

# Indiana Nutrition Newsletter

## Keeping Schools 'IN' the Know

Issue 2015-2

Spring 2015

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If you know of a  
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Food Service success  
story, please click  
[here](#).

## Congratulations to Peggy Haskett! 2015 School Food Service Employee of the Year

*By Suzette Hartmann, School Nutrition Specialist*



Photo by Beverly Smith / Hamilton Southeastern Schools

Pictured left to right: Dr. Allen Bourff, Andria Ray, Peggy Haskett, Sara Curran, Julie Sutton, and Suzette Hartmann

On May 13th, the Indiana Department of Education presented the 2015 School Food Service Employee of the Year Award to Peggy Haskett. Haskett is the Cafeteria Manager at Thorpe Creek Elementary School in Fishers, Indiana.

Andria Ray, Director of Nutrition and Food Services for Hamilton Southeastern Schools (HSE), submitted the nomination for Peggy Haskett. Ray stated, "Teamwork is critical to any food service operation, and Peggy has become a leader to define what that looks like here at HSE. What stands out most is her devotion, compassion, and commitment to school nutrition."

The presentation was held at Thorpe Creek Elementary School (TCE), and the teachers and students planned the celebration program. Mrs. Curran,

TCE Principal, welcomed everyone and got the program started. Two 4th grade students created and played an iMovie about Mrs. Haskett, and two 3rd grade students read poems they wrote thanking Mrs. Haskett. Dr. Bourff, Superintendent of Hamilton Southeastern Schools, was a guest speaker. Haskett received a plaque from the Indiana Department of Education and a check for \$200 from the Indiana Nutrition Council. Julie Sutton, Director of School and Community Nutrition, and Suzette Hartmann, School Nutrition Specialist, presented the plaque to Mrs. Haskett. TCE students presented flowers and a gift to their special cafeteria manager.

Peggy Haskett began working for the HSE Food Service Department at New Britton Elementary School in 1991, and during her time at New Britton she

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became the Cafeteria Manager. When TCE opened in 2008, Mrs. Haskett was asked to be the Cafeteria Manger for the new elementary school. Haskett helped implement a new inventory computer system, assists in menu development and recipe solutions by participating on a recipe committee, and helped increase the percentage of fresh fruit served at meals. Haskett worked closely with the principal and student council to start a recycling program.

Andria Ray stated, "Peggy has developed wonderful relationships with the students, teachers, administrators and parents at TCE. She is the friendly face in the cafeteria that everyone in the school knows. Most importantly Peggy creates a trusting, personable and loving relationship with the students. She treats each student equally and with respect and love."

To view the movie created by TCE 4th grade students to congratulate Mrs. Haskett, go to <https://www.youtube.com/watch?v=FQrlvtRBFMo>



**Christy Cline**

Lincoln High School  
Vincennes Community School Corporation  
Vincennes, IN

**Janie Emery**

Bloomfield School District  
Bloomfield, IN

**Beth Galloway**

West Clay Elementary School  
Carmel Clay Schools  
Carmel, IN

**Marsha Hall**

Elkhart Memorial High School  
Elkhart Community Schools  
Elkhart, IN

**Ardis Holmes**

Spirit of God Accelerated Education  
Gary, IN

**Pamela J. Kaufman**

Northwestern Elementary School  
Northwestern School Corporation  
Kokomo, IN

**Gale Long**

Horace Mann Education Center  
Huntington County Community School Corporation  
Huntington, IN

**Mary Moore**

Davis Park Elementary School  
Vigo County School Corporation  
Terre Haute, IN

**Tracy Piehl**

Columbus Signature Academy - New Tech High School  
Bartholomew Consolidated School Corporation  
Columbus, IN

**Melissa Sailor**

Heth-Washington Elementary School  
South Harrison Community Schools  
Central, IN

**Jan Shireman**

South Decatur Jr/Sr High School  
Decatur County Community Schools  
Greensburg, IN

**Karen Williams**

Area 30 Career Center  
Greencastle, IN

# Purdue University Students Provide School Kitchen Design Solutions!

By Suzette Hartmann, School Nutrition Specialist

Southwestern High School was built in Shelbyville, Indiana, back in 1958. Other than installing some new kitchen equipment, the school kitchen has remained the same all these years. Charity Elliott, Food Service Director for Southwestern Consolidated School District, would like to remodel some parts of the kitchen and serving area at the high school to better serve the students.

Elliott graduated from Purdue University in 1999 with a degree in Restaurant Management, and one of the required classes she took for her degree focused on kitchen design. When Elliott took this class, the students were given real world experience by designing a kitchen layout for someone actually needing design help. Last fall Elliott contacted one of her former professors at Purdue, Dr. Doug Nelson, to ask if he taught a similar class today. Elliott learned that Dr. Nelson and Dr. Carl Behnke planned to teach such a class. The class is now called *Foodservice Equipment and Facility Design*, and it is offered as an elective graduate class once every other year. Elliott asked Dr. Nelson if he needed a real world project for his students, and if so, she could provide him with such a project. Luckily for Elliott, enough students enrolled in the class, and it was taught this last semester from January through May of 2015.

At the beginning of January, Dr. Behnke called Elliott to say that he and Dr. Nelson would be teaching the class, and they would like to partner with her to provide the students with a real world experience! The students taking the class were not able to travel to Shelbyville to see the kitchen, so Dr. Behnke conducted a detailed telephone interview with Elliott. The interview included questions about the student's taste preferences and USDA meal pattern requirements. Behnke typed the notes from the interview and provided the written report to the students. Behnke refers to the interview as a "client interview." In addition, Elliott provided specifications for each piece of kitchen equipment, detailed measurements of the kitchen and serving area, photographs, and video of all the areas of the kitchen and serving lines. All of this information helped the students come up with solutions to the challenges Elliott wants to solve.

Elliott's number one reason for wanting to remodel parts of the kitchen and serving line area at the high school is what she refers to as "student acceptance." Elliott stated, "I sought help with redesign plans to make things flow better for the students, give them more options, and keep my clients happy." Elliott's other reason for wanting to implement redesign plans is to give the cooks more room in the kitchen to work by expanding the kitchen a little. This would involve knocking down parts of a few walls to add doorways and expand the kitchen by creating a separate dishroom. This would be accomplished by using an unused space in an adjacent area of the school.

The Purdue students were divided into three teams, and each team worked together to create a new design layout for the school kitchen and serving lines. The students used a computer-aided design software program to create a design layout. Early in May, Elliott and Dr. Paula Maurer, Superintendent for Southwestern Consolidated School District, traveled to Purdue University to listen to each group of students present their redesign plans. Each group of students was given 20 minutes to present their ideas. Elliott received three new design plans – one from each group of students! Each plan was very detailed. One of the plans was 108 pages!

The students came up with basic design plans to create an efficient flow in the kitchen and determine a logical placement of kitchen equipment. Dr. Behnke explained that after the students provide their design plans to the client, the client could then proceed by taking the plans to an architect or a contractor for review. Dr. Behnke stated, "When the students are given a real world project, the students are more focused on the project. The students come up with some great ideas and a lot of material for the client. The client can then choose the parts of each plan that will work best. The students appreciated working with Charity. She was very responsive to the student's questions. She responded rapidly and was very helpful. The students enjoyed the experience and found it more involved and complicated than they realized."

Elliott has taken a look at all three plans provided by the students, but it will take some additional time for her to carefully review all the ideas presented in the plans. However, Elliott has already found a couple of "quick fixes" she can use right away. A bottleneck problem occurs in the school cafeteria when students are returning trays and cross through the line of students in the process of selecting their lunch. An inexpensive quick fix recommended by Purdue students would be to put a tray rack at the other end of the cafeteria for students to return trays. Another quick fix recommendation is to make better use of an underutilized piece of equipment – the tilt skillet!

One of the design plans suggested adding a deli bar so that students could create their own sandwiches. To accomplish this, the plan suggested the purchase of a high-speed oven. This piece of equipment would be used behind the serving line by the food service staff. Elliott is considering this suggestion.

Elliott stated, "I would like to pick and choose design suggestions from the plans, price it all out, and then work on fundraising and maybe a grant. I have a five-year timeline. The next steps are to do research and approach the school regarding the possibility of using some currently unused space in order to move the dishroom."

In order to obtain the needed funding, Elliott started a catering program operated by the school food service department. This is how Elliott obtained funds to paint the high school cafeteria and add decorative signage to make the cafeteria more vibrant.

**Please note: There are limitations to the use of Federal funds, especially with remodeling projects, so you must seek prior approval from IDOE on these types of remodeling projects. Also remember any funds that are in the non-profit school food service account are considered Federal funds, which could include funds from catering or a la carte sales.**

This was Elliott's third year as Food Service Director, and Southwestern High School is her alma mater! Previously Elliott worked as a manager for a restaurant and also as a catering executive. The food service department started catering on a large scale last summer for an all-school reunion. This year the department catered the school prom and will cater a school reunion this summer. Elliott stated, "I look at school food service as a business in order to do what is best for clients (students) and the food service department. School food service is a great job to be in. School food service is awesome!"



## **Students are Enjoying New Breakfast Foods at Southern Wells Community Schools**

*By Suzette Hartmann, School Nutrition Specialist*

Southern Wells Jr/Sr High School received a 2014 Team Nutrition (TN) mini-grant from the Indiana Department of Education, and the grant activities have been very beneficial for the students. Chris Mossburg, Food Service Director for Southern Wells Community Schools, teamed up with Janel Franks, Family and Consumer Sciences (FACS) Teacher, and together they applied for and received a two-year Team Nutrition grant.

Grant recipients are required to promote student-led activities which connect classroom nutrition instruction with meals in the cafeteria. Franks and Mossburg decided one of the main goals of their grant would be to encourage students to make healthy breakfast choices – both at home and at school.

In previous years at both the elementary and junior/senior high school, a cold breakfast was offered to the students. However, since the beginning of March, 2015, students at both schools are enjoying the option of selecting a hot breakfast entrée! Before the hot entrée options were added to the school breakfast menus, a taste test was conducted with the high school students. The students completed a survey in order to provide feedback regarding which items they would like added to the school breakfast menus. High school FACS students participating in the school's Family, Career and Community Leaders of America club (a club for FACS students) helped host the tasting event, prepared and displayed nutrition information about each food item, and tabulated the survey results. This student-led activity was supported with funds from the grant.

A local newspaper reporter was invited to observe the taste test grant activity. As a result, an article was included in the local newspaper which included information about the Team Nutrition grant, the importance of breakfast related to student success in school, and quotes from Mossburg and Franks.

A second taste test was conducted in April of 2015 in order to select additional items to include on the breakfast menus. New items now include breakfast burritos, breakfast pizza bagels, and breakfast sliders. Mossburg stated, "The responses to the taste tests were awesome. The students approved of all of the new food items. Student participation in school breakfast increased significantly when the hot breakfast entrée items were added to the menus, and this increase in participation has not gone down over time."

### **Director's Corner - *By Julie Sutton***

**This school year has flown by, and I am sure that all of you are excited for the summer break.**

**As you are relaxing, be sure to keep an eye out for our upcoming training. We will be announcing the dates and times for our Back to School workshops soon. The Back to School workshops will include training on the New Administrative Reviews, Professional Standards, Procurement, Smart Snacks and Pricing. So be sure to register! The hours for this training will count toward the new Professional Standards training requirement.**

**We will have our New Food Service Director training on July 28. If you or someone you know is new to their position, please register to attend.**

**There are three more Wellness Summits left in June. Check out our SNP training page to register for a Wellness Summit or our New Food Service Director training by clicking [here](#).**

**Thank you. Have a great summer!**

## Team Nutrition was a Featured Topic at the Indiana Family and Consumer Sciences Spring Conference

Hundreds of Family and Consumer Sciences (FACS) educators and recipients of a 2014 Team Nutrition Grant gathered in Indianapolis on April 20-21, 2015, to explore trends and focus on the future of FACS.

Conference participants enjoyed the opportunity to hear Lori Taylor (creator of The Produce Mom and well recognized Produce Industry Professional) share her personal story about how The Produce Mom was born and her inspiration behind it. Taylor is passionate about her partnership with the FACS community and has provided FACS students with opportunities to share the marketing experience with her. Taylor also talked about her collaboration with the Indiana Department of Education and some of the activities funded by the 2014 Team Nutrition Grant.

Beth Foland, Team Nutrition Specialist/IDOE, and Kristy Garcia, Team Nutrition Contractor, facilitated a roundtable titled *Engage Your Students with Team Nutrition*. They explained one of the 2014 TN grant goals which was to engage students to help implement Smarter Lunchroom principles, with guidance from FACS staff.

Leesa Meyers, a FACS teacher from New Castle Career Center, talked about projects her students conducted for their school's Team Nutrition Grant. FACS students taking an Early Childhood Education class successfully planned and served new fruits and vegetables to preschool children while incorporating Smarter Lunchroom Principles. The preschool children were given a picture assessment each month to see if they could name the fruits and vegetables. Meyers also explained how she and Dee Orick, Food Service Director for the Career Center, worked together on their Team Nutrition Grant. They plan to continue working together on projects after the grant is completed.

This is a quarterly publication, developed by the Indiana Department of Education  
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<http://www.doe.in.gov/nutrition>



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