

### **Food Service Reflections from the Kitchen Managers**

- We appreciate when the menu lines up with staffing levels, meaning there are not so many different choices that it is super difficult to prepare.
- There are a few things that I feel are the best part of the WSSD food service. We have a great number of lunch options available on a daily basis. The school I work in has 8 lunch choices per day. A mix of cold or hot lunches. There is definitely a variety of choices.
- I like helping kids by feeding them breakfast and lunch. Our job can be very stressful, but when I think of the help I am providing to the kids it's all worth it. I also like that the West Shore School district is like a small community. I may work in, but I know people from all the buildings, including ACE.
- We want more variety on the menu instead of repeating the same thing over and over again.
- A few things I believe would improve each school, is the opportunity to have time to talk to the nutritionist about the menu choices. I feel she should ask for our opinion more on lunch options.
- I don't believe enough new options are being introduced.
- It feels like the menu is repeated over and over. When looking over an older menu, I saw that the same meals were repeated in the newer month. A week with the exact same meals, including the same vegetable. Some options that are available on a daily basis, such as cheeseburgers, should not be used as a regular main lunch. They kind of aren't a main lunch, if it is on the grill slide every day.
- Sometimes it is confusing dealing with all the bosses. For me I have the opportunity to oversee two schools in addition to my kitchen. So, for me I have 3 sets of principals, 2 people from FSMC, and the food service director. Every school has its own way of doing things, plus food service has different rules and regulations to follow.
- Some things I think would benefit schools and managers would be to have the nutritionist come to our manager meeting.
- I would love the opportunity to pick some lunch options. All students and schools have diverse student population. My school has many students who do not eat ham. Where as others may not.
- Just because one meal is popular and loved by one school, doesn't mean it is at another school.
- I would love as a manager to have more say with the menu for my own school than we do now.
- I would also like to see some different meals introduced.
- We help each other out when it is needed. That includes our management team. If we are short on staff, they will lend a hand. If we need supplies, they make sure we have them. It is nice knowing you have support when you need it.
- I would also like to see Food service celebrate more. By that I mean having more opportunities to get the kids involved. Whether we have a birthday celebration once a year during a week where we can offer a cookie to the kids, have birthday hats something

small like that. I know we do the big Thanksgiving meal and the kids really do appreciate that, so my thought is to have more opportunities like that.

- There are things like Guest Chef at the schools FSMC has done, I think it would be wonderful to have that option or opportunity at all the schools. I feel like the kids would really get in to it.
- We want District administration, FSMC on site staff, and FSMC regional leadership to operate from the same “play book” so the “right hand and the left hand” know what they are doing.
- We do not want to have to treat FSMC leadership like they are royalty to prevent them from yelling at staff or the manager.
- We would like the FSMC to visit all kitchens on a regular basis to help managers lead and supervise kitchens.
- FSMC staff should be able to travel independently, rather than traveling all in a large group.
- I would like consistency across kitchens.
- We want you can to be able to have an open dialogue with FSMC leadership without feeling intimidated or that they have an ulterior motive.