



TAHER NEWS

For Parents and Students at
New Glarus School District

Food Service Survey Update!

First off, I would like to thank everyone who filled out the survey. I have read thru every comment and would like to share with you some information about our food service program.

If you haven't already done so, please read thru our January and February menus. I have added new, delicious, from scratch recipes and some vegetarian options. I have, and will continue to do everything in my power to keep improving our school food service program. I take pride in what we do and always want our students and staff to enjoy our meals.

There were a few comments mentioning all of our "fried" foods. I assure you, we do not have a deep fryer in any of our kitchens. All of the food we make is either, baked, steamed, roasted or boiled (pastas, rice). We also had quite a few comments requesting more vegetables. We offer a hot vegetable with our meals plus 2 fresh vegetable choices on the fruit and vegetable bar daily. All of the bread (grain) products we offer are whole grain.

We will start posting photos of the meals we serve on Facebook so that all of you can visually see the foods your children are eating at school. I have included a few pictures of some of our MS/HS entrees on this newsletter. Please follow us on Twitter @NGMTaherfood and Instagram at ngmfoodservice for more photos from our food service program! I will post pictures of our lunch choices daily!

Lastly, thank you so much for all the positive comments about our program. I have shared them with the team and it is very much appreciated! We do try our best and our staff love what they do. Thank You!!!

The USDA regulations we must follow really limit us, as to what we can do with our meals. We receive a lot of food from the government to use in our programs. Most of this food is processed; some is raw and also canned fruits. The government does this to help with the cost of food so our schools can continue to serve meals at an affordable price. We do our best to give the kids variety.

USDA-DIRECTED GUIDELINES

Per the menu requirements for school meals, students who choose a complete meal will enjoy fruits and vegetables from our Fruit & Vegetable Bar. With Offer versus Serve, students must select at least 3 of the 5 components to make a full meal with 1 of those components being a full serving of fruit or vegetable. Anything less than a full meal will be charged using A la Carte prices. A minimum of ½ cup of fruit and or vegetable will be required. For all the guidelines please visit the website below:

<https://dpi.wi.gov/sites/default/files/imce/school-nutrition/pdf/lunch-in-a-nutshell.pdf>



If you have any questions or concerns, please feel free to contact us. We are here to help!

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