



DISTRICT 196

**NUTRITION
SERVICES**

Fuel for Top Performance.

Spencer Fischer, Coordinator of Nutrition Services

District 196 Statistics



Rosemount-Apple Valley-Eagan Enrollment

- Elementary School- 19 buildings approximately 14,000
- Middle School- 6 buildings approximately 7,000 Students
- High School- 5 buildings approximately 9,000 Students

Double School

- Multiple schools being serviced by one onsite kitchen on the same campus- 4 buildings

Satellite Meals

- Meals being delivered to a separate building with no kitchen- 3 buildings

Share Table



Use what works

Table

- G.A. Systems Cart
- Freeze Pans and Regular Pans
- Baskets



Regulations

- MDE has guidance
- HACCP is required

Serving Food in Bulk



Give the students choices

Fruits and Vegetables

- 2 Fresh & 2 Canned Fruits
- 1 Hot & 1 Cold Veggie
- Cut into bite size pieces
- Sunkist Sectionizer

Increased Consumption/

Less Waste

- Student Choice- take what they will consume.



Bulk Milk



Pilot Program

School of Environmental Studies

- Partnership with Midwest Dairy
- Access to bulk bagged milk

Equipment

- Silver King: 3 Spout
- G.E.T. 9oz Squat Glass
- Wash Racks
- Dollies for wash racks



Bulk Condiments



Package Reduction

Manufacturer Partnership

- Dispensers at no charge
- Contract to use Heinz Products
- High Usage Condiments:
Ketchup, Mayo, BBQ
- 1.5 Gallon Bag



Kitchen Cabinet



Asking Students their opinions

Menu Development

- Taste Tests
- Honest Feedback

Operational Procedures

- Congestion Standing in Line
- Styrofoam/ Plastic/ Disposable Reduction



Project Quicksilver- Establish then Expand



Tools for Success

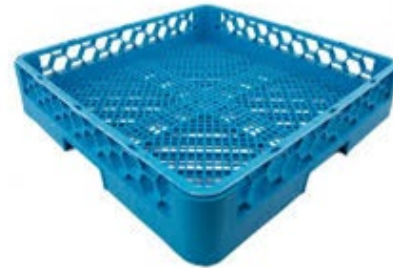
Warewashing

- Flatware Cylinders
- Flat rack
- Bus Tub as a pre-soak



Additional

- Utility Cart
- Student Training/ Signs
- Staff Training



Compostable Silverware



Knowledgeable Buying

Certifications

- USDA Certified Biobased Product
- Compost Manufacturing Alliance
- BPI Compostable



Dispensers Included

- Silverware cost is offset by Elementary Project Quicksilver



Project Suds



Eastview High School

3 Compartment Washing

- Back Breaker
- Every piece of equipment



Dishmachine

- Reduce amount in 3 compartment sink
- Eases the workload of staff
- Allows to implement reusables



Reusable Trays & Clamshells



Tools for Success

Considerations

- Peg Racks
- Drying Racks
- Storage Space
- Retrieval of Used Trays

Drying Racks

- Additional racks needed for the clamshells to dry





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