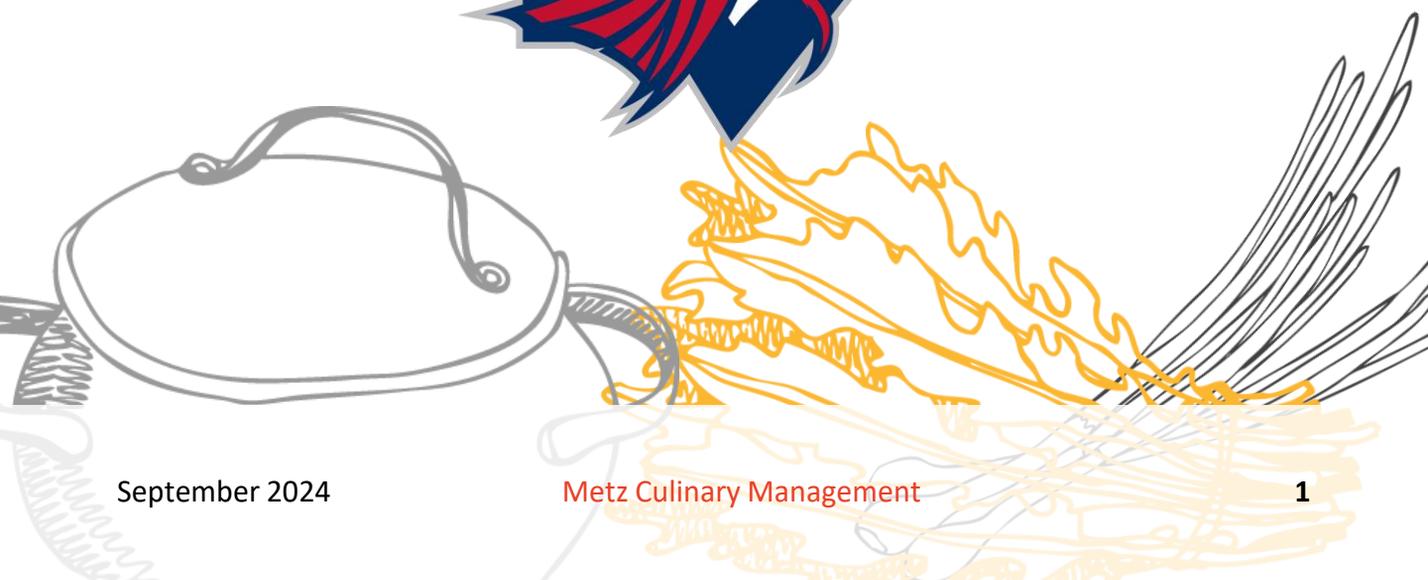




Metz

CULINARY MANAGEMENT
ENVIRONMENTAL SERVICES

Riverside School District





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Fresh Dough Pizza is Back!

This month we had our corporate chef, Adam, come to the district to train the staff on making fresh dough pizza and Stromboli.

- We hope to see an increase in pizza sales over the next month!





Welcome Back Breakfast

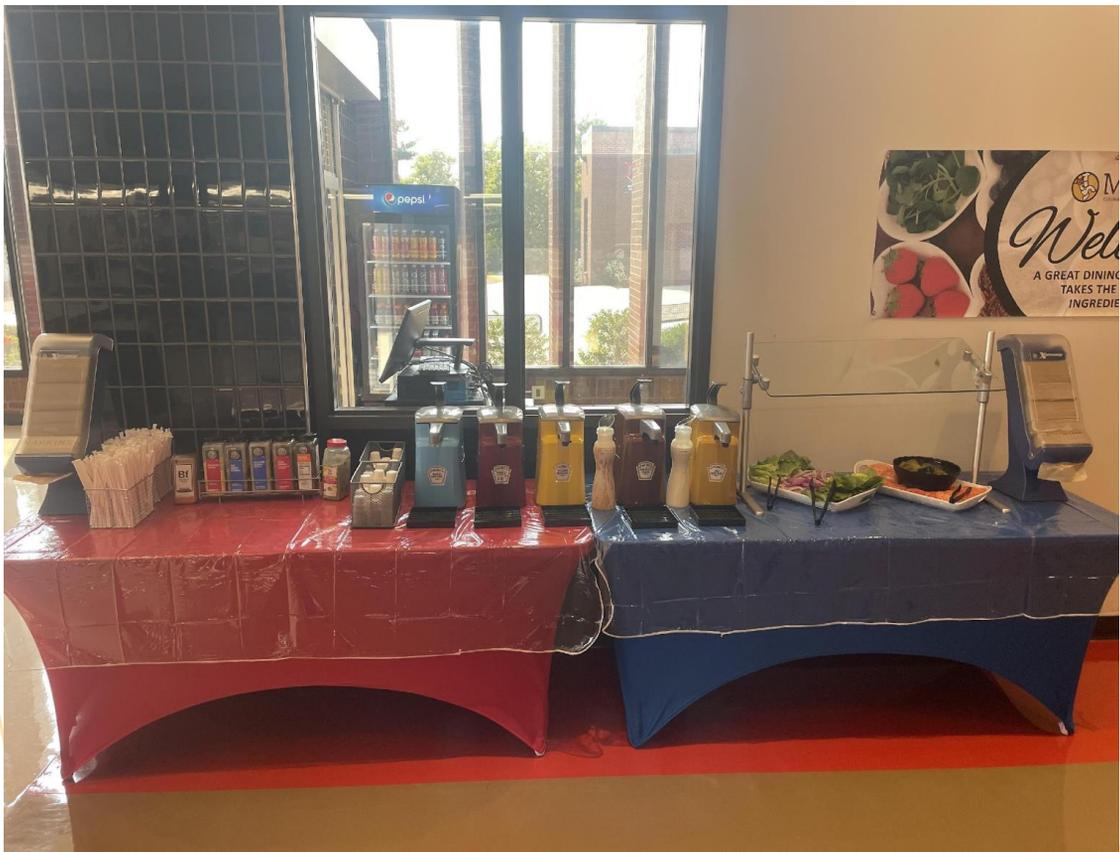
For the first in-service day of the school year, we offered a hot breakfast buffet. It was a nice “Welcome Back” treat with all staff.





Improved Condiment Station

We implemented our “Spice it Up” program at the Jr/Sr High School. This enhancement is State approved and allows students to add a personal touch to every bite. All seasonings are salt free. Currently we are offering: Buffalo Wing, Garlic Romano, Zesty Country, and Garlic & Herb.





Food Safety/Allergen

Metz takes extra efforts to be sure all staff and team members are educated and aware of the top allergens. Signage was posted throughout the dining areas to be sure our guests know that we are willing to help them choose a breakfast/ lunch choice that is safe for them to eat!



DINE WITH CONFIDENCE

We're here to provide a SAFE DINING EXPERIENCE for our guests

Feeling unsure about something containing an ingredient you're allergic to?

DON'T GUESS!

Just ask - our team is happy to help!

We're committed to making your meal enjoyable and, above all, safe.



End of Month Stats

Breakfast Meal Count- 8,452

Lunch Meal Count- 16,371

Ala Carte Sales- \$5,541.23

Catering Sales- \$1,844.77



Next Month...

- The food service staff will be assisting with the Veteran's Day Breakfast as well as the Breakfast with Santa on November 30th.
- We will also be having our Turkey Thanksgiving Dinner sometime in November. This meal is always a big hit with students and staff.
- Our Craveable program has already started at East and West, and we will be expanding those options over the next month.



CONTACT INFORMATION

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