

Food Service Program Highlights - 2017-2018

Menu Highlights

- **Farm to School: Local produce featured on menus increased to almost 60%**
 - Popular additions included strawberries, oranges, and watermelon
- **Yogurt parfaits** were a huge hit with Breakfast in the Classroom (BIC), made at our own NSC
- We continued and expanded the **Bold City Biscuit Cart** that offered secondary students a breakfast sandwich on a biscuit or a fruit and yogurt parfait with scratch-made granola daily (with offerings of fresh fruit, juice, and milk)
- New **Duval food icons** added to NutriSlice
 - Scratch Made, Local, Clean Label, and Vegetarian

DCPS Menu Icons



Vegetarian

Contains no meat, poultry, or fish



Clean Label

Minimally processed



Local

From Florida or South Georgia



Scratch-made

Made locally at the DCPS Nutrition Service Center by our team of bakers and chefs

Highlights of Program Implementation

Farm to School

Chartwells increased its use of locally sourced produce to 60% at the end of 2017-18 school year. Local farmers are growing crops exclusively for DCPS service in school cafes. Chartwells is setting the standard for Farm to School and locally sourced produce among Chartwells K12 districts nation wide.



Local Food Features Live on Channel 4



Will Ratley, Chartwells Executive Chef and Regional Director of Operations, talked about locally sourced produce as part of a spot to promote the Miracle on Ashley Street celebration and our sponsorship of the event.



Cafe & Dining Area Upgrades

School cafes with upgrades for the 17-18 SY included Fletcher HS, Mandarin Middle, Kernan Middle, Kirby Smith Middle, and JWW Middle.



Fletcher High School A la Carte Line



Kirby Smith Middle School

Venetia and John Stockton Elementary Celebrations

After a devastating school fire, Chartwells hosted celebrations to honor the students, faculty, and staff for their support and resilience. Students were served freshly grilled hot dogs and hamburgers. Staff were also treated to special meals.



Focus Groups

Marketing and dietitians held productive focus groups with elementary school students, often with principals and teachers input as well. Dietitians provided an interactive learning experience on the food groups and students were able to discuss what they liked on the menu and opportunities for improvement.



Miracle on Ashely Street

Will Ratley, Regional Director of Operations, was a guest chef at the Miracle on Ashley Street celebration on May 18, held by Clara White Mission. Students from Frank H. Peterson High School's culinary program were there to learn and help with set-up, food presentation, serving, and more.



Discovery Kitchens



Chefs and dietitians joined students in cafeterias during lunch service and provided samples of new menu items to encourage lunch participation. The team often served items made with local ingredients and spoke about our locally grown produce.



Culinary Schools Sponsorship

DCPS and Chartwells donated five pieces of equipment to culinary school programs:

Terry Parker – Salad Bar

Mandarin HS – Ice Maker

Raines – Refrigerator and Fryer

Sandalwood – Ice Maker

Frank Peterson – 60 ServeSafe Certification Books



Visits to the NSC

Student visits included Joseph Stillwell Military Academy, Palm Avenue Exceptional Student Center, and Eugene J. Butler Middle School. The groups toured the center and learned about how the facility is used for DCPS food service.

In the Spring, representatives from FDACS met with DCPS and Chartwells management to discuss our locally sourced foods and enjoyed a tour of the NSC to see how we produce meals for all of our schools.

In June, the NSC hosted the Chartwells-Thompson Meet & Greet, an event to have potential new MBE business partners learn more about becoming a supplier.



Chopped

Chartwells sponsored a student Chopped competition where teams battled to win the best dish given a few tricky ingredients. Participating schools this year included Loretto Elementary, Venetia Elementary, Jax Heights Elementary, Mandarin High School, Darnell Cookman Middle School, and Frank Peterson High School.



Bike Prize Presentations

Each month, one Lucky Tray Day winner in each district received the grand prize, a new bike, lock and helmet!



4th Annual Food Show at Prime Osborne

Thousands of students sample new foods from various vendors and vote on contenders that may be added to the menu, view food demonstrations, and more!

Student choice items added to menu for 17-18 SY:

- Chicken tenders
- Chorizo sausage
- Chicken drumstick
- Lemongrass Chicken



Scholarship Awards

\$1,500 scholarships awarded to 24 seniors

\$7,500 in scholarships awarded to eight underprivileged students in partnership with I'm a Star Foundation

Two Thompson Hospitality meal program scholarships awarded for seniors enrolling in HBCUs



Summer Meals

During summer we served HOT breakfast daily for any student aged 18 or younger and those in summer school programs. The new menu increased meals by 5%.

Regional Director of Operations, Chef Will Ratley, did a cooking demo and discussed the summer meals and breakfast program on a live spot with News 4 Jax.

