

OGS Division of Food Distribution

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STATE OF NEW YORK
EXECUTIVE DEPARTMENT
OFFICE OF GENERAL SERVICES
MAYOR ERASTUS CORNING 2ND TOWER
THE GOVERNOR NELSON A. ROCKEFELLER EMPIRE STATE PLAZA
ALBANY, NEW YORK 12242

December 2009

Dear Food Service Director:

RE: Food Distribution & Warehousing's "2010 Best Practices Awards"

The New York State Office of General Services (OGS), Division of Food Distribution & Warehousing, will once again be presenting "Best Practices Awards," to recognize the outstanding creative and innovative efforts of schools in the USDA Food Program. Tell us about the things that you have done to make your school lunch program special! Please make sure that the use of "USDA foods" is a prominent part of your success story.

The purpose of the awards is to "Identify and acknowledge best practices in the USDA Foods Program," to "Recognize schools that have successfully implemented useful ideas and practices," and to "Share such practices with others in the state in order to initiate improvements throughout the program."

Each school must submit its application to OGS by **May 3, 2010**. OGS in conjunction with the USDA will select two winners. Each winning school will receive a \$5,000 award to spend within their food service program. Winners will be announced in early-June 2010.

The winning districts will be presented with their awards check and a plaque, at the 2010 NYSNA Annual Conference in Saratoga Springs!

We are very proud of the many successful programs in New York State, and we strongly encourage schools to submit an entry. Please contact OGS at (518) 474-5122, if you should have any questions.

2010 Best Practice Awards USDA Foods Program Award Application Form

Please attach this form to the first page of submitted summaries.

Please forward completed applications to the Office of General Services, Division of Food Distribution & Warehousing, Corning Tower Bldg. - 37th Floor, Empire State Plaza, Albany, New York 12242.

Name of Applicant (School Code & Name): Schoharie Central School J089
Address of Applicant: P.O. Box 430, 136 Academy Dr. Schoharie NY 12157
Telephone #: (518) 295 - 6618
Fax #: (518) 295 - 9510
E-mail address: Jennist@Schoharie.k12.NY.us
Your District's Federal ID #: 541201040003

Please attach a short summary describing the activity or initiative and its impact on the success of your program.

Submitted by Josie Ennist School Lunch Mgr.

2010 Best Practices Award Submission
Schoharie High School
School Meal program

Daily Homemade Soup & Sandwich Special

Schoharie High School cafeteria staff regularly survey student customers in grades seven through twelve and use the ideas and suggestions on the menu. This school year, staff received many requests for soup and sandwiches to be served daily! Since the cook in the High School kitchen enjoyed trying new soup recipes and there was plenty of USDA commodity sandwich fixings (turkey, ham and cheese) on hand, this seemed like a great idea! Starting in November 2009, the HS Cafeteria began offering a daily homemade soup and a variety of sandwiches in addition to the regular menu offerings (pizza, casseroles, chicken patty, etc.). Many of the soup recipes used originated as a way to use up leftovers, (i.e. taco soup from left over taco meat, fajita soup from left over fajita meat).

The soup and sandwich special was advertised through the menu posted on the SCS website (www.schoharieschools.org) and the daily announcements. Signs about "soup of the day" were also posted in both High School and Elementary faculty rooms by the School Lunch Manager.

Following is a list of soups and sandwich choices offered and the USDA commodity food used in the recipe. The Soup and Sandwich Special has continued at the High School cafeteria through March and April, 2010. As the weather warms up we plan to discontinue the soups but continue to offer wraps and sandwiches made with commodity products.

Homemade Soups:

Vegetable Soup- commodity canned green beans
Cream of Broccoli & Cheese Soup- low fat shredded commodity cheese
Turkey potpie soup- JTM Commodity processed turkey & gravy
Ham & Bean –commodity smoked turkey ham
Taco Soup-Commodity turkey taco meat, topped with low fat shredded commodity cheese
Turkey Noodle Soup- commodity turkey roast
Turkey Fajita Soup – commodity turkey roast, topped with low fat shredded commodity cheese
Turkey Vegetable Soup – commodity turkey roast
Chili Soup – Advanced Commodity Processed Beef Crumbles
Meatball Soup – Advanced Commodity processed meatballs
Creamy-Cheesey Potato Ham Soup- Commodity Ham & Low Fat shredded commodity cheese

Sandwiches/Wraps made with commodity turkey, turkey ham, ham and American cheese:

Turkey Monte Christo
Ham & Cheese on Bagel
Turkey & Cheese on Deli Roll
Ham & Cheese on Deli Roll
Turkey Salad Sandwich
Turkey Cesear Wrap
Turkey Melt

Impact of Daily Soup & Sandwich Special:

Increased Participation

Monthly participation data collected from the Child Nutrition Management System lunch claim report was compared with data from the previous school year (2009) over the same time frame. Reports (see attached sales data reports) show an increase in student meals served, average daily participation (ADP) and sales for each month the Soup and Sandwich special was offered except for February. The sales and participation for February did not increase (as compared to the data for February 2009) because there were less serving days due to the three snow days/early dismissals and one teacher conference day.

Positive feedback from students

Students had the opportunity to participate in a cafeteria survey on December 11, 2009 (see sample completed survey forms). Many responded with feedback on their favorite soups and sandwiches. In addition, students comment daily on how they look forward to trying the soup of the day to the serving line and cook in the HS Cafeteria. Students and staff enjoyed hot soup on cold days, and appreciated having a “lighter” option on days they did not feel like eating pizza, chicken patties or other daily specials.

Increased Adult sales, both lunches and ala carte

Teachers loved the soup! Several HS teachers check in each morning to find out what the soup of the day is! Cafeteria staff even got “orders” for soup from the Elementary faculty and would deliver soup daily to the Elementary building next door. A 16 oz soup and breadstick special was offered (for teachers who did not want sandwiches) and served to faculty and staff in environmentally friendly cardboard soup cup (instead of styrofoam).

Adult sales per day steadily increased from September through February, from an average of \$23 per day to \$35 per day as reported on the monthly sales data.