

## 2007-2008 Annual Food Service Report

### Accomplishments

- Formed partnership with Art Institute of Washington DC
- Falls Church City Public Schools mentioned in the national Foodservice Directors Magazine Feb issue
- Successfully switched to grain breads without lowering student participation
- Started accepting payments and viewing balancing for school lunch online this year
- Assisted Daycare in using Foodservice vendors to lower cost
- Improving foodservice employee skills in ordering, food presentation, customer service
- Great response to new items on the menus, orange chicken, stir fry, chicken pot pie, fresh bbq chicken, fresh teriyaki chicken, sunrise muffins, cranberry muffins, fresh soups, Chef Food tasting by Art Institute of Washington DC at GM
- Meals served 126,180 ending in April

### Challenges

- Two employees out of work for eight weeks this school year due to knee injuries that happen off the job
- Rising food prices
- Improving foodservice employee skills
- Improving breakfast figures for reimbursements
- Training of cashiers to capture reimbursable meals
- Availability of a variety of fresh vegetables and fruit

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"My Life is my Message" Gandhi