

Thursday, September 20th--
Cafeteria/Food Committee met for first time.

Members presents: Mary Shaltis, Kathy Taylor, Katie Hartley and Amanda Bell-Kirson.

Discussed meeting with Sodexo Dr. Hughes (director of Nutrition and contract), topics to discuss. Food quality in cafeteria, requesting nutritional information on food served, changing from disposable trays to reusable (or at least more recyclable material), discussing possibility of no high fructose corn syrup, flexibility with regard to choosing different food items. Eliminating flavored milks, possibility of more real foods to replace processed ones. Can we have water on the food line? Can we have more fresh items? Discussed started recycling in the cafeteria, plastics, compost, etc. Parental involvement with the selection process for the food contract provider. Possibility of providing food demonstrations that would include nutrition info and fresh ingredients in the cafeteria.

Tuesday, September 25th--
Meeting with Parents from the North Corridor PTA's. Discussed selection process and joining forces to be a part of the Food Service Selection Process. Spoke on getting more South Corridor schools involved. Discussed accountability of Sodexo in what they were supposed to be providing and nutritional adequacy of their food.

Thursday, September 27th--
Meeting with Sodexo/Dr. Hughes/Brian Mitchell/Mary Lin parents. Those present: Dr. Hughes from APS, Chef, R.D. Representative from Jackmont all from Sodexo. Brian Mitchell, 25 Mary Lin parents.

Topics discussed with Dr. Hughes:

- renewal of the food service contract. Although over in November, selection process happens in Spring. So, instead of it being a 4 year contract it turns into a five year contract, with the one year overlap for the selection process.

- Possible Parent involvement with the selection process. Dr. Hughes discussed having 5 parents that are the SRT's within APS
- Mary Lin is in the red as far as their lunch program. APS loses money with Mary Lin.

Topics discussed with Sodexo:

- Quality of food--many of the questions above asked. We learned that Sodexo has committed to some healthy food options on the lunch line(i.e. brown rice, some whole grain, fresh food 3x per week) but also can make more significant improvements with ingredients, appearance and not so many processed foods. Asked for Nutritional Information for food. We will follow up.
- Sodexo agreed to add water to the line. Bottled water to be purchased.
- Sodexo agreed to add a la carte items, such as healthy, all fruit bottled smoothie, possibly more fresh fruits/veg to be purchased.
- Sodexo said that they would check into other options for trays that are more biodegradable and less unhealthy material for kids eating off of them.
- Sodexo also agreed to check into some management issues, such as cutting fruit for kids, following up with water being available for kids on the line, etc.

So far, water has been being served on the food line, a recycling container is being donated from a Mary Lin parent for the cafeteria, we still need to follow up on a la carte menu items.

Food and Cafeteria Committee will be meeting again next week to discuss our next steps in improving our current cafeteria/food situation.

Amanda Bell-Kirson