





December 2023 | Food Service Report

Whiteford Agricultural Schools

Bringing Your Cafeteria to You!







TNG On-Site at Whiteford Agricultural School

We feel honored that we had the opportunity to create a special holiday meal and goodies for the incredibly hardworking staff here at Whiteford.









TNG On-Site at Whiteford Agricultural Schools



We are continuing to make both large and small changes in both cafeteria settings. We want to provide the best quality when it comes to both cuisine and cafeteria convenience.



Our condiment station and share table at the elementary school had a much-needed update this month.





Participation

Across the cafeteria

| | Budget | Actual |
|-----------|--------|--------|
| | | |
| Breakfast | 50 | 169 |
| | | |
| Lunch | 248 | 495 |
| | | |
| Ala-Carte | 231 | 182 |
| | | |
| | | |

We have some exciting ideas for increasing our Ala Cart sales. As of December, we have added some enticing goodies like soft, hot pretzels, and delicious parfaits. We are hoping to create some added options for staff lunch ordering as well as expanding as Ala Cart option for our elementary students!











Vendor Partnerships

We value our partnerships with our trusted vendors.

Members of our purchasing team meets with and reviews the most reputable wholesale food suppliers, manufacturers, and distributers in the industry. They are seeking partners that provide products that not only meet federal and state guidelines, but product offerings that are appealing to our customers.

One of our valued partners is J.T.M. Food Group.



Family, Faith and Food Safety are important to J.T.M. Food Group.

- They are a family-owned company
- Products are made from scratch
- Use quality ingredients
- Kettle cooking
- Clean labels
- No MSG
- Products meet low sodium requirements
- One product has many applications
- Products are labor saving for TNG staff
- They understand our needs



Our Customer's favorite products include:

- Cheese Sauces-Nacho, Alfredo, Queso
- Meatballs-Chicken/Beef
- Beef Crumbles
- Sauces-Korean BBQ, Sweet & Sour, Hunan Chicken







watch video

This video by J.T.M. Foods is a great representation of how we feel about the importance of quality, and the role that food plays in people's lives. Their values and beliefs are inline with TNG's, and this is one reason we choose to partner with them.







Professional Development

Ongoing training for our management team

TNG continues to focus on training for our team. We believe the better trained our management team is the better they are able to serve our customers.

Training is a vital component of success, so we provide our employees unique opportunities to develop their skills and knowledge through detailed curriculum, group meeting instruction, and web-based training modules.

In addition to our yearly Summer Seminar, we hold 2-3 in-person group meetings for our Regional Managers.

Our latest Regional Manager meeting was held in November in State College.

Training sessions included several required USDA Trainings:

- Diversity, Equity and Inclusion
- Communications
- Cost Controls and Revenue
- Culture of Caring
- **Customer Experience**











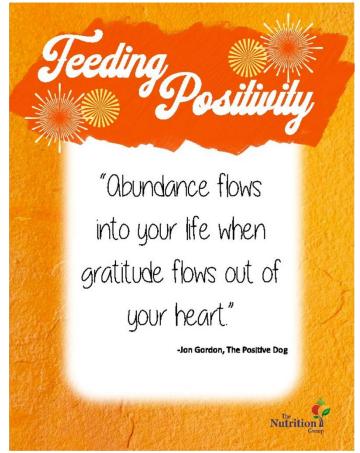
Feeding Positivity

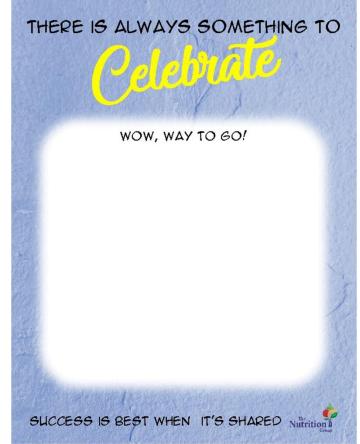
We continue to convey the powerful messages of "The Positive Dog" throughout the year in our cafeterias!



These are our objectives and messages for November and December.

- DFNs are to continue Feeding Positivity Messages throughout the cafeterias
- **Share Success Stories**
- Celebrate the wins, big and small
- Acknowledge the successes of each team and kitchen









MARK YOUR CALENDARS TO JOIN US IN YOUR CAFETERIA



FOR OUR **SPECIAL EVENTS!!!**

What better way to kick off the new year, than to introduce our students to more healthy and yummy options to put on their plate!



Moooove over Santa, Miss Molly is coming for a visit on January 17th to share some calcium rich goodies!



Wellness Wednesday will be on January 24th. We will be preparing cucumber salad and sharing it with all our elementary students willing to give it a try!









Kick start your day the right way.

FRESH, NUTRITIOUS, & INNOVATIVE.

DELICIOUS FOOD & QUALITY PROGRAMS MAKE THE DIFFERENCE.

TNG understands the importance of breakfast for our student's health and academic performance. We work diligently to serve breakfast to as many students as possible. Below are just a few examples of innovative ideas to build breakfast participation.

Breakfast Carts

These mobile carts are a great way to distribute reimbursable breakfasts in high traffic areas.

Grab and Go Breakfast

Pre-assembled breakfasts that students can grab and get to class!

Breakfast in the Classroom

Students receive a balanced meal directly in their classroom, making sure no student goes hungry.

Second Chance Breakfast

After the first bell rings, students that missed traditional breakfast have a second chance to get the most important meal of the day.

Traditional Breakfast

Reimbursable meals served daily in your cafeteria.











Thank You!





Follow us on:







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