

# April Newsletter



## COMSTOCK PARK PUBLIC SCHOOLS FOOD SERVICE DEPARTMENT

Spring into action. This is a wonderful time of year. Long, warm sunny days. A soon-to-be hint of freedom in the air with summer right around the corner. It's time to gear up for fun as we finish off the school year and head into the summer months. April's Discovery Kitchen theme is Be A Waste Warrior. Did you know that about 40% of all food in the U.S. is thrown away with 76% of food waste ending up in landfills? Chartwells is dedicated to reducing food waste and educating students, staff, and families on different ways everyone can help out. At Comstock Park Public Schools we provide share tables at every building. These tables are put in place for students to put unopened food and beverages they choose not to eat or drink. This provides an opportunity for other students to take additional helpings at no cost while cutting back on food waste. This is a great program that offers an opportunity for us to gain insight into what kids are most often taking off their plate and what is still left on the share tables. This allows us to do some menu tweaking and finessing to help eliminate non-movers and keep waste to a minimum. We also provide offer verses serve school meals which allow students to choose the items they want to eat (all meals must have at least a half of cup of fruit/veggies/100% fruit juice) to help reduce food waste by students only putting what they want to eat on their plates. These are just a couple of the front of the house items we do to reduce waste. For more information on food waste activities and resources please check out the food service webpage under nutrition activities and education section.



[Check out Chartwells Earth Month](#)

[Video at https://vimeo.com/659983549](https://vimeo.com/659983549)

### Food Waste Fun Facts

-On average, 30% of an apple is wasted when we eat it from the side. By eating an apple from the bottom up versus the side, you can eat nearly all of it! Not convinced? Try it for yourself!

-Food waste means not only throwing away the food itself, but also throwing away the water, energy, fossil fuels, and labor used to produce it.

-Did you know that Chartwells partners with a program called Imperfectly Delicious Produce, which utilizes food that is high quality but would otherwise have been tilled over or dumped into a landfill because it doesn't meet grocery store cosmetic standards?

### Events & Fun Days to Look Forward to this Month

- April 3<sup>rd</sup> – 7<sup>th</sup> – SPRING BREAK
- April 12<sup>th</sup> – National Grilled Cheese Day
- April 18<sup>th</sup> – National Animal Cracker Day
- April 20<sup>th</sup> – National Cheddar Cheese Fries Day
- April 21<sup>st</sup> -Half Day of School
- April 26<sup>th</sup> – Stop Food Waste Day
- April 27<sup>th</sup> – National Prime Rib Day

Comstock Park's Food Service Webpage is a great source to find all the information you may need from menus, how to add money to children's accounts, free and reduced applications, meal charging policy, meal prices, school wellness and so much more.

<https://www.cppschoools.com/district/departments/food-service/>



Melissa Alley  
DIRECTOR OF DINING SERVICES  
616-254-5242  
[Malley@cppschools.com](mailto:Malley@cppschools.com)

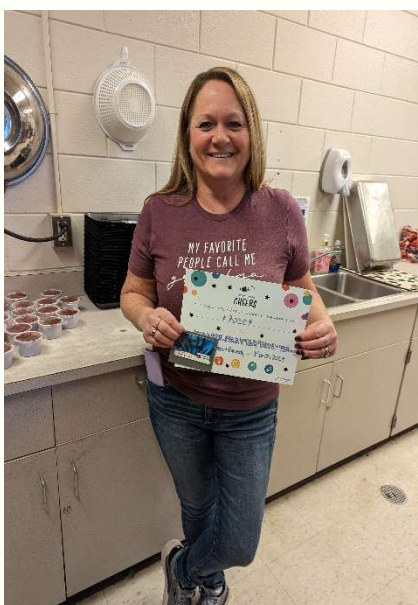
chartwells  
serving up happy & healthy

# BEA WASTE WARRIOR

From the US Open to the Oscars, Compass Group serves over 10 million meals per day in corporations, schools, arenas, hospitals, senior communities and museums. As the world's largest foodservice company, we recognize our responsibility to reduce food waste. Compass Group has pledged to reduce food cost by 1% in 2020 through primarily waste reduction, and food waste 25% by the year 2020. We met these goals by focusing on creating great flavor and food experiences that are better for people and the planet in your café. Compass Group is committed to reducing our food waste by 50% by 2030 and we are well on our way to meet this goal. On Wednesday, April 26, 2023, Chartwells K12 will join Compass Group to celebrate International Stop Food Waste Day across all sectors. April's help stop food waste theme will provide our kitchens, staff, students, and families with activities and demonstrations, recipes and educational materials focusing on reducing food waste that can be done all year long.



Rose:



Rose is our lead at Stoney Creek kitchen. Her dedication and commitment doesn't go unnoticed. She rarely misses work and is a reliable employee which is greatly appreciated. Rose has been a great lead and brings a positive loving attitude to the kitchen. Thank you for being a team player. Your selflessness and commitment to your team doesn't go unnoticed!

## A Reason to Celebrate!

### April 3-7<sup>th</sup> – Spring Break

The concept of spring break began in 1938 with a swim forum event in Ft. Lauderdale, Florida. By around 1960, however, students had begun to come to the town in great numbers, and local businesses took advantage of this influx by offering specials such as all-you-can-drink beer for \$1.50.

### April 12<sup>th</sup> - National Grilled Cheese Day.

Grilled Cheese, as society now knows it, is considered to be an American tradition. Recipes for grilled cheeses have been mentioned in Ancient Roman texts, so the idea of grilled cheese goes back a long way. What many people consider to be a grilled cheese can be traced back as far as the early 1920s

### April 18<sup>th</sup> – National Animal Cracker Day

Animal crackers first came to the United States throughout the late 1800s. This is when they are imported from England.

### April 20<sup>th</sup> – National Cheddar Cheese Fries Day

According to Internet lore, National Cheddar Cheese Fries Day was invented in April of 2016. This is when Snuffer's Restaurant—a Texas restaurant well known for their cheese fries started the holiday.

### April 26<sup>th</sup> – Stop Food Waste Day

Our mission at Stop Food Waste Day is to ignite change regarding the global food waste issue. We do this by drawing attention to the problem, at the same time educating through engaging with society at all levels and sharing practical, creative, and impactful ways we can all change our behavior to minimize food waste.

### April 27<sup>th</sup> - National Prime Rib Day

National Prime Rib Day annually recognizes this special meal favorite on April 27th each year. Sometimes known as the "King of Meats," Prime Rib is a choice cut from one of the eight prime cuts of beef.