

Food Concepts

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Introduction and Overview

- My Introduction and background
- Food Concepts Overview:

Intended to inspire and motivate front line food service employees and managers through simplified streamlined parameters.









Overview

- 5 main dishes
- 4 seasons
- School gardens/local produce
- Balancing commodity ingredients with local items
- Importance of quality ingredients and equipment
- Simplified menu design
- Rotation of Specials

5 Main Dishes

- Hamburgers
- Sandwiches/Wraps
- Rice Bowls
- Pizza
- Salad/Soup
- Specials




4 Seasons

- Fall – apples, grapes, melons, oranges, beets, broccoli, cabbage, carrots, cauliflower ect.
- Winter – avocados, mandarins, oranges, celery, kale, leeks, mushrooms, lettuces, onions, potatoes, spinach

- Spring /Summer– Berries, tomatoes, cherry tomatoes, cucumbers, peppers, stone fruits, corn,





School gardens / local produce

- Approved Source Verification
 - Importance of community
 - Shared educational experience
 - Connects cafeteria curriculum
 - \$ back into local economy
 - Seasonality
 - Promotes Food Services
- apples
- Lettuces
- Strawberries
- Pears
- Tomatoes
- Breads
- meats















Importance of Commodities

- Very useful in bottom line.
- Balancing commodities with fresh local produce
- Finishing in house preparations./“Scratch Cooking”
- Attractive and eye appealing





Quality ingredients and Equipment

- Education of culinary staff on cooking/preparation & product knowledge
- DO sponsored events!
- Good quality ingredients don't take a lot of preparation
- Equipment Grant
- Robot Coupe!
- Makes food production more efficient.
- Holding foods, cooking meals, serving, efficient service and dining aesthetics

Simplified Menu Design

- Secondary simplified menu design
- Promotion of healthy foods to all students
- Consistency of offerings and prices on all campuses
- Promotion of menus in welcome back packets







Name of School with Logo Banner

Cheeseburger	\$2.00
Chicken Tenders	\$1.50
Deli Sandwich	\$2.25
Crispy/Spicy Chicken Sandwich	\$2.00
Pizza, Cheese \$1.50 / Pepperoni	\$1.75
Small Salad \$2.50 / Salad Bar	\$3.00
Specialty Item (when Available)	\$2.25

**Full meal includes choice of entrée, milk, fruit,
salad and fruit/vegetable bar**

\$3.25



Special Rotation

- Cooking specials on site
- Time/preparation/ receiving/ service
- 50% specials sold
- Palette campaign
- Students input
- Customization
- Seasonality rotation



- Thank You!!
- Questions and Answers