

**Coventry Public Schools
SubSystem/Department Goals
for the 2016-2017 School Year**

By: Beth Pratt – Food Service Department

1. Identify, define, and measure the critical skills and attributes that are required for success and align systems to continuously improve student performance and achievement.

- *Continue to develop recipes with scratch cooking and homemade options to replace premade menu items.*
- *Provide taste testing with CGS students to introduce whole grains that may be less familiar to encourage healthier choices.*
- *Expand our social media presence to better target students at the middle and high school level to communicate health and nutrition information, including daily menu choices and wellness events.*
- *Continue to utilize the menus, social media and newsletters to communicate with families' the importance of an active lifestyle, as well as town happenings and events.*
- *Host a dietetic intern from UCONN, showing the student all aspects of the National School Lunch Program, including marketing, finance, menu planning, bid specifications, recipe building, sanitation and HACCP.*
- *Create a database of menu items for parents of allergy students to assist in making food choices that fit their child's specific dietary needs.*
- *Apply for recertification of the Healthier US School Challenge bronze level distinction.*
- *Expand our preschool meal program to offer breakfast to students.*

2. Maintain and promote a positive and respectful learning community.

- *Work with the Vocational Transition Program to implement a recycling program to bring unopened sold food items to the Coventry Food Pantry.*
- *Continue to partner with "Let's Move Cities and Towns", CHART Team and ECHIP as we work toward encouraging healthier lifestyles.*
- *Continue to serve on the Wellness Committee, with a focus on reviewing the district wellness policy to strengthen it and ensure we are meeting the updated requirements of the Healthy Hunger Free Kids Act.*
- *Continue work with the town-wide wellness committee to provide town and school staff with opportunities such as four weekly circuit training classes, a weekly yoga class, walking challenges and a Health Fair and Flu Clinic.*
- *Continue to collaborate with other food service directors statewide by serving on the SNACT Executive Board, Executive Committee and serving as Treasurer of the association.*
- *Pursue grant opportunities to offer a full school breakfast day at no cost to CNHS students.*
- *Offer special staff meals from the CNHS kitchen throughout the school year to show appreciation to our teachers and staff.*

10/1/2016 B. Pratt

Board Goals 1.0 – 3.0 were adopted in February 2012

3. Recruit, retain and develop high quality staff at every level.

- *Regional training with Tolland, Mansfield and Andover for food service staff to include the following topics: “Working Smarter, not Harder”, “Customer Service from a New Angle” and “Teamwork – Understanding your Co-worker”.*
- *Four additional regional trainings will be provided over the course of the school year, one of which will be on safety and sanitation.*
- *Fall State Conference, training topics to include: “USDA Foods – The “Truck” Stops Here!”, “Branding Your District for Success: Collaboration + Innovation = Success”, “Technologically Meeting the Needs of Millennials”, “Learning to Hug a Porcupine: Relationship Building with Lawmakers and How it helps your Organization ”, “By Failing to Prepare You are Preparing to Fail: Strategies for Confronting Change”, “Your Customers are Speaking- Are you Listening?” and “The Future of Food at School: Optimizing Academic Success, Financial Stability and Children’s Health”.*
- *Procurement Training will be provided by USDA to prepare for the new procurement review for School Nutrition Programs.*