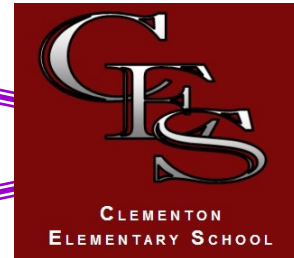




Clementon School District

January 2016 Monthly Update



Making the Most of your Commodity Allocations

January is the time of year where Food Service Directors and their Supervisors review current commodity usage to help plan for next year's diversion decisions.

The USDA Foods Program provides food, referred to as commodities, to school districts participating in the National School Lunch Program (NSLP). The goal is for these offerings to make up 15-20% of the food cost in preparing each student meal. This helps school districts to serve meals at extremely affordable prices for families. The USDA Foods Program uses a calculation to determine the proper entitlement, or money allocated, to your school district. This formula is based on your Average Daily Participation (ADP).

Entitlement = ADP x 180 school days x Commodity Value Per Meal (A USDA Determined Value)

This commodity allocation can be distributed in 3 ways:

1. **Direct Delivery**— also known as “Brown Box” these foods can be unprocessed (raw ground beef, whole turkey, frozen berries), minimally processed (canned fruit & veggies), or processed valued added products (turkey taco meat, roasted chicken, frozen fruit cups).
2. **Processed Commodities**— Items purchased in bulk form are shipped to processors on behalf of the school district. An example could be chicken shipped to Tyson to be made into chicken nuggets. The district receives a discount on this item for providing the bulk product. The more expensive center of the plate items such as meats and cheese allow for the greatest savings.
3. **DOD (Department of Defense) Direct Delivery Produce**— This is a new program where commodity dollars can be used to purchase fresh produce through Seashore Produce. Directors interested in this new program attended the USDA Commodity Food Show on January 21st in New Brunswick to learn more information and sign up.

In February, Nutri-Serve holds meetings in locations throughout New Jersey where our purchasing department and supervisors assist Food Service Directors in making diversion decisions for the upcoming school year. As a team, we review commodity usage from last year, menu plans and district preferences. During this meeting each director completes the NJ State Commodity Selection Worksheet (CSW) indicating their commodity diversion decisions. Decisions are reviewed with the district's Business Administrator who signs a Food Service Management Company Authorization Letter to approve the commodity diversion decisions.

January Fun Days (Highlighted on Menu)

January 6: National Bean Day!

Beans can be a tough sell for our customers. We encourage the students to sample or try new items when they are offered.

Baked Beans and Toasty Bean Bites were featured on the January menu for National Bean Day. We add our secret ingredient: BBQ Sauce to enhance the baked Beans. The Toasty Bean Bites are roasted chick peas with onion and garlic seasoning. They are baked until nice, golden and toasty. They are served at room temperature—ready for the students to pop in their mouths.



January 19: National Popcorn Day!

There must be a food holiday for everything!! Popcorn can be a healthy whole grain snack, with fiber and antioxidants plus a large portion size: you can eat 3 cups of popcorn for only about 100 calories (not including any butter or sugar that may be added).

On January 21, students who purchased the school lunch received a bag or cup of popcorn!



This institution is an equal opportunity provider and employer.

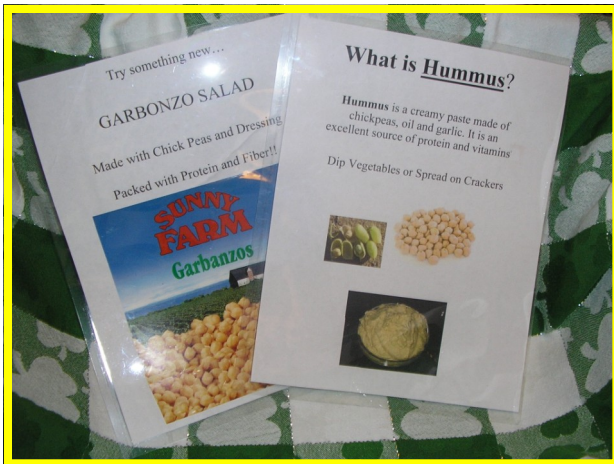


January 2016 Happenings!



The Kitchen was decorated for Martin Luther King Day and with Winter Wonderland Posters and cutouts.

We continue to encourage healthy eating by offering several fruit options daily. During January, this included fresh oranges sectioned for easy eating, fresh pears, sliced fresh apples, and whole apples. We also serve 100% Juice and cupped fruit such as peaches and applesauce daily.



FEATURING... More Tasty Legumes!

We offer a variety of vegetables including options from the Legume family. Hummus is served daily with our fresh vegetable sticks. We also prepare Garbanzo/Chick Peas with Asian Sesame Dressing and as toasted bites.

Check out what's cooking in Your School District!

National Popcorn Day!

The students enjoyed Popcorn Chicken with a Bag of Popcorn to celebrate National Popcorn Day!



Please Detach and Return to Food Service Director

We Want Your Opinion:

Name: _____

Date: _____

I would like more information on: _____

I would like to suggest: _____

I am concerned about: _____

Food Service Contact: Cathy Macaluso, Food Service Director 856-783-2300 X1023, cle@nsfm.com