

Greenwich Public Schools

Food Services Department

Menu Planning Report April 2019

To Menu Planning Committee,

As per menu planning meeting on March 29th, 2019, please see attached information as a guide to and explanation of menu planning processes the Food Services Department is currently engaged in, along with suggestions toward continued improvement.

Serving thousands of meals per day, Greenwich Public School Food Service is by definition Institutional Foodservice because of the daily meal volume being produced according to a base cycle menu. Creating a standard menu along with providing the highest quality foods that can be purchased within budgetary guidelines is the goal. So, the approach toward continued improvement is to establish where the institution is with respect to it's program and to build-in higher quality items as required and necessary.

For example, if a program is using conventional produce, decisions can be made to go "Organic" by the governing body (Board of Education), with the understanding that this will put upward pressure on the budget and may in fact require additional funding.

Attached, please find example menus of school foodservice operations in our area which serve as benchmarks against which our program can continue to evolve...

- **Greenwich Academy** (a private school) - As the Foodservice Director, menus were developed based upon having a kitchen staff consisting of an Executive Chef and a Chef de Cuisine, along with Ten additional kitchen and dining room personnel to serve 1000 scratch meals per day from one kitchen facility.
- **Westport Public Schools** - As the District Executive Chef, menus were developed in Westport (along with Chartwells K-12 management team overseeing Weston, Wilton, Ridgefield and Newtown), provides meals to one high school, two middle schools and five elementary schools focused on acquiring and promoting local produce, organic when possible and vegetarian options. Ronnybrook milk www.ronnybrook.com was introduced in 2015 as a means to offer a local antibiotic and hormone free product for the students.
- **New Canaan Public Schools** - like Greenwich, a self-operating foodservice program run by Michelle Santelli, wife of colleague Andre Santelli (Weston Public Schools), bringing their input to increasing whole grains, high-protein pastas, scratch entrees, and increased fresh fruits and vegetables to the students, administration and staff.

- **New London Public Schools** - run by Dan Giusti, taking over the district after a restaurant stint at Noma in Copenhagen. His “Brigaid” premise, is to place a “trained chef” in each school allowing them to cook for the students. Though an interesting approach with some innovative items such as Peruvian Chicken, the menus lack variety. For example, Chicken Alfredo, Cheese Ravioli, Pasta Bolognese, etc., runs every day for a whole week.

Each of these operational concepts have some strong points and some weaker. So, as a group, we must look at examples of “healthy food for all students”, nutritional, whole and “clean” foods properly balanced (fruit, vegetable, dairy), as we spoke at our last meeting and to apply these guidelines to our program. The best example can be found with Chef Ann Cooper (Bio enclosed), a CIA colleague, operates the highest rated school foodservice system in the United States. As director of nutrition services for the Boulder Valley School District, serving 30,000 meals per day, Chef Ann for the past 30 years, has tirelessly pushed better food for all children.

Please see attached April Menu from BVSD as well as our menu here in Greenwich. Noting the differences, it becomes apparent what our approach must be as we continue to improve our program. For example, BVSD uses antibiotic-free ground beef and chicken. Unlimited salad bar, hormone-free organic skim and 1% milk (no chocolate), locally sourced and organic produce whenever available. Again, these product types can be quickly sourced and introduced to our system, but for the approval and additional funding that would be required by the Board of Education.

Respectfully submitted,
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Board of Education
Food Service Manager

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