

WQS News...



Welcome

Greetings All!

We are excited to kick off another academic year and welcome all our students back to school with new foods and great customer service. This year promises to be filled with new opportunities to learn, grow, and achieve our goals which include providing new and exciting foods, recipes, and ongoing training. Make sure you have discussed your food service operations goals with our team. We are here for you. You, our clients' dedicated food service staff and our consultants are working hard to prepare good and tasty food and provide an engaging environment for all students. We have also introduced new programs and resources to enhance your work experience. So, get ready to use the new processes you have learned towards creating new foods for our students and to excel at what you do in making foods appealing to all our senses. Let's make this school year the best one yet!

Sincerely,
Alfred Walker
President

KEENE ISD DISTRICT OF THE MONTH



WHY? EMBRACING CHANGE.

A focus on innovation and progress that has quickly improved operations which is now feeding 90% of the students. Way to go!

Food Service Line Presentation

Food presentation matters - in a restaurant and in our school cafeterias. You want children to have a reason to reach for healthy options on the cafeteria line. Have you ever thought about what really makes food appealing? It often has to do with contrast. Contrast is the difference between two things, in this case between two foods such as apples and oranges or fruit and meat. The contrasting colors of food prepared, displayed, and on a tray are what we will focus on in this article. It's about making our food look just as good as it tastes.

We can begin by taking a cue from restaurants on how to make school lunches more appealing because food presentation counts. Food presentation is more than the great food you are serving; it is also the environment in which it is being served. From the time a student walks into the cafeteria, selects their food, and sits down to eat we want to give our children a reason to reach for healthy options on the cafeteria line.

Let's start with the cafeteria environment. Is it clean, orderly, well lit and has the aroma of freshly prepared food when students walk in? If not, why? Before the start of each day, consider having a different person walk around the cafeteria looking at everything in the room – windows clean, floor swept, tables sanitized and organized. What about artwork depicting food types and groups to help educate all those who walk in and signage to help everyone understand it is everyone's job to keep the cafeteria clean? We encourage you to work with our WQS consultants who can give you ideas on improving the appeal of the cafeteria.



Next is the food service line presentation. Arrange the food in the order you want students to pick up their items so that your food line can flow smoothly. Make it a habit to set up your food line using contrasting colors and textures. This is important because this will move you towards contrasting colors of food on a food tray. Every time you set up your food

line, look for a contrast. Put complementary colors next to each other and look for different shapes and sizes of food for students to place on a tray or plate.

We have discussed the food service line and cafeteria environment. Now moving on to serving trays. Are your food trays chipped, cracked or clean? How would you feel if food were served to you on a chipped tray or plate? The meal, is it colorful and nutritious looking or bland? What are your thoughts about the food tray pictured on the right?

This is actually a balanced meal. Does it excite you? There is a lack of contrast among the foods. There is too much brown overall – meat, gravy, and chocolate milk. Poor contrast - bland. The hot tip here is to add color whenever you can. Look for ways to contrast color, shape, size, flavors, and textures.

Of course, in all we do its about quality, quality, quality. Always start with high quality products that are as fresh as possible. Consider assigning fun names to different entrees that is appealing to students. Finally, in all you do, observe food safety practices to ensure meals are in compliance with USDA requirements.

Source: Dayle Hayes, MS, RD. School Meals That Rock, USDA Food and Nutrition Services. April 2014



WQS Food Service Line Presentation Contest



Food Service Line Presentation Contest Rules:

Starts: Monday, October 2nd

Ends: Friday, October 6th

Rules:

Send pictures of your breakfast and lunch food line presentations for each day of the week that contain the following:

1. Foods that are colorful and contrasting.
 2. Food service line(s) matching the published menu.
 3. Staff in their uniform.
- Send pictures to denise@walkerqualityservices.com.

The winning school chosen by the WQS team and will receive a \$100 gift certificate.

*Tell me and I forget.
Teach me and I remember.
Involve me and I learn.”*
Benjamin Franklin

“Not everything that is faced can be changed, but nothing can be changed until it is faced.”
James Baldwin

WQS 14th Annual Conference

Walker Quality Services 2023 Summer Conference



Gustavo L. Acevedo, Jr.
Attorney at Law – Pharr, TX



Welcome to Pine Tree ISD August 1-3, 2023



Walker Quality Services



We are pleased to share with you the outcomes of the 14th Annual WQS Food Service Conference held in August. The conference brought together professionals from the food service industry to discuss the latest trends, best practices, and demonstrate new foods and equipment. Attendees had the opportunity to network, attend informative sessions, participate in interactive workshops and the food show.

The conference covered a broad range of topics, from sustainable food practices to innovative culinary techniques. A highlights of the event was the keynote speech by renowned Taizoon

Jhaveri, CEO of Hubert, who shared his insights on the future of the food industry. Other notable sessions were the hands-on training with our chefs and experts from the food service industry. And what about that team building exercise? One collective team creating a paper chain that went around the entire Pine Tree High School cafeteria? Wow! Let's not forget, all attendees completed their required professional development hours for the year, mixed in with some great networking and fun after hours.

Overall, the 14th Annual WQS Food Service Conference was a great success. Take a look at a few snapshots from the conference!



