



NEWS

Fall
2016

For Parents and Students at
Minnehaha Academy Schools

Food Service Update!

YOUR FOOD SERVICE PROGRAM

Taher and your Food Service Team at Minnehaha Academy welcome you to the 2016-2017 school year! For over 35 years, Taher has been managing and operating food service programs. Now in more than 150 school districts nationwide, we implement programs that correspond with each district's mission and goals. Taher is committed to providing Minnehaha Academy with an exciting and nutritionally-balanced school food service program.

HARVEST OF THE MONTH ~ NEWSLETTER

As part of Taher's educational initiative, we promote our Harvest of the Month Program to expose our students to fresh, healthy foods and get them to try something they may not normally try at home. Featured items may be used in an "On Display" chef demonstration, included in the Fruit & Vegetable Bar, or given out as samples for students and staff to try! Weekly educational fact flyers are prominently displayed in the cafeteria with fun facts aimed to garner interest and attention to the food.

In addition to the weekly education fact flyers for the Harvest of the Month, look for our "Healthy to a T" newsletter each month at www.taher.com. Taher's corporate dietitian Melanie Wirth, MBA, RDN, LD, incorporates tips on a healthy lifestyle in her article, and we'll feature interesting facts and a recipe for you to try at home for either the featured fruit, vegetable, spice or herb.

WEEKLY SANDWICH SPECIALS

We are excited to add Weekly Sandwich Specials in addition to our school lunch menu each month to enhance the lunch experience for your students. Weekly Sandwich Specials will be posted in the cafeteria on Tuesdays and Thursdays.

CHEF J'S ON DISPLAY

Each month Chef J will create an additional action station entrée for the students. These will be an entrée for the students who want to expand their palette and experience new flavors. Items such as Sun Dried Tomato Pesto with Blackened Chicken Penne, Paella over Saffron Rice or Jambalaya.

FOOD SERVICE FUN FACTS

Spaghetti day requires 30 gallons of red sauce.

We slice all of our meat and cheese for our sandwich station fresh every morning.

We have Saint Agnes Bakery make fresh hoagie buns every night for the sandwich station.

Chef J asks the students to help write the next month's menu.



2016-17 MEAL PRICES

LUNCH

Main Entree

K-2 Lunches \$3.95

3-8 Lunches \$4.25

9-12 Lunches \$4.25

Every meal includes

Fruit and Veggie Bar

and Milk

If you have any questions or concerns, please feel free to contact us. We are here to help!

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