

Chef Paul Schutt has joined the Jeffco Food Services Team

Introducing Chef Paul Schutt. Paul has joined the Jeffco Food Services Team as the Executive Chef and Trainer. Paul is a Jeffco grad; he graduated from Evergreen High School and attended the culinary program at Warren Tech. Chef Paul's mission is to help Jeffco transition from its current system of "heat and serve" meals to a system of minimally processed foods obtained from local sources. Chef Paul will assist our current staff with menu development, recipe modification, developing product specifications as well as establishing relationships with local providers. Chef Paul will serve as our expert trainer, training all of our employees in the proper methods to prepare the new menu items.

Jeffco has seen many changes to its Food Services Program over the past year. Jeffco received over \$179,000 in ARRA Stimulus Funds for Food Service Equipment and will be replacing major pieces of equipment including ovens, ranges, freezers, walk-in coolers as well as replacement serving lines at 11 sites. We additionally will be installing steamers at 64 sites, bringing our total of schools with steamers to 102. Steamers will be a valuable piece of equipment to assist us with preparation of many of our new recipes.

We have seen many changes in food products this past year. Chocolate milk has been reformulated so that it contains no high fructose corn syrup and reformulation of the strawberry milk should be completed by the start of school. Our yogurt at the elementary schools is now a product that contains no high fructose corn syrup and no artificial colors or flavorings. All breakfast cereals are low sugar and contain at least 2 grams of fiber. We will be featuring new bread products this coming school year. We will be serving 100% whole wheat products that are 100% natural with no additives, no preservatives and no dough conditioners. Canned vegetables have been replaced with either fresh or frozen. We have begun our practice of purchasing local products with Phil's Fresh Foods in Boulder providing us with our burritos which are 100% natural with no additives or preservatives and marinara sauce from the Blue Parrott in Louisville which is also 100% natural. We conducted focus groups last winter with students from the Wheat Ridge area. As a result, we piloted a new type of service at Standley Lake. It features a "Chipotle" type of serving line which we call Build Your Own Burrito. We will expand this service to 5 more high schools and 2 middle schools in the fall.

Food Service is working very hard to continue to become "greener". We will return to washing plastic trays in the elementary schools this fall in place of the Styrofoam plates which have been used in recent years. As Jeffco Schools implements a district recycling program, we will now be able to recycle all of our milk containers.