What's New in Your Schools?

Welcome to your monthly newsletter! We are excited to share our story with you!

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Stop Food Waste!

Did you know that wasted food is the single largest category of material placed in municipal landfills? Or that 40 percent of our food supply is wasted and that each of us throws away nearly 300 pounds of food each year? During April in the school cafeteria, students will be able to participate in a variety of Discovery Kitchen activities and experiences with our "Be A Waste Warrior" theme. Since April is Earth Month and April 29 is Stop Food Waste Day, we will be featuring foods and programs that highlight the many ways that students and the community can make a difference in reducing food waste, in addition to activities designed to help them consider resources and protecting the environment.

Chefs and dietitians have organized activities for students to taste and learn about delicious plant-based foods, while increasing awareness about food waste and environmental impact.
A Reason to Celebrate!

April 12: National Grilled Cheese Day

National Grilled Cheese Sandwich Day recognizes one of the top comfort foods in the United States. Why wouldn’t it be when we’re talking about bread grilled to perfection, and warm, gooey, melted cheese? Grilled cheese sandwiches are versatile thanks to the ability to mix and match cheeses, bread, and seasonings.

April 22: Earth Day

As citizens of the world, we can take actions protecting the Earth, its creatures and their habitats. Greener living can include more fuel-efficient vehicles or windows. It can also include landscaping for your climate reducing the amount of water required.

April 27: Stop Food Waste Day

Eat a Tree! A broccoli tree, that is! Enjoy all of this nutritional powerhouse’s parts and #stopfoodwaste! Raw florets make a crunchy snack or steam for a healthy side dish. Chop stalks for a slaw, stir fry or your favorite vegetable soup recipe.
At the heart of Chartwells is a strong team of motivated, caring and conscientious individuals who are dedicated to ensuring Da Vinci School’s students leave the cafeteria happier and healthier than they came in. Each of our associates are dedicated to ensuring students leave the cafeteria happier and healthier than they came in. We all have the same goal – delivering the best foodservice possible. Meet some of our team members from across the district.

Responsibility
Doing the right thing, even when no one is looking

Employee Spotlight:

Maria Phillips

Maria was our Chartwells Cheers Award winner for Responsibility!! She now assists with the hot food production daily and is doing a spectacular job. Cheers Maria!