

# Sodexo Brings Rhode Island Farms To All Schools

*When choosing business partners, do you consider sustainability efforts?*

As a company, Sodexo is committed to take measurable sustainable actions that ensure a brighter future in the areas of health and wellness, environmental stewardship and community development. Sodexo School Services encourages student well-being concepts, which focus on: nutrition, achievement, environment, community, and activity (running, playing, being more active). This is true in all states in which Sodexo operates including Rhode Island.

The cities and towns of Rhode Island, in which Sodexo operates, demonstrate this commitment to Student Well Being in programs that mirror the district's point of view and personality. Your General Manager has embraced this commitment to Student Well-Being and has produced memorable events and created custom experiences for your children. General Managers are given the latitude needed to develop events that bring the most impact and are as unique as the district in which they operate. The activities concerning our environment are best reflected in the fall when the New England growing season is at it's peak.

This newsletter features two school districts in Rhode Island and how they have embraced this mission and created events best suited for each: **Providence and West Warwick.**



Did you see the Celebration Banner at The Big Blue Bug? Travelers on Rte 95 south would have seen our Sodexo Banner advertising the All Local Lunch Day on September 16.



# Nutrition

All programs listed are currently being offered in Rhode Island. General Managers have a unique understanding of their district and can adopt programs that mirror the personality of the school district bringing the most impact and learning opportunity for the students..

### MEAL / FOOD PROGRAMS

Kids Way Café  
E.D.Z (Energy Download Zone)  
Crossroads Café  
Breakfast It Works  
Fun On The Run, Bagged Meal  
Cart Creations, Portable Delivery

### TRAINING / INFORMATIONAL

School Stars  
S Zone  
Performance Zone  
Balance Mind Body Soul

### PRINTED MESSAGES

Menu Shells  
Produce Of The Month

Tip Of The Week  
Food, Friends & Fun Promo Series  
Holi-dates

### EVENTS

A To Z Salad Bar  
School Gardens  
Kids Cooking Events Students  
Fine Dining, Students  
Food Fairs, Exhibit Cooking, Etc.

### NUTRITION ORIENTED

Ask The RD  
Healthy Initiative Guide  
Nutrikids  
Nutrition Matters, Radio Program

### ELEMENTARY FOCUS

Lift-Off!  
LiftOffs! Playground  
Lift-Off! and Los Kitos, Comic Strip

### COMMUNITY PROGRAMS

Sodexo Foundation  
Backpack Food Programs  
Summer Feeding Programs  
Free & Reduced-price School Meals

### DIVERSITY

Support Local Events, ie MALDEF

### INDUSTRY PARTNERSHIPS

Alliance For A Healthier Generation



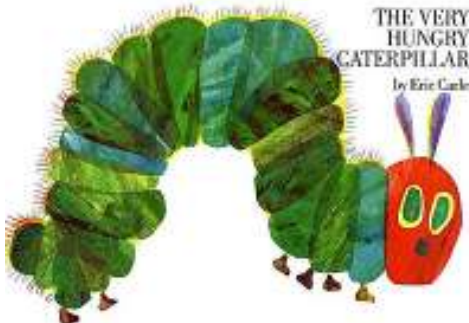
## Lift Off, Sodexo's Ambassador for Healthy Choices recently visited West Warwick

Pictured with Lift Off is Mr. Keith Remillard, Principal of Wakefield Elementary School and Donna Walker, Sodexo General Manager.

Lift Off has become a cartoon character that children identify with making healthy nutritious choices.

West Warwick management team participated in **Read For The Record** at John F. Horgan Elementary School. The featured story was The Very Hungry Caterpillar. Students were treated to

the same fresh fruits that "The Very Hungry Caterpillar" ate in the story.



## Providence Granted Funds for the Fruit and Vegetable Program for 2010-2011

Providence was notified the **Fruit and Vegetable Grant** will continue in the amount of \$600,450! Providence has also increased its awarded sites from a total of 17 sites in 2009-2010 to 29 sites for the 2010-2011 school year. Schools chosen to receive the grant will once again benefit from a great produce assortment provided by ROCHS Produce. This program is instrumental in introducing elementary school children to new fruits and vegetables.





## PARTNERSHIPS SERVE THE CHILDREN

Kids First of Rhode Island supported Sodexo managed programs to increase Breakfast Participation at many schools that applied and attempted to win a Breakfast Excellence Award. Each school that applied had a chance to earn a \$1000 grant sponsored by the RI Department of Education, Natural Foods, and the RI Community Food Bank. The goal was to maintain breakfast participation at a rate of over 50% for the participating month. Sodexo and Kids First partnered to bring students a great breakfast menu selection of local produce items to create a healthy breakfast. Items used included local potatoes, carrots, apples, and assorted vegetables. Many RI schools won the Award including 9 in Providence and two in West Warwick.

Sodexo and Kids First of Rhode Island continually partner to best serve the children in our schools. This relationship began in 1993 when the State of Rhode Island's Department of Nutrition ceased managing school lunch programs and gave this responsibility to individual school districts. Initial projects included pilot programs instituting RINR (Rhode Island Nutrition Referendum), opening doors to local farmers for the Farm to School Program, and education & training of staff in food safety.

Currently the Kids First-Sodexo Team is focusing on nutritional education and healthy environments for the children to learn in. Rhode Island Foundation Grant supported the goal of creating a line of healthy snack foods and beverages. 2007-2008 is the third year working with this grant and now the efforts have expanded into student and parent education. This has had a powerful and positive impact in all of our schools.



During the spring of 2010, more than \$7000 was donated to 7 winning elementary schools in Providence.

Pictured: Windmill School with their \$1000 award.

Lift Off at Mary Fogarty School showing the service line all set up with healthy breakfast items.

## Two West Warwick Schools Win Breakfast Excellence Award

John F. Horgan and Maisie Quinn were each awarded \$1000.00 for serving more than 50% of the student enrollment for a full month.

Many creative tactics were implemented. The principals and staff were significant supporters to the winning of this award.

Breakfast was offered in the classroom, grab-n-go style for the playground children, and attractive giveaways were three examples of creative service that interested new students to the program. The new menu items kept them coming back and bringing friends: Yogurt smoothies, breakfast pizza, and freshly baked breakfast muffins were the most popular entrees.

Studies show students who eat a good breakfast are more attentive, score better on tests and have lower absenteeism. Additional studies show that students who eat breakfast are generally healthier with less tendency for obesity. These are fabulous reasons to promote a healthy breakfast every day in your school.





# Achievement

## MEAL / FOOD PROGRAMS

Breakfast It Works

## TRAINING / INFORMATIONAL

School Stars

S Zone

Performance Zone

Balance Mind Body Soul

## PRINTED MESSAGES

Menu Shells

Produce Of The Month

Tip Of The Week

Food, Friends & Fun Promo Series

Holi-dates

Heritage Months

## EVENTS

A To Z Salad Bar

School Gardens

Kids Cooking Events Students

Fine Dining, Students

Culinary Celebrations, Staff

## NUTRITION ORIENTED

Ask The RD

Nutrition Matters, Radio Program

## ELEMENTARY FOCUS

Lift-Off!

LiftOffs! Playground

Lift-Off! and Los Kitos, Comic Strip

## COMMUNITY PROGRAMS

Sodexo Foundation

Stop Hunger Scholarships

Backpack Food Programs

Servation Activities

Summer Feeding Programs

Read For The Record, Oct

Free & Reduced-price School Meals

## DIVERSITY

Support Local Events, ie MALDEF

## INDUSTRY PARTNERSHIPS

Magna Awards, NBSA

ProStart, NRA

Alliance For A Healthier Generation

## FACILITIES

Room Lighting, HVAC

## Imagine 8000 Ears of Corn

On September 28 Sodexo hosted a huge corn shucking party. More than 8000 ears of corn from the Confreda Farms were shucked by volunteers in 2 hours! The mission was to offer local corn on the cob to all the children in every school in 15 Sodexo managed districts in Rhode Island. Mission accomplished!

Thanks to all our Community Partners and some new friends at Roger Williams University, PC, Bank of America, and Johnson and Wales University! Because of all our Community Partner's assistance we were able to serve local corn to ALL participating Sodexo districts in RI the following day!





# Environment

## PRINTED MESSAGES

Menu Shells  
Produce Of The Month  
Food, Friends & Fun Promo Series

## EVENTS

A To Z Salad Bar  
School Gardens  
Food Fairs, Exhibit Cooking, Etc.

## ELEMENTARY FOCUS

Lift-Off! and Los Kitos, Comic Strip

## DIVERSITY

WMBE Partners

## FACILITIES

IPM, indoor air quality  
Green Cleaning  
Room Lighting, HVAC

## All Local Rhode Island Day

On September 16th, students in **Providence**, joined 15 New England public school districts and participated in Sodexo's All Local Day, an event featuring menu choices sourced from local suppliers. **Providence** elementary cafeterias served Ziti Pasta from Venda Ravioli topped by Catanzaro's Pasta Sauce and assorted RI grown vegetables on the side. Rhode Island grown veggie wraps were the second choice. Naturally (no pun intended) all meals were served with Rhody fresh milk. Secondary schools served Saugy hot dogs, entree salads made with locally grown vegetables and dressed with D.E. Vine Balsamic Dressing, Freshly Baked Pizza topped with local spinach, tomatoes, cucumbers, red and green peppers, summer squash and zucchini.

Cathy Rocco, District Manager for Sodexo said "Initiatives like Sodexo's All Local Day take citizenship a step further and help to demonstrate how local food cannot only sustain personal health, but the businesses, families, and the communities where we live and work as well." Terrific life lessons for our children.

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## West Warwick's Harvest Day

Students at several West Warwick schools visited Morris Farm in Cranston in the Rhode Island area on Harvest Day! While at the farm they were educated on the growing process of vegetables by a visit from a master gardner.



Students were allowed to pick pumpkins and other vegetables to take home. The following day lunches throughout the district highlighted those vegetables on the menu at lunch time. Students were treated to butternut squash and sautéed zucchini, as well as homemade pumpkin bread. Display tables were set up in the cafeteria. West Warwick's Harvest Day was highlighted by Barbara Morris-Silva's Health and Wellness segment on Turn To 10. More than 65 pounds of Rhode Island grown fresh asparagus from Jewell's Farm was served for the first time ever on a school lunch menu to all students in West Warwick.



# Community

## MEAL / FOOD PROGRAMS

Fun On The Run, Bagged Meal

## TRAINING / INFORMATIONAL

S Zone

## PRINTED MESSAGES

Menu Shells

Food, Friends & Fun Promo Series

Holi-dates

Heritage Months

Healthy Habits

## EVENTS

A To Z Salad Bar

School Gardens

Kids Cooking Events Students

Fine Dining, Students

Culinary Celebrations, Staff

Food Fairs, Exhibit Cooking, Etc.

## NUTRITION ORIENTED

Ask The RD

Nutrition Matters, Radio Program

## ELEMENTARY FOCUS

Lift-Off!

LiftOffs! Playground

Vote and Be Heard

Serving Up Smiles

Lift-Off! and Los Kitos, Comic Strip

## COMMUNITY PROGRAMS

Sodexo Foundation

Stop Hunger Scholarships

Backpack Food Programs

Servathon Activities

Summer Feeding Programs

Cans Across America, Nov

Read For The Record, Oct

Free & Reduced-price School Meals

## DIVERSITY

WMBE Partners

Support Local Events, ie MALDEF

## INDUSTRY PARTNERSHIPS

Magna Awards, NBSA

ProStart, NRA

## FACILITIES

Green Cleaning



## West Warwick Offers Back to School Celebration

1200 back packs filled with age appropriate school supplies were given to children. Fun activities, important information for parents and an awesome BBQ was offered to students, parents, and siblings.





## Sodexo Donates To The Rhode Island Food Bank

Lori Richard, Operations Manager, Sodexo Providence Schools and Ellen Shalvey, General Manager, of Woonsocket Public Schools presented two checks to the Rhode Island Food Bank. Lori presented the first installment of a multi-year grant for the BackPacker Program in Providence. The first installment check for the \$4500 grant from the Sodexo Foundation, was in the amount of \$2000. Ellen presented the Food Bank with a check for \$5000 in support of the Community Kitchen. The Community Kitchen provides culinary job training to low income or unemployed adults. The Community Kitchen



provides food to the Kids Café. The Kids Café supplies dinner meals after school to more than 500 children in Providence each day. Please consider supporting the Rhode Island Food Bank.

[www.RIFoodBank.org](http://www.RIFoodBank.org)



## Back To School BBQ in Providence

On August 21, 2010 more than 12,000 back packs with school supplies were distributed across Providence at the annual Back To School celebration event and BBQ.

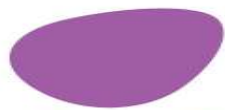


## 2010 Scholarship Banquet Honors 20 Providence Recipients

On Wednesday May 26, 2010 at the Roger Williams Park Casino, Sodexo awarded high school seniors of Providence school scholarships. We honored the recipients with a total of \$12,500 in scholarships and a beautiful presentation

ceremony attended by the new Sodexo School Services President, Steve Dunmore. Also in attendance was Jane Buttermore, Sodexo Vice President of Metro Districts, Michael Grey, Sodexo Vice President of Operations for the Northeast and many dignitaries from local and state governments. Student scholarship winners and their families also enjoyed a buffet dinner at the historic Casino. In addition to student individual scholarships awarded during the ceremony, Sodexo awarded \$5,000 to local community groups that have individual scholarship funds. An award of \$1000 went to each of the following organizations; City Year, Quisqueya in Action, Latino Dollars for Scholars, Urban League of RI, and the Laotian Community Center of RI, Inc.





# Activity

## TRAINING / INFORMATIONAL

School Stars  
Performance Zone  
Balance Mind Body Soul

## PRINTED MESSAGES

Menu Shells  
Tip Of The Week  
Food, Friends & Fun Promo Series

## EVENTS

School Gardens

## NUTRITION ORIENTED

Nutrition Matters, Radio Program

## ELEMENTARY FOCUS

Lift-Off!  
LiftOffs! Playground  
Lift-Off! and Los Kitos, Comic Strip



Executive Chef Joanne Cafarelli leads West Warwick's Team of Cooks during a recent **Demonstration Cooking Event.**

These events are offered quarterly and have been offered to the students for 10 consecutive years in West Warwick.



The Flynn Team and Principal Joyce Fitzpatrick pose with Lift Off



## Sodexo Does Hands On Learning in West Warwick

Whole grains are important to a healthy diet. While staff are explaining what a whole grain is, children make whole grain pretzels which are later baked and enjoyed by the students.

## Providence Wins Kids First Iron Chef Competition

Veggie quesadillas with homemade salsa was served to all students in Providence on June 16, 2010. The winning recipe as created at Providence Academy of International Studies and Health Science and Technology High School.

This menu was served throughout the school district on Wednesday, June 16, 2010. All local produce was used to create this entrée and it was a big hit with all students.

