



DIRECTOR'S MESSAGE

Greetings Parents!

Selecting subject matter for each issue is easy, but the biggest challenge we face is reaching you. We produced 15,000 hard copies of the first issue, and placed it on all 33 school websites, and still we aren't reaching the large majority of our parents. So if you think this letter is useful to parents, please spread the word!

A la Cartes in K-8 Schools

A few parents have written me in the last two months about a la carte items. Let me re-cap our services and what philosophy guides us:

Regulations, Choice and Parental Control

All a la carte selections have met Arizona Nutrition Standards (ANS) for the past two years. These standards are even more stringent than the *National School Lunch Program* nutrition regulations. You may review ANS regulations on our department's website or on the ADE website.

We note new menu changes on our website and will update you in this newsletter also. Some recent changes include the addition of Generation Max snacks, the cancellation of Flav H2O

at all K-8's and the reduction in frequency of our 3 oz. low fat ice cream and frozen yogurt service to twice a week. These products were extremely popular with most parents and children; however, our Wellness Committee deemed these changes necessary. As hard as we try, we can never achieve unanimous agreement about something as subjective as food choices, so **we offer an environment of choice and parental control** instead.

Parents who oppose specific food choices for their children need only contact their cafeteria managers, and sales restrictions will be entered into their children's accounts.

The practice of offering a la cartes has continued for years at SUSD. The difference now is that a la cartes are healthier and more varied. We have tried to assess parental feedback and student participation. We believe that a la cartes and varied lunch menus stimulate interest, excitement and more student participation in all meal services, which is also the Department of Education's goal for us to achieve.

New a la Carte Test Programs

During the first semester of

the 2008-09 school year we will offer additional a la carte products at three elementary school test sites. These freshly prepared entrees, salads and side dishes will be offered as additional a la carte menu choices to satisfy customer demand for more choices in our diverse district.

Chef Eddie's Snack Cart

In collaboration with Chef Eddie Matney, we are also developing fresh and healthy "Snacks on a Stick" and other items to be tested starting in May. These fresh snack additions will be added to our a la carte menu choices and sold from Chef Eddie's Snack Cart.

As you can see, we have many exciting options in the works for your children. More information will follow in future issues, and meanwhile, we hope that these tests prove successful.

Sincerely,

Sue Bettenhausen

UPCOMING TOPICS:

- Summer Programs
- Menus
- Price Increase
- Pilot Programs

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WE ARE SEARCHING FOR:

Smiling faces :) to join our team. Our department continues to grow and you can grow with us! We offer great hours, benefits, extra spending cash and the satisfaction of helping our students to excel. If you are looking for a rewarding opportunity in one of our 33 schools go to www.susd.org and search JOBS or call 480-484-6233 for more information.

SUSD WELLNESS UNIVERSITY

WHEN: July 30, 2008
7:00am-3:30pm

WHERE: Scottsdale Shea
Healthcare Conference Center

WHO SHOULD ATTEND: K-12
Parents and teachers

Admission is free!

Please join us to learn how to effectively integrate current issues of overall Wellness in the lives of our students and other topics that pertain to your personal health.

- 4 Breakout Sessions with a variety of topics
- Optional Health Screenings
- Breakfast and Lunch included
- Earn up to 3 Staff Development or Career Ladder A hours.

Email Sabrina Heavlin at sheavlin@susd.org to register!

MEAL ASSISTANCE

A new Free and Reduced Price School Meals Application is required at the start of EVERY school year, even if you qualified the previous year.

Applications will be available prior to the start of school in August, and will also be sent home in the Friday Folder the first week of school. Only one application per family is needed.



DID YOU KNOW that MAY is National Salad Month?

The May menus will feature delicious and healthy salads every Wednesday during the month.

2nd Lunch Period at Newly Constructed High School Food Courts

Nutrition Services is delighted to report the addition of a second lunch period in our high schools beginning in August for the 2008-09 school year.

We feel this service enhancement will allow more high school students to take advantage of their school cafeterias with little or no time spent in line and

more time to enjoy their lunches.

This change also coincides with the completion of all high school cafeteria construction projects.

The new cafeterias feature self-service Food Courts which provide fast, easy meal selections and dining rooms that seat 400+ students.

It is our hope that these customer service improvements will encourage more students to take advantage of their school cafés.

Have you visited the **Ingleside Cafeteria** lately? It is our first **Middle School** to feature self service lines. Students are enjoying 10 additional minutes to eat and relax due to faster service. Based on Ingleside's

success, we are investigating the possibility of adding them to **Cocopah Middle School** next.

Congratulations to Dottie Gieseler at Sierra Vista Cafeteria for being the "Biggest Loser" in their weight loss competition.

"CASHLESS VENDING"

We in Nutrition Services are always looking for customer service improvements. One concept that we have been exploring is "Cashless Vending" during meal service periods. Students would simply swipe their ID card and be able to access tasty and nutritious food from refrigerated vending machines, which would

be made fresh daily in our kitchens. The main advantages of this service are:

- Adds an additional remote point of service.
- Automatically charges the purchase to the student's account.
- Give students quick

access to fresh foods throughout the school day.

We will test this concept at Desert Mountain High School during the next school year at their new outdoor patio. If successful, we will expand this type of vending to some or all middle and high schools.

Having a Fundraiser?

Please visit our website and click the tab "Approved Brand Name Food Items for Special Occasions".

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If you missed the First Edition of our Newsletter, it can be found on the Nutrition Services website.