
RSU 9 FOOD SERVICE UPDATE

March 2024

Andrew Hutchins-Director of Food Services

Keeping it Fun

It's been said "When you love what you do, you never work a day in your life". My typical board reports share a lot of data and statistics about student meal participation, operating costs, and program investments. This is partly because it's important information to share and partly because I'm kind of a "data nerd" when it comes to monitoring my area of responsibility. However, it's equally important to remember why we do what we do every day and celebrate the little things that bring joy to our students, and equally, joy to our staff.

_ Chef Andy



At Academy Hill School, team members Misty, Janice, and Beth take great pride in their kitchen and their serving line. They decorate for every holiday and every season. The students just can't wait to see what they come up with next! This month's theme is a combination of St. Patrick's Day and Dr. Seuss' birthday. There is no special event that goes by without these ladies participating!

Chef Amanda and self-proclaimed "Salad Queen" Ellen don't miss an opportunity to dress up. For spirit week at the Middle School, they dressed up as Principal Black for "dress like a teacher day" earning plenty of laughs from students and staff alike. Other costumes have included Christmas Elves, A Thanksgiving Turkey, and even transforming the cafeteria to "lunch lady land" for Adam Sandler Day.





Excited students line up for Omelet Day at Cascade Brook School. Chefs Tori and Dave prepared omelets to order as a monotony breaker at breakfast. Students loved the opportunity to have a custom omelet made to order, just for them. Several students I talked to had never had an omelet before but decided to give one a try anyhow. This event will absolutely be “back by popular demand”! A thank you shout out to the CBS staff for starting classes a few minutes late as the line for omelets was so long!

High School student James is seeking a career in the culinary world. He joins Chefs Beth and Sandy at Cape Cod Hill School from time to time, gaining some insight into the school nutrition side of the business. James is in junior year and will be attending Culinary Arts at Foster CTE next year. That gives me one more year to recruit him!



At Cushing School in Wilton, Dr. Suess’ birthday is a big deal. Chef Alison always makes sure to include some green eggs and ham to help make the day a special one.

At Mt Blue Campus, the digital media students are working with our kitchen team to create a series of photos and video clips of the many offerings in the food court. The pictures and videos will be displayed alongside the menu and other information on digital screens throughout the campus.

