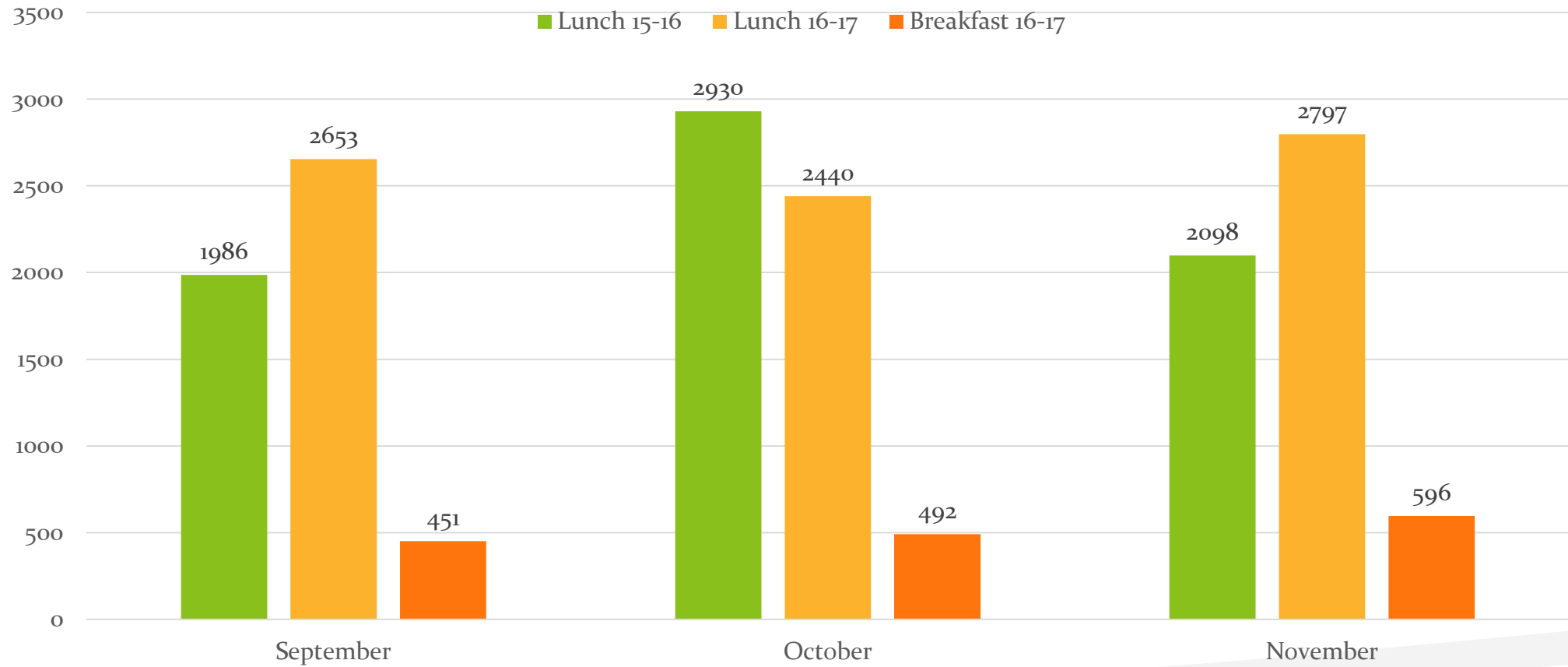
Our Focus



- Nutrition in the Educational Program
- Environmental Friendliness
- Effectiveness and Efficiency of Kitchen and Serving Line
- Maximize Funding Sources

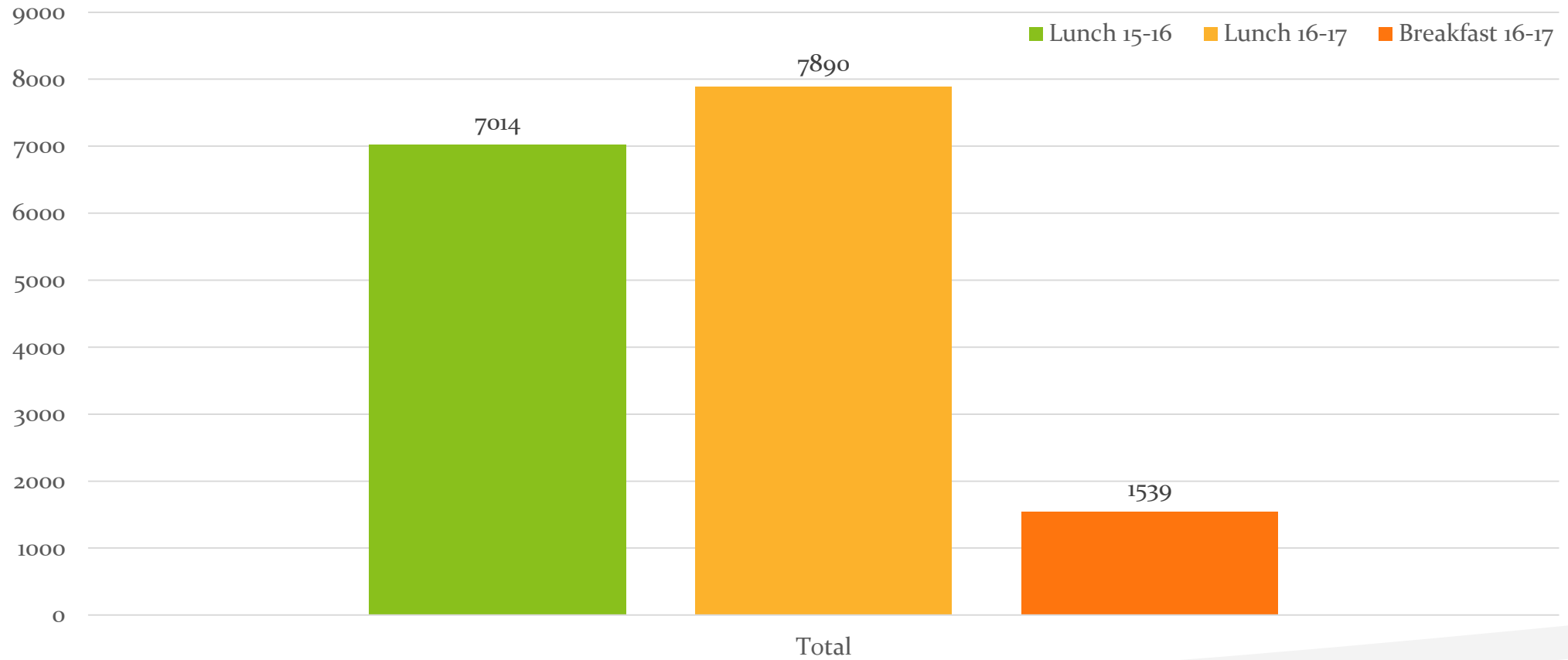


Meals Served – September through November





Meals Served – September through November



Our Future

- Well-Balanced Nutrition and Lifelong Eating Habits
- Awareness of Ecological Footprint
- Increase in Fresh Food Options

