

Papillion La Vista Community Schools

Middle School Menu & Servery Redesign

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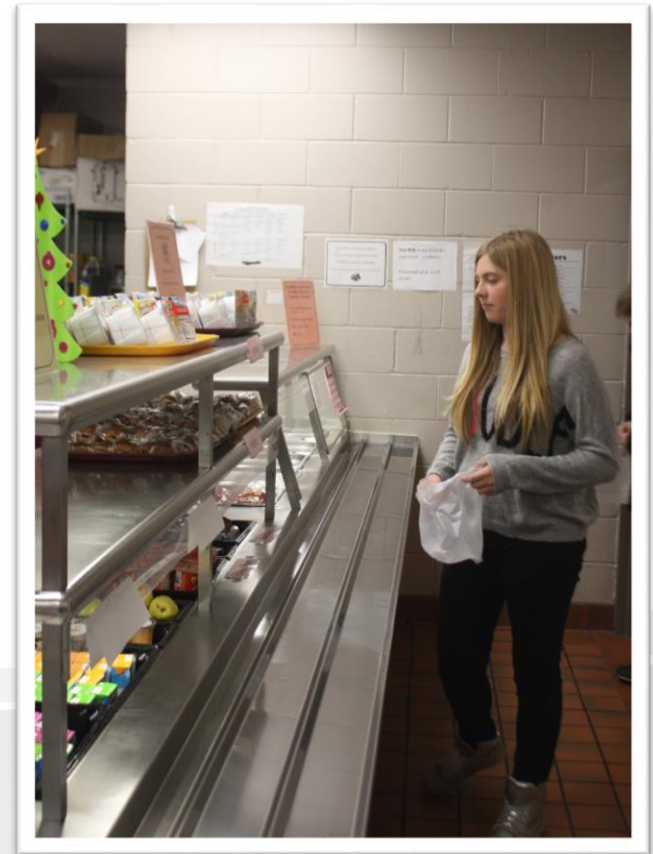
About Us



- Suburban District
- Enrollment: 11,300
- Free/Reduced: 24%
- Elementary Schools (K-6): 15
- **Middle Schools (7-8): 3**
- High Schools (9-12): 2

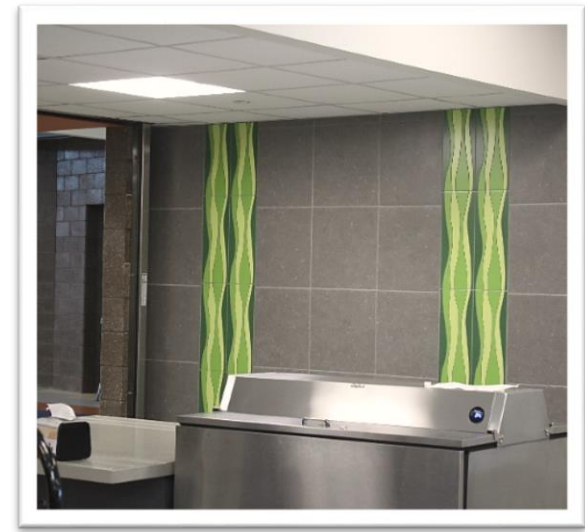
Where We Were

- Traditional in & out lines with dedicated cashiers
- Limited entrée choices
- Color scheme.....what color scheme?



Design Goals

- Expand Middle School menu
- Emphasize self-service
- Improve flow through the serving area.....more time to eat!
- Transition to permanent ware
- Introduce **color** and visual interest!





It Starts With The Menu!

- Maintain tried & true favorites.....**Daily Specials**
- *NEW!* **Deli Area** **Wraps, 'Lil Lunchies**
- *NEW!* **Pizza Area** **Custom Made Pizzas**
- *NEW!* **Burger Area** **Wrapped Burgers, Turkey Burgers**

Two offerings in each area.....8 entrees per day!



Servery Design

- Worked with a Kitchen Designer & Interior Designer
- Electronic menu boards
- Scatter system with 4 entrée stations
- Self service at each entrée station when possible
- Self Service Fruit & Vegetable Bars
- A la carte displays located throughout the servery
- Common cashiers, double-sided when possible



Equipment Selection

- Comprehensive & cohesive appearance
- Our equipment selections
 - Electronic Menu Boards & Software
 - Serving Stations
 - Deli Display & Heat Sealing Machine
 - Burger Display
 - Pizza Display
 - Fruit & Vegetable Bar
 - A La Carte Display

Cafeteria

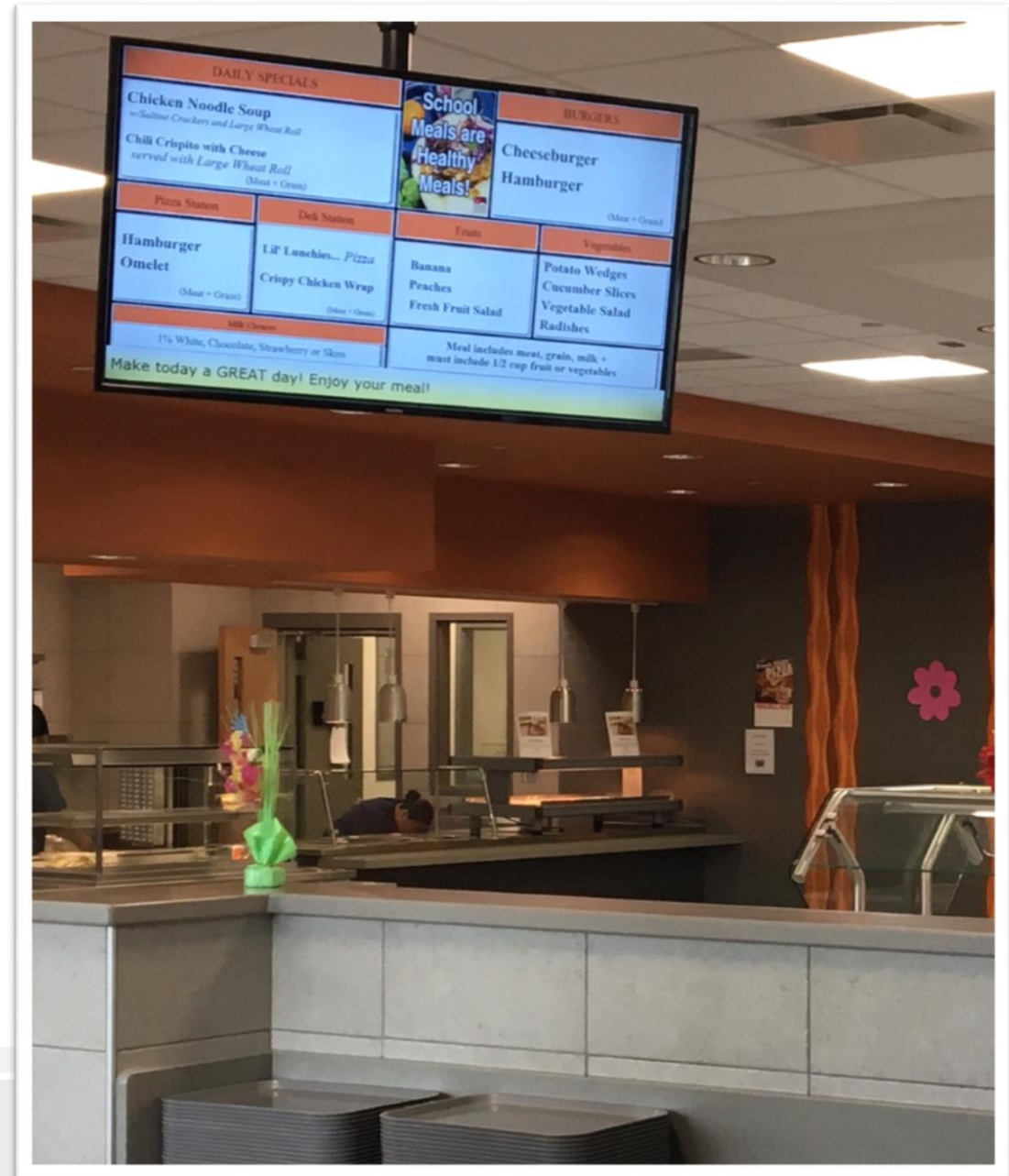


Servery



Menu Boards

- Displays are programmed at Central Office.
- Data is sent over the internet to school sites.



Entrée Stations



- Saw-tooth layout
- Uniform serving counter design



Daily Special Station



- Traditional hot wells
- Overhead heated lamps for display

Deli Station

Countertop Refrigerated Unit

- Air curtain flow
- Back doors for easy loading
- Interior display lighting



Manual Heat Sealing Machine



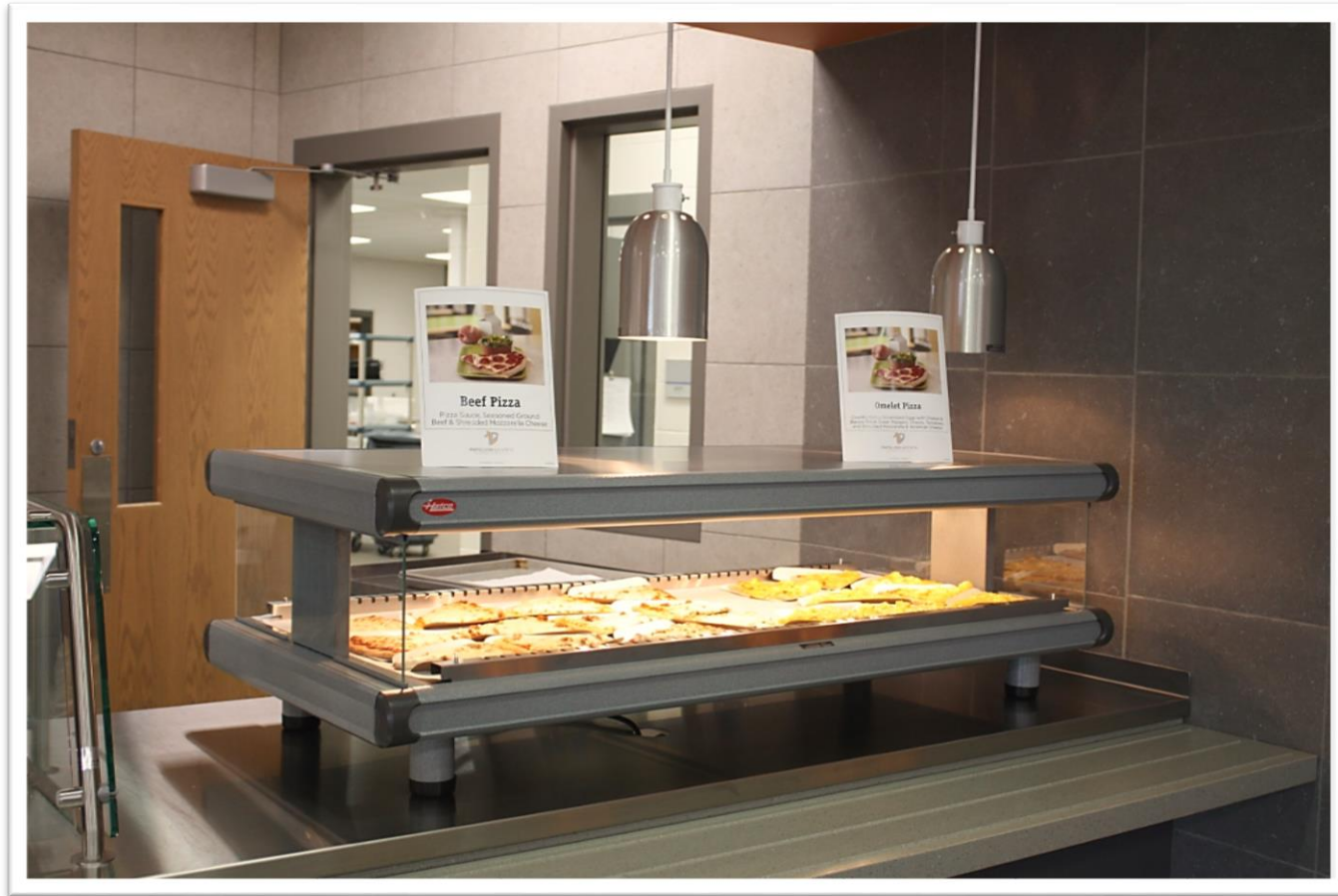
Burger Station



Countertop Display Warmer

- **Slanted Surface**
- **Moveable Dividers**
- **Heat source from bottom and from top**
- **Interior display lighting**

Pizza Station



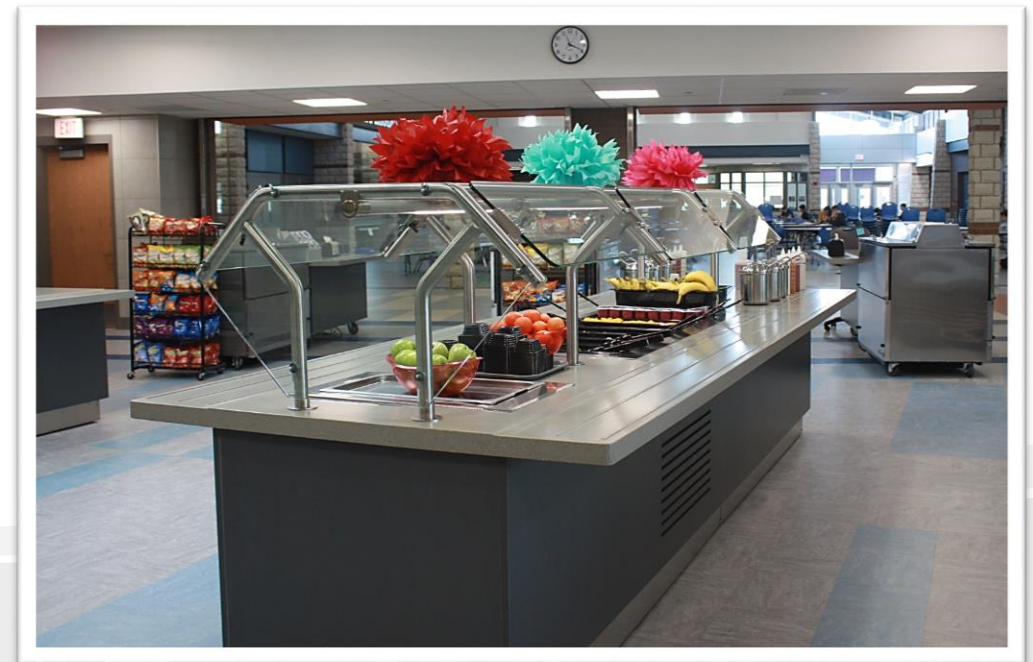
Countertop Display Warmer

- Flat Surface
- Heat source from bottom and from top
- Interior display lighting

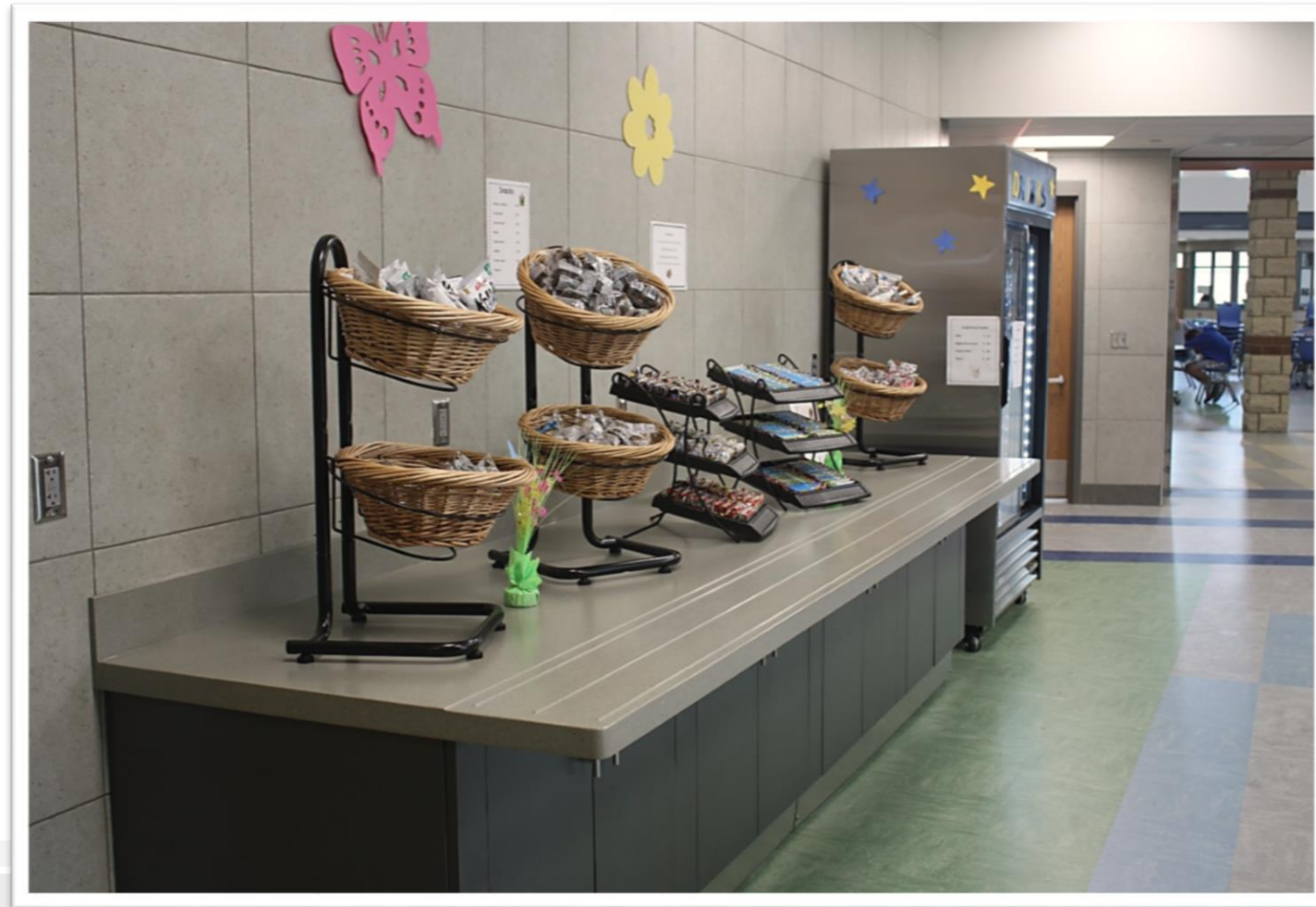
Fruit & Vegetable Bars



- 1 Hot Well
- 1 Cold Pan....Up to 4 Full Size or 8 Half Long Pans
- Condiment Bar on end



A La Carte Offerings



Displays

- Countertop
- Freestanding
- Refrigerated

Equipment Purchases



- Bond Issue funds along with Food Service funds paid for all large equipment.
- Food Service funds paid for all small equipment needed.
- Food Service cash balance covered these expenses.

Publicity & Promotion

- Meetings with Building Principals
- E-Newsletter articles for parents
- PowerPoint presentation for students



Student and Parent Response



- Increased student participation - **now at 77%**
- Increased fruit and vegetable consumption
- Time spent in the servery down to 5-8 minutes!
- More time to eat!
- Great feedback from parents on menu and facilities!
- Increased revenue (increased participation, return visits for 2nd portions)

Questions

