DIY- Extreme Menu Makeover
Speakers

Heather D’Ambrosi, MS, RD
Production Team Leader

Tom Mims, CC
District Chef

Shaun Sawko, RD/LDN
Nutrition Coordinator
Get to Know Us!
Objectives

- Learn how to empower your customers to be your super food testers
- Utilize parent and student surveys to develop menu concepts
- Utilize KPI’s and feedback from Student Nutrition Managers to identify successful menu trends
Hillsborough County Student Nutrition Highlights

- $145 million self-supported business that is financially solvent
- 67% Economically Needy
- 200,000 students
- 233 sites in total comprised of self operated, semi-satellite finishing kitchens and fully satellite kitchens
- Over 250,000 meals served daily
- 8th largest district in the country
Hillsborough County Student Nutrition Highlights

- Universal free breakfast served to all students
- 37 Breakfast in the Classroom sites
- Reduced lunch price of $.40 is waived
- Fresh Fruit & Vegetable Grant Program
- Dinner Program in
- Summer Foodservice Program operates in 200 schools, parks, and recreation centers
- Core Catering- catering program that offers culinary service within the district
New Product & Recipe Testing

- All products are evaluated prior to each upcoming bid period
  - Fall (July 1 - December 31)
  - Spring (January 1 - June 30)
- Paper Screen
- Product Information Packet
- Student/Staff Taste Screen
- Competitive Bid Pricing
New Product & Recipe Testing

- Single site product testing
- Fresh Flavors Food Show
- Try it Tuesday
- Chef Demos
Fresh Flavors Food Show

- Event Logistics
- Menu concept request & selection
- School site selection
- Room space
- Kitchen space
- Transportation
Fresh Flavors Food Show

• Event Details
  - Two Day Event
  - 100 Students per day
  - 3rd through 11th grade
  - 14 school sites
Fresh Flavors Food Show

- 20 Menu Concepts
  - Manufacturer/Brokers
  - Local Produce Distributor
  - District Chef
Immediate Feedback!

1. What item did you try?
- Table 1: Thai Chicken Pizza
- Table 2: Ham & Cheese Crescents w/ Homemade Ranch Dip
- Table 3: Kickin' Chicken Chowder
- Table 4: Stir Fry Spicy Thai Noodle Bowl
- Table 5: 3 Cheese & Shredded Beef Enchiladas
- Table 6: Korean BBQ Noodle Bowl
- Table 7: Nashville Hot Chicken Sliders
- Table 8: Mexican Street Corn & Chicken Bowl
- Table 9: Tuscan Chicken & Sundried Tomato Pasta
- Table 10: Chipotle Chicken Mac N' Cheese
- Table 11: Jerk Chicken Pasta Salad

4. How did you like the dish?
- I love it!
- I like it
- It's Okay
- I don't like it
- I hate it!

5. Would you like to see it at your school?
- Yes
- No

6. Any additional comments?

Click 'Done' to rate another Food Item!

Prev

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Done
Try it Tuesday

• Menu sampling program that provides students an opportunity to try different fruit and vegetable recipes
Chef Demos

Mr. Sawko & Chef Mims from @HillsboroughSch SNS FFVP led students interested in cooking in food demos today! Opening up worlds for students!

Thank you Tom and Sean the students enjoyed the cooking demonstration#healthylife@HillsboroughSch @GGrayes @Clstuart

Thanks @HCPSNutrition for demonstrating healthy cooking for our Men of Vision!
Chef Demos

- Culinary & nutrition focus
- Interactive culinary techniques
- Immediate feedback on recipes
Menu Committee Meetings

- Meet 3 times per year
  - Fall/Winter/Spring cycle menus
- “Frontline” staff help create menus
- KPI data to drive menu selection
- ACF Certified Managers
Thank You!

Connect with us!
Hillsborough County Public Schools-
Student Nutrition Services
This session provides one (1) CEU

- **Key Area:** Nutrition 1140
- **Key Topic:** DIY- Extreme Menu Makeover