

Serving Your Solutionⁿ

School Name:

Hood River, Westside School

Contact:

Joanne Franz

Site Type:

Central Kitchen Individual Site

Participation Count:

3 schools = 560



Is it ok to share your contact information with other nutrition programs regarding your model? (Y/N)

Y

Challenge

What challenges were you facing in your school nutrition program?

We transport food to two other sites. One site the food is transported in hotel pans, but the other site is transported in servings. We were putting hot entrée items in styro foam bowls and lidding them. Depending on what it was that was being transported, it would end up with a melted lid so we had to be careful as far as what we could send, which limited what was offered. Also, we do boats with yogurt and bagels or muffins and would wrap them in saran wrap. The saran wrap did not always stay on, which left it difficult for the kids to grab sometimes.

Solution:

How did Serving Your Solution help?

The plastic sealer has made such a big difference! We now transport all our hot entrees to the other site and never have to worry about anything melting. The kids are getting soup, now, as well as anything else we wish to send. It is so quick and easy to use and there is no spillage. It is easy to serve and to unwrap. It stacks so nicely, making packing so much easier. It is so beneficial for our yogurt boats. We just put the food in, seal and they are ready to grab. Also, because they are sealed, we can use them another day or two, if they are not all taken. The food stays fresh.

Result:

What are your successes?

WOW! The yogurt boats have more then tripled in count. And we are making more every week. The kids love the fact that they can see the contents of the boats and if they don't want it they can return it, as long as the seal has not been broken. And the other site is so happy to be getting soup, once again. This is one of the best and handiest piece of equipment we have purchased. Thank you!