Our First Goal... is RELATIONSHIP:
So how do you build relationships? By reaching out and showing people that you care. By listening and trying to understand where someone else is coming from. By doing something special for someone else. So here are some ideas for building relationships with your building team and customers:
IDEAS:

- **Theme meal days:** BBQ's, Spirit days, Special menu days, Pizza parties… Do what you can to create a special day for your school. Work with your principal and supervisor to get this on the calendar.
- **Celebrate with your school.** Find out what your school is celebrating and join in the celebration.
- **Sample some of your awesome food.** Create opportunities for getting your customers to taste the wonderful food you prepare.
- **Team Nutrition Advisory Council (TNAC):** Make time to connect with your student leaders and listen to their needs.
- **Your 6 Seconds?** How are you doing with each interaction with your customers? Are you looking up, smiling, and giving them recognition? Remember what customer service is… **CUSTOMER SERVICE IS**… 
  a. Warm Greeting… "It's great to see you today!" Make eye contact, show them you care.
  b. Care for their needs… QVS
  c. Kind Farewell… "Thanks for coming. I look forward to seeing you tomorrow!"

**Go and Make Someone's Day... and show them that you care!**

**NEW CONTRACT:**
We are grateful that we have a new contract in place. Thanks goes out to our Nutrition Services bargaining team members Sue Moore, Lewis & Clark Manager; Sheri Webber, Glover manager; Salina Geiger, Salk assistant manager; Jannine Lowery, Rogers Worker 1. The highlights included:

- It is a 1 year agreement
- 9.5% increase for NS team members
- Elementary NS staff will do Web SMARTT breakfast at the schools with single point of entry
- Time for scratch kitchen during this pilot year.
- A process to address the scratch transition
- No more late starts, as of October 1
Snippets from Sam

Congratulations to Samantha and family on her new beautiful baby boy Mack!

Information on Meetings, Job Updates, Notices, etc.

Mark's Morsels

Wow we are off and running with the new scratch menu! Our kitchens who volunteered to pilot this program have been busy learning the new menu items and doing a wonderful job. The feedback from students, staff and parents has been extremely positive and I am really proud of our staff and the work they have put in to make this a success. A huge thank you to Jody for all of her hard work on the new scratch menu too!

As we continue with this we will be evaluating labor needs, and continue to adjust recipes and menus based on feedback.

Keep up the good work!

Robbie’s Hot Hiring News!

Wow we’ve already had more than 7 postings this year with more to come, plus we are continually advertising for qualified subs to work in the kitchens. If you are interested in applying for an open position, be sure to check the SPS website frequently to see what’s open, and don’t forget to keep your resume and Letter’s of Recommendation updated!

LOA- 14 team members out, more out using sick leave. GET WELL SOON! We miss you!

Sub-Pool

27 current Subs

Goal is 35

Getting our team members healthy and back to work is our top priority!

Recruitment plan-

- New recruitment business cards and flyers
- 150 person face to face invitation to apply
- Encourage ALL of our Kitchen teams to recruit and invite amazing folks to apply
- Connecting with SCC culinary academy SCC Peter Tobin – students to apply
- Advertise every month on our menu’s
- Card/Flyers displayed on our information rack
- Hire/Job fairs NS is represented per year –8
PURCHASING UPDATE:

⇒ **Avian Flu:** Eggs and Poultry products may be difficult for our team to purchase during the next 12 -18 months as the industry recovers from the Avian flu. Our office team has been working with our vendors to help ensure we have turkey, chicken and egg products this school year.

⇒ **Drought:** The recent drought has caused some quality issues with some of our produce items. Oranges seem to be the first item that has been impacted. We may be receiving varying sizes of oranges. Please plan on wedging oranges. Let Jeanette and Dennis know if you experience product quality issues.

⇒ **No Olives or Pickles.** They are not allowed for purchase to comply with the new sodium requirements.

⇒ **Produce:** Follow the produce guide Jeanette sends out. Only US Grown fresh produce items can

Just a quick reminder to please get your invoices downtown in a timely manner and double check to make sure they are signed!

Thanks
ARE YOU READY FOR SOME FOOTBALL?

Yep it’s that time of year: the mornings are getting colder and on Sunday’s the 12th Man fans are being heard all over Spokane! But to avoid looking like a NFL football (deflated or not) nobody wants to be round in the middle! So go ahead and enjoy game days, but try some of these simple tricks to cutting calories on these usually high fat snacks:

Chicken wings: Use fresh chicken breast meat, dredge in flour and cornmeal and bake in the oven on a non-stick baking sheet. If you like them extra crispy, put a tablespoon of olive oil on the pan first and spread before putting the chicken strips on the sheet. This will help make them crispy without adding too much extra fat. Use a low-sodium/low fat hot sauce or make your own fresh salsa.

7 Layer Bean Dip: No football party is complete without this iconic dish, but try these tips to cut the calories and non one will notice! Use non-fat spicy refried beans; use half what you normally do and make 1 layer black beans. Non or low fat sour cream is a great substitute and use fresh vegetables on the other layers.

Meatballs: Cut the fat and use ground turkey or chicken and add finely chopped carrots, celery and mushrooms to kick up the healthy factor. Bake instead of fry to keep the calories down.

Fresh veggie tray: A must for every kickoff, but don’t add on calories by pairing with a fattening dip. Use fat-free yogurt or low calorie Greek yogurt as a base for your dips and much without the guilt.

Popcorn: A great filler to put on the coffee tables for everyone to munch on, but don’t make the mistake of adding calories by loading up the popcorn with melted butter. Air pop popcorn and amp up the flavor by adding parmesan cheese and lime, or make it spicy with red pepper flakes. If you just have to add that butter flavor, use a low-calorie butter spray and keep light.
Go Ahead and Laugh!

1. “Do not machine wash or tumble dry,” means I will never wear this — ever.
2. I think the freezer deserves a light too.
3. You never know when it will strike, but there comes a moment at work when you know that you just aren’t going to do anything productive for the rest of the day.
4. I keep some people’s phone numbers in my phone just so I know not to answer when they call.
5. Can we all just agree to ignore whatever comes after Blue Ray? I don’t want to have to restart my collection…..again.
6. I hate leaving my house confident and looking good and then not seeing anyone of importance the entire day. What a waste.
7. Bad decisions make good stories.

Roasted Jalapeno Poppers

**Ingredients:**

- 12 large jalapeno peppers
- 2 ounces feta cheese
- 4 ounces cream cheese, at room temperature
- 4 ounces shredded smoked pepper jack cheese or other spicy cheese, or extra-sharp cheddar
- Small handful of chopped cilantro (optional)
- 2 tablespoons grated onion

**Directions:**

Preheat the oven to 425 degrees.

Cut ⅓ of each pepper off lengthwise and scoop out the seeds. Place on a baking sheet. If peppers do not sit flat on the baking sheet, slice a thin piece off the bottom of the pepper so it will not roll around.

Mash the feta, cream cheese, shredded cheese, cilantro and onion together and stuff the peppers with the mixture. Roast for 15-18 minutes, or until the peppers are tender and the cheese is brown at the edges and bubbly.
Hey everyone, this is your page to post, brag, break records, announcements and/or pictures of fun stuff going on in your kitchen, etc. etc.

Be sure to send in your awesome-ness to your supervisor or Mary.

Thanks!
**July**
- Angela Loss
- Sheri Webber
- Shannon Manning
- Karen Sheppard
- Stacie Lemon
- Rhianna Barr
- Kim Engel
- Nancy Henjum
- Fay Cress
- Carri Brown
- Sherry Wells
- Sharon Thomas
- Susanne Everett
- Jennifer Minor

**August**
- Ardis Norton
- Cyndi Haynes
- Gayle McDowell
- Christina McNamee
- Connie Vanweerdhuizen
- Mary Eckart
- Frank Anselmo
- Nataliya Gnatenko
- Kathy Beaulaurier
- Kathy Miller
- Mindy Cass
- Svetlana Dedkov
- Sheri Bean
- Gene Pehan
- Wendy Halonen
- Deb Seidel
- Kristina Chartier
- Lou Graham
- Terigene Gomez

**September**
- Carolyn Wiyrick
- Chris Richardson
- Ruth Warner
- Rhea Albert
- Regina Ward

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