

TRENTON PUBLIC SCHOOLS:

ARMARK NEWSLETTER

2023-2024 SCHOOL YEAR



NEWS IN OUR CENTRAL STUDENT NUTRITION COMMISSARY BUILDING:

This summer, we were able to install 10 new Combi ovens. These ovens will allow us to implement more scratch cooking, allowing students to have healthier, more diverse options for breakfast and lunch.



NEWS IN OUR STUDENT COOKING CLASSES:

This school year, we will be continuing our virtual cooking classes on Wednesday nights with our elementary aged students. These classes are a great way for families to interact with our District Chef, Jenise, as well as their school community at large. Classes are always free to attend, and the food and recipes are distributed the day of to students and families who sign up for classes.



NEWS IN FRESH FRUITS & VEGETABLES

There are 11 schools that are enrolled in our Fresh Fruit and Vegetable program. Twice a week these schools will be receiving fruits and vegetables to students, free of charge. These fruits and vegetables come with an educational component, which is just another way for us to power potential, bring healthy and nutrient dense snacks to students, and link nutritional messaging to the foods we serve.

Welcome back to all of our students and their families! Improving the health and academic potential of every student is a top priority. We are so excited to enter our year serving Trenton Public Schools. This year we have a multitude of exciting things happening in your schools and community!



NEWS IN BREAKFAST OPTIONS:

We are excited to announce that we have revamped our breakfast menu for all schools! Elementary school students in grades K-6 will have a variety of hot breakfast options available weekly, as well as various cereals, pop tarts and homemade yogurt parfaits. Students in grades 7-12 will have two hot breakfast options daily, as well as a variety of specialty breakfast options, including but not limited to, fresh smoothies, yogurt parfaits, whole grain donut holes and whole grain muffins. We hope that these new breakfast options reflect options that students see at home, and outside of the cafeteria. We are excited to bring students breakfast options that they advocated for in student feedback groups last school year.

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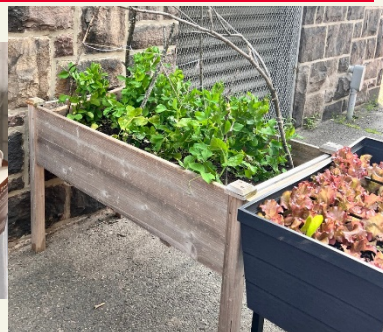


NEWS IN THE COMMUNITY:

We will continue to be involved in community events, attending the many Saturday Events hosted at Trenton Central High School. These events have helped us not only connect with the community, but also allowed us to start up our student employee program. Students who attend TCHS and Daylight/ Twilight have started working with our management team to get them ready for life after graduation. Our career readiness program has been a huge success, and we continue to look forward to growing the program.

NEWS IN STUDENT LUNCHES:

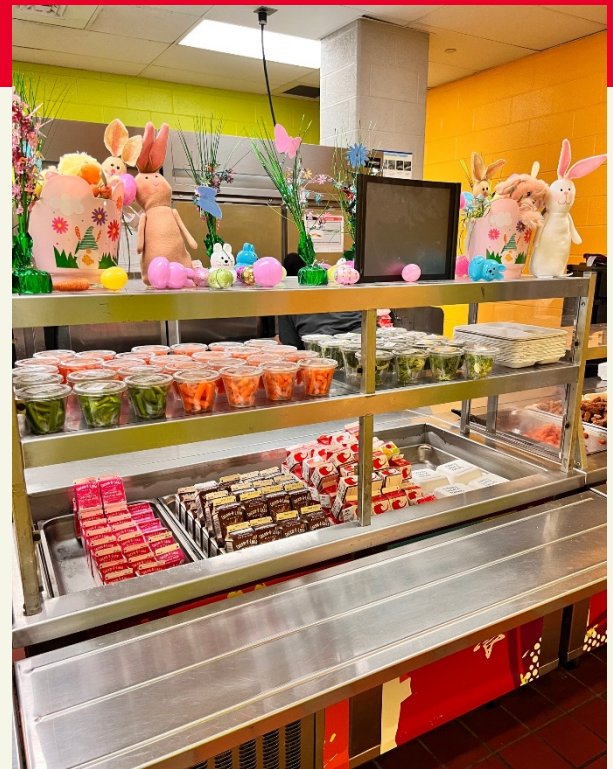
Our students' voices are our greatest asset. We are always striving to make sure we are serving breakfasts and lunches that our students want to eat. This year we are focusing on themed days, different styles of bowls, such as Korean Meatball, Loaded Tater-Tot, Walking Dorito Nachos, and many more. We are excited to serve students foods that they are excited about and are relevant to things that they eat at home.



NEWS IN SCHOOL GARDENS:

ACE, our mascot for our primary schools, is proud to support school gardens, and is looking forward to partnering with more of our schools to not only create school gardens, but to also maintain and create educational programs in and around the garden. Our students deserve to know where their food comes from, and see how it is grown.

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NEWS IN STUDENT FEEDBACK GROUPS:

The Student Council at Trenton 9th Grade Academy have met with our Food Service Directors about menus, giving us their feedback on what menu items they liked. They told us how we could better the breakfast and lunch options, so that students feel represented in the options they have in their cafeteria. We look forward to starting student feedback groups at all of our schools, so we continue to serve foods that are not only healthy, but that students also want to eat.

