

Food Concepts

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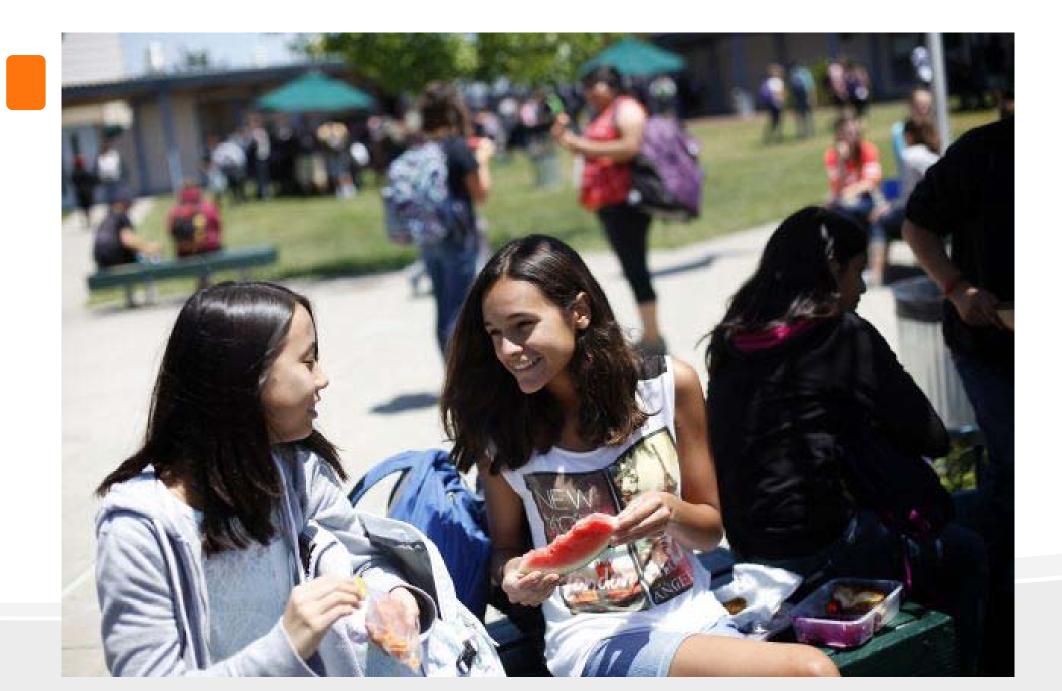


Introduction and Overview

- My Introduction and background
- Food Concepts Overview:

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







<u>Overview</u>

- 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

<u> 5 Main Dishes</u>

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





 <u>Fall</u> – apples, grapes, melons, oranges, beets, broccoli, cabbage, carrots, cauliflower ect.

 <u>Winter</u> – avocados, mandarins, oranges, celery, kale, leeks, mushrooms, lettuces, onions, potatoes, spinach

• <u>Spring /Summer</u>– Berries,

tomatoes, cherry tomatoes, cucumbers, peppers, stone fruits, corn,



<u>School gardens / local produce</u>

- 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







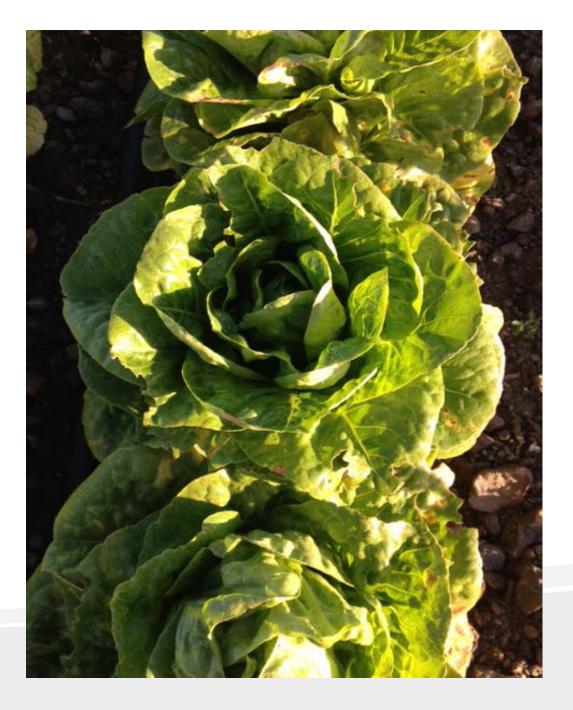
















Importance of Commodities

- 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

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