

FRESH BITES NEWSLETTER

January 2018

Featured

NutriStudents K-12 reinforces excellence and client support with new hire

Rebecca Jaspers joins NutriStudents K-12 as Director of Administration and Customer Relations

Among our top priorities at NutriStudents K-12 are serving our clients with excellence and helping each maximize the use of the system to make their school nutrition programs the best they can be. We have reinforced our commitment to these priorities with the hiring of Rebecca Jaspers to the new position of Director of Administration and Customer Relations. Jaspers will apply her diverse culinary, foodservice and catering experience to her responsibilities, which include leading and refining the company's client support function, onboarding new clients, and helping new and existing clients maximize their use of the system.

Jaspers comes to NutriStudents K-12 from Leann Chin, where she was Director of Sales and Catering, overseeing the business plan, budget, sales and marketing, payroll and 30 staff members for the company's corporate delivery department and overall sales

[Continued on page 2](#)



Rebecca Jaspers, Director of
Administration and Customer Support



Featured Testimonial:

Our foodservice staff is absolutely thrilled with the automated production reporting now that we are using NutriStudents K-12. Not having to manually write them out is saving them so much time every day.

*Shelly Miller
Director of Nutrition Services
Staples-Motley Public Schools*

In this issue

NutriStudents K-12 welcomes Jaspers [Page 1, 2](#)

National School Breakfast Week [Page 3](#)

Budgeting Help [Page 3](#)

In case you missed it (ICYMI) [Page 4](#)

NutriStudents K-12 welcomes Jaspers

functions. Under her leadership, Leeann Chin grew its client base of school nutrition programs in the Minneapolis-St. Paul metropolitan area, and introduced a mobile app, custom delivery software and redesigned website.

Prior to Leeann Chin, Jaspers was a Catering Manager for Compass Group/Eurest, a position in which she managed the food and beverage inventory for two cafes, catering and a grab-and-go market at a corporate campus; facilitated reporting, forecasting, budgets and profit-and-loss analysis; and created marketing materials and built relationships with corporate employees to drive sales.

For 10 years prior, she held several management, catering, pastry chef and cook positions for a variety of hospitality organizations, including Hyatt Hotels, a AAA 5-Diamond award winning luxury resort in the Berkshires, a private golf club in Rhode Island, and the Broadmoor in Colorado Springs. Jaspers has a bachelor's degree in Hospitality, Tourism and Events from Denver's Metropolitan State University; and an associate's degree in Baking and Pastry Arts from the Culinary Institute of America.

Get In Touch!
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Rebecca, pastry chef at work



Photos by Laila Lindberg, [Studio 11.11](#) ([Facebook](#) and [Instagram](#))

Amp up your breakfast participation with NSBW 2018!



National School Breakfast Week is March 5–9, 2018

National School Breakfast Week is a great opportunity for your district or school to spark students' and parents' interest in school breakfast and remind them of its healthfulness, convenience and affordability. The annual celebration will be held March 5-9 this year, which means you have only a few weeks to plan activities to highlight your breakfast program and break up the everyday routine.

On its [National School Breakfast Week website](#), the School Nutrition Association has lots of great resources you can use to promote school breakfast and National School Breakfast Week, including PowerPoint presentations you can give to staff or local community and government leaders, posters and artwork, social media tips and a Facebook cover image, and even a proclamation you can send to City Hall.

Don't forget, you can also use the breakfast edition of [Cafeteria Connection](#) to support your outreach to parents. Need other help with school breakfast? Tap into our [Breakfast Menu Builder](#) and learn about other ways we can help with your breakfast program by reading these posts on our blog:

- [School Breakfast - a time-saving, nutritious choice](#)
- [Increasing breakfast participation is easy](#)
- [Introducing the Breakfast Menu Builder](#)
- [Breakfast Menu Builder tutorial video](#)

FAQ: How does NutriStudents K-12 help me manage my budget better?

NutriStudents K-12 helps you manage your budget by:

- Helping you more accurately order commodities with our Commodity Forecasting Tool.
- Creatively maximizing use of your commodities in our menus.
- Simplifying the market basket for food orders, which saves on inventory costs, reduces spoilage, and may entitle you to quantity discounts.
- Providing training tools that may reduce or eliminate the need to purchase other training resources.
- Redirecting staff time from menu creation and generating reports to other areas of need.
- Increasing student participation (and revenues) by delivering delicious and varied menus to hold their interest, and eliminate menu fatigue.

[More FAQs](#)

In case you missed it (ICYMI)...

NutriStudents K-12 helps you overcome menu fatigue

Is menu fatigue setting in at your schools? Depending on when school started and the length of your menu rotation, you may be repeating entrees for the third or fourth time this year. Have students noticed? Is participation declining? Is it time to freshen up your menu rotation?

NutriStudents K-12 can help your program overcome menu fatigue. We offer 15 complete menu weeks for K-5, K-8, 6-8 and 9-12, with and without salad bar -- all certified by our Registered Dietitian as being fully USDA compliant. We also offer a variation on those 15 weeks with pizza on Fridays. Spice up your rotation by adding in a week or two or three of NutriStudents K-12 menus, or use the full 15-week rotation!



We've said it before, our menu weeks were developed to work for you and your students. You can pick and choose the menu weeks your students like best, using them in any order you choose. You do not have to use every menu week, nor do you have to use them in consecutive order. And, you can use them to supplement your existing menu weeks.

NutriStudents K-12 and AASA forge partnership

AASA, The School Superintendents Association, and NutriStudents K-12 have partnered to help schools maintain internal control of their foodservice programs while reducing the administrative responsibilities placed on food service staff.

"The nutritional well-being of a child is a critically important factor for how that child learns," said Daniel A. Domenech, executive director, AASA. "With billions of school lunches served over the course of a school year, we are pleased to partner with a foodservice program that is making a positive difference in school cafeterias across the country."

NutriStudents K-12 helps school districts to:

- Increase revenues by enticing more students to participate in meal programs with the delicious, chef-created, USDA-compliant breakfast, lunch and snack menus, as well as promotional tools to engage students, staff and parents.
- Reduce food costs with simplified market baskets and precise commodity ordering with the Commodity Forecasting Tool.
- Save staff time spent on menu creation, reporting, ordering and training with supplied reports for all menus, and training resources on Offer vs. Serve, reimbursable meal requirements, serving procedures and food safety practices.

"We are extremely happy to be associated with AASA, the nation's premier organization that represents the leadership of our public school districts," said Nancy Close, CEO and co-founder, NutriStudents K-12. "As foodservice directors continue to struggle to offer menus that comply with USDA guidelines, operate within their budgets, maximize use of their commodity foods and prepare for their administrative reviews, they need help. Our program helps them overcome many of the challenges they face by providing real food and real help — to achieve real results."

Read the complete [letter of endorsement](#).