

Orange County & Sodexo

October 2009

Orange County's Food Service Department Welcomes Tina Powers

Tina Writes; "Thank you to the Orange County Community for your warm welcome! Your open, truly hospitable county has amazed me. Although I am not new to Sodexo or School Food Service I am new to the Commonwealth of Virginia. Yes, I am a Yankee who hails from the Great Lakes State of Michigan but my roots are truly southern. My background is a tapestry of many experiences that I find are all relevant in the management of a food service program for a school district. In my tenure with Sodexo I have served as an Executive Chef in our Campus Division of Education and then transferred into School Services for K-12. My transfer to K-12 was driven by a desire to make a difference in the school lunch industry. As a member of The Alliance for a Healthier Generation I believe the true impact on our choices of food in our adult life must begin when children are introduced to making food choices when they start school. Before Sodexo I worked in the world of Finance from Health Care, Education and Governmental Accounting, always having a catering business on the side which was my true passion in life. My experience in having a Banquet Hall and Catering Business will hopefully help me build a program for the school that can partner with the Community it is part of to support its local schools financially through catering and educational classes. I look forward to meeting each and every one of you and welcome a visit to discuss any aspect of Orange County Schools Food Service Program or just a chat to get to know each other."



Great Spirit At Food Service Annual Summer Training Meeting

Staff training is an essential part of our food service program. Employees who are well developed in their knowledge of safety and skills for their job are an asset to the whole school system. They assure the safety of the food they serve to our Children and **MAKE EVERYDAY A BETTER DAY!** We began our year on August 12, 2009 with training presented by the Virginia Department of Education, Office of School Nutrition Programs. The journey to quality management practices continues with a manager workshop training aimed at helping school nutrition professionals develop their skills to meet the growing and ever-changing desires and needs of students. Their challenge is to balance the needs and desires with the changing priorities and demands upon school nutrition programs. Training continued on August 13, 2009 for all regular staff and our much appreciated staff of substitutes! They were trained on topics such as EEO, nutrition, food presentation, service standards, culinary skills and emergency response issues.

Gold Principal Awards were earned at every school. Staff celebrated together as they were acknowledged for the work and commitment they bring everyday.

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Making every day a better day

General Manager Summer Training Takes A New Venue

General Managers attend a multi day training session conducted by Sodexo's effort to reduce costs for our clients yet maintain the high quality training Sodexo is famous for, Sodexo offered a multimedia training that was web-based. At this Virtual Training Center, downloads, networking, training, development and trend awareness are only a few of the amazing training sessions provided to the K-12 Sodexo Managers from all across the country. By saving on traveling expenses, Sodexo was able to provide every general manager with web casts of well known Guest Speakers from the Business World and the Sodexo World, something that would have been cost prohibitive in any other venue.

Sodexo invests in their managers resulting in the finest K-12 Food Service Operations in the County.

Free and Reduced-Price School Meals

Our Orange County families are not insulated from today's economic downturn. Help us to encourage families of need to apply, at any time of the school year, for free school meals. Applications can be found in every school office, on our web site, and have been sent home with every child. The information provided to the food service department is confidential and student's anonymity is protected at the cash registers.

FYI: Students who are approved for free or reduced priced meals are not required to pay SAT and other testing fees as well as college application fees are waived.

Income Eligibility Guidelines

School Year 2009-2010

Household Size	Annual	Month	
	Week		
1.....	20,036	1,670	386
2.....	26,955	2,247	519
3.....	33,874	2,823	652
4.....	40,793	3,400	785
5.....	47,712	3,976	918
6.....	54,631	4,553	1,051
7.....	61,550	5,130	1,184
8.....	68,469	5,706	1,317
For each add'l			
family member add	+6,919	+577	+134

Source: USDA, National School Lunch Program, effective dates July 1, 2009 to June 30, 2010.

Your Sodexo Management Team is currently preparing for this year's flu season, particularly as the **H1N1 Pandemic**. In accordance with our crisis management response plan, Sodexo is monitoring this situation closely and following guidance from the CDC, FDA and other regulatory agencies.



In addition, we are conducting risk assessments and updating business continuity plans to ensure the steps we take to manage the pandemic do not create any unnecessary additional risks for our clients

Here at **Orange County** we have taken the following key actions and precautionary steps:

- ♦ Hand Washing Training provided to staff at summer meeting.
- ♦ Sanitizer stations have been installed at every cafeteria entry
- ♦ Internal menu plan has been designed should the population of the building as well as the cafeteria staff levels drop to low levels.

Sodexo is committed to doing our part to ensure the safety of your students and staff of **Orange County**. We are continually educating all of our employees with frequent updates from regulatory agencies and our Food Safety team's recommendations, and we remain well prepared for a safe and efficient response.