

SCHOOLFOOD

feed your mind

IRON CHEF FINALE

We are pleased to announce the winner of the 2013 SchoolFood Citywide Iron Chef Challenge

Cook in Charge Estelle Maxwell-Smith of Manhattan, District 2 West

Estelle is a SLA/Cook at PS 267 Battery Park School in District 2 West and a graduate of the New York Restaurant School. She was assisted by Sous Chef, Ann Marie Thompson.

Congratulations to Estelle on her delicious dish, Indian Spice Turkey with Lemon Cilantro Rice and Spinach Saaj!

See Pictures Inside!

COMPOSTING IN NYC

Written by: Tracy Cashin (Director of Operations); Stephen O'Brien (Director of Food & Food Support); Dillard Campbell (Director of Services).

NYC Department of Sanitation in partnership with the Department of Education began an organic waste collection program last Fall. The pilot is currently being conducted in all schools in Districts 3, 17 and 31, and 1 each school in District 2 and 23. The system which is set up in school cafeterias separates food waste and soiled paper from the trash, so that it can be turned into compost or alternative energy.

SchoolFood staff and students must separate their food and soiled paper products (paper boats, napkins, paper towels, paper bags) from their trash, into an organic-waste bin. This organic-waste bin will be picked up by the Department of Sanitation daily.

This organic waste collection pilot also program provides an opportunity for staff and students to learn about...

TABLE OF CONTENTS

• Iron Chef Finale	1
• Composting in NYC	1
• Tyson Food Award	2
• Note from Eric Goldstein	2
• Note from Dennis Barrett	2
• Picture Gallery	3
• Expo at Fashion HS	4
• New Breakfast Standards	4



TYSON FOODS AWARDS EDWARD R MURROW HS

Tyson Foods, Inc., one of the nation's leading suppliers of meat and poultry to schools, is teaming up with the Alliance for a Healthier Generation in the fight against childhood obesity.

Tyson selected to award the Edward R. Murrow High School in Brooklyn, part of the new york city school district and a member of the Alliance's healthy schools program, for its efforts to strengthen its nutrition and physical activity programs. The company has helped fund the purchase of new equipment for the school's wellness room.

On April 4, 2013, representatives from Tyson came to present the equipment. They then joined staff in the cafeteria, giving out samples of grilled chicken sandwiches, while students enjoyed the healthy lunch.

The menu for the day was southwest style beef or mexicali bean chili, cheddar cheese and salsa, along with harvest blend rice in a warm taco boat or whole wheat wrap. Also offered was sweet plantains, NY style pizza slice and deli sandwiches on whole wheat bread.

Edward R Murrow offers fresh fruit on a daily basis, low fat/skim milk, peanut butter and jelly and cheese sandwiches, along with a healthy salad bar.



A NOTE FROM EXECUTIVE DIRECTOR

DENNIS BARRETT

I want to take some time and provide an update to you on the progress we are making with the SchoolFood Modernization Program, where we are in this process and where we are going as a team.

SFM is an important project of SchoolFood that helps us support school cafeteria, kitchen and field and central office activities and improve our current operation. This business plan will provide us with the tools and procedures we need to manage a large organization like SchoolFood.

As you know, several years ago we began implementing the Point of Sale system (POS) at over 300 of our schools. Now we would like to extend POS automation to all schools and add more comprehensive capabilities such as menu planning, ordering, production records and inventory management, to name a few. These are called "Back Of the House" and central office functions.

Cont. on Page 4

A NOTE FROM CEO

ERIC GOLDSTEIN

Warm weather is finally upon us, flowers are in bloom, and summer is almost here.

I know we are all excited for the end of school, but let's be sure to finish this year strong.

For hundreds of thousands of New York children, SchoolFood is the best source of healthy and delicious food. For the rest of the year, I challenge all of us to keep making the best meals possible and to serve each meal with a smile.

I am very proud of our great team.

Thank you for your excellent work this year and every year. And thank you in advance for finishing this year strong.



WANT YOUR STORY HERE? Contact your Manager or Supervisor for information!

IRON CHEF PHOTO GALLERY



DATES & DEADLINES: Newsletter Submission Deadline: May 20th, 2013



NOTE FROM DENNIS CONT.

Because of the need for new functions to be supported and to comply with the DOE's policies, we have initiated a procurement process for a comprehensive software package that will enable modernization and support operations.

A Request for Proposals (RFP) has been sent, responses received and the evaluation of the responses are in process. The results from the evaluation team should be completed by late July. After a software company is approved, it will take several months to obtain financing approvals, negotiate a contract and work out the details required. Once that is done, we can start the detailed planning for implementation.

The current plan is to begin implementation with POS followed by the other functions. The earliest point in time that any school will see a new POS system installed at our schools will be next Spring (2014). We have already begun wiring and cabling school cafeterias and kitchens, defining requirements and formulating training plans in preparation for the implementation of the new system.

I appreciate everyone's perseverance and support throughout this process. Together we will make the difference!!

EXPO AT FASHION HS



Shaunette Oudkerk (Supervisor), Jehona Kurti (Manager), Zelda Bryant Ashby (Director of Eligibility) and Akieno Smith (Eligibility Customer Service) pictured with the NYC DOE Chancellor, Dennis Walcott at our booth on March 28th at the 2013 Spring Parent Coordinator Professional Development Series & Community Resources Expo held at Fashion High School in Manhattan, District 2.

The focus was to promote SchoolFood Breakfast in the Classroom program and the online meal application portals.

COMPOSTING IN NYC CONT.

the importance of continuing to recycle metal, glass, plastic, cartons, and paper; reducing solid waste; and curbing greenhouse gas emissions in our City.

Through organics recycling, the City of New York has the potential to divert approximately 30% of the current waste from out of state landfills and incinerators to local recycling and composting facilities, thus saving tax payer dollars from going towards landfills.

The pilot program is projected to go citywide in 2014.

NEW BREAKFAST STANDARDS

On April 25th, Stephen O'Brien, Nadine Brown, Tracy Cashin and Leah Scott- Dolland conducted a workshop on the NYC New Nutrition Breakfast Standards.

Changes to the school breakfast program meal pattern will take place gradually beginning in SY 2013-14. Training will be conducted for kitchen staff now through August in preparation for the new school year in September.



YOUR STORIES:

Send in your funny stories, interesting experiences or random tidbits in 100 words or less with your name, school and district to SFNewsletter@Schools.nyc.gov.