

**Coventry Public Schools
SubSystem/Department Goals
for the 2017-2018 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 our Try-Day Friday taste testing with CGS students and expand to include GHR students. We will be focusing this year on vegetables that may be less familiar to encourage healthier choices. Students will be able to voice their opinions on the day's item and vote whether we menu those items.*
- *Continue evaluating and revising recipes to increase scratch cooking and homemade menu options and utilize feedback data from students and staff.*
- *Work with administrators, teachers and kitchen staff to incorporate school spirit days into our monthly menus, pairing the menu choices to the theme of the day.*
- *Utilize the menus, social media and newsletters to communicate with families' the importance of an active lifestyle, as well as sharing town happenings and events pertaining to healthy living.*
- *Host a dietetic intern from UCONN, exposing the student to all aspects of the National School Lunch Program. This includes but is not limited to marketing, finance, menu planning, bid specifications and procurement, recipe building, sanitation and HACCP.*
- *Revise database of ingredients, recipes and menus and update the nutritional label paper file and food production worksheets. This is necessary to reflect brand changes in inventory due to vendor awards during the procurement process.*
- *Convert Nutritional Label paper file to an electronic database to move to a more environmentally friendly system and improve accessibility to data.*
- *Continue working towards recertification of the Healthier US School Challenge bronze level distinction, compiling data on nutrition and physical education classes and extracurricular opportunities from school staff.*
- *Revise our preschool menus, recipes, ingredients and food production worksheets to meet the new requirements of the CACFP Program (Child and Adult Care Food Program).*

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

- *Continue the CNHS food recycling program through a partnership with the Vocational Transition Program and expand to include the GHR cafeteria. Students of the program will collect unopened sold food items and deliver them to the Coventry Food Pantry.*
- *Partner with "Let's Move Cities and Towns", CHART Team and ECHIP, collaborating with these key stakeholders to provide students, staff and town residents with the means to living healthier lifestyles.*
- *Continue to co-chair the Wellness Committee, focusing on increasing our membership to include more parents and other key stakeholders, and sharing wellness information with parents, students and staff.*

- *Work with the town-wide wellness committee to provide town and school staff with opportunities such as weekly circuit training and yoga classes, walking challenges and our annual Flu Clinic.*
- *Collaborate with other food service directors statewide by serving on the SNACT Executive Board, Executive Committee and serving as treasurer of the association.*
- *Continue our special staff meals at CNHS and expand to include CHS. We will offer these meals throughout the school year, inviting menu requests from teachers and staff, to show appreciation for their hard work.*
- *Continue our student focus group at CNHS and reestablish the group at GHR. Students will taste test and evaluate new products and have opportunities to recommend ways in which we can improve how we meet customer needs.*

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

- *Regional training with Coventry, Tolland, Mansfield and Andover food service staff to include the following topics: “Put Local on Your Tray”, “Offer vs. Serve in a New Light”, “Take Pride in Your Program and Increase Participation” as well as the annual requirement of Blood Borne Pathogen and Civil Rights.*
- *Four additional regional trainings will be provided over the course of the school year in partnership with SNACT Yankee Chapter town members. Training topics will be determined after obtaining input from food service staff from all towns.*
- *Annual SNACT Fall State Conference, training topics to include:*
 - *Don’t wait for opportunity: Create it! Innovations to Achieve Self Sufficiency*
 - *2017 - 2018 SDE Child Nutrition Updates*
 - *Kids Say the Darnedest Things – Student Advisory Panel*
 - *SNACT 68th Annual Food and Industry Trade Show*
 - *Demystifying Proper Procurement, Purchasing Power and Partnerships*
 - *Your Customers’ Perception is Your Reality*