



Volume 21
Spring
2017

Delivering on Student Well-Being

Sodexo Future Chefs Compete to be Local Food Heroes

While healthy eating can be a challenge for kids and parents, elementary school students will use their creativity and culinary skills to make healthy comfort food recipes in the 2017 Sodexo Future Chefs Challenge. The national initiative, now in its seventh year, was created to get students thinking about making healthy food choices while also encouraging them to be active and creative in the kitchen. 256 school districts across the country are holding Future Chefs events throughout February and March. The winning student from each



participating district will be considered for regional finalist awards, and the selected regional finalists will vie to become one of five national finalists competing for the public's vote on SodexoUSA.com. Good luck competitors!

The [Sodexo Future Chefs Challenge](#) is just one of the many ways that the company shares its health and well-being expertise with the clients, customers and the communities it serves. Follow the Sodexo Future Chefs Challenge at [#SDXFutureChefs](#).

Take a look at these Future Chefs at [Sperry Elementary](#) in Oklahoma and [Imagine Coolidge Elementary](#) in Arizona.

Sodexo Committed to Reducing Sodium in Student Meals

Sodexo is continuing its mission to reduce sodium levels to comply with Target 2 requirements. This mission is driven by working with manufacturing partners, continuously assessing the nutritional content of recipes and obtaining student feedback. In January 2012, as required by the Healthy Hunger-Free Kids Act of 2010, the U.S. Department of Agriculture's Food and Nutrition Service enacted [new, science-based nutrition standards for the National School Lunch Program and School Breakfast Program](#). The standards are designed to help reduce the sodium content of meals gradually over a 10-year period with two intermediate sodium targets impacting elementary, middle and high school meals. Over a 10 year period of time, this would result in a 50% reduction in the sodium content of school meals. Target 1 took effect on July 1, 2014 and Target 2 sodium requirements are going into effect July 1, 2017. As a result of some schools feeling challenged to meet the Target 2 levels, USDA is offering school flexibility during the administrative review process. This means that USDA will continue to assess whether schools are meeting the Target 2 level

requirements, but if they are not, they will not be met with fiscal sanctions at this time. One of the perceived barriers to meeting this target is the reality that many food manufacturers require significant lead time to conduct product development that results in acceptable products with lower sodium and product availability. Sodexo has continued to monitor the USDA guidance and has worked proactively to steadily reduce sodium levels in breakfast and lunch meals served at over 4,000 sites across the country. Sodexo will continue to serve nutritious, lower sodium meals students love to eat.



Healthy Payoffs from the Healthy High School Challenge

Every October, we present [The Healthy High School National Challenge](#), an exciting event designed to drive sales and participation, reinforce the importance of making healthy food choices with our students and help build ongoing excitement around your foodservice program. Sodexo-managed high school programs like yours from around the country try to out-perform each other by earning points for served reimbursable meals and healthy a la carte snacks and beverages. The more meals, healthy snacks and beverages you serve, the more points your school will earn toward winning the challenge and the Top Prize is \$5,000.

Roosevelt High School—

William Pickering - GM

“Roosevelt High School used the money it has won to pay for numerous dances and celebrations...After Prom Safe Streets program...Trips to the Denver Museum of Natural History. They love it!”



Bucyrus City Schools—Lorie Pennington - GM

“The principal at Bucyrus spends the money on the students through the food service program by doing some of the following...Picnics in the spring...Student appreciation week - Ice Cream bar, cookie day, funnel fry Fridays, also purchased a poster printer so the students could make posters for the school using technology...”

Preparing Sports Fields for Spring

During the winter months, our Facilities Management team works hard to keep landscapes maintained and ready for the next growing season. Trees and shrubs are trimmed. Limbs and other debris from the winter storms and prior year's growth season are collected. Equipment is serviced and grounds are prepared for the start of the Spring sports season. This includes reconditioning sports fields which age during the winter season as they sit idle. Weather, vermin, insects, and other factors affect the safety and serviceability of sports fields and it's critical to recondition them now for sports activities coming in Spring.

- For soccer and ball fields, inspect fields for depressions that could result in foot and ankle injuries. Goals should be secured, home plates should be firmly in place, batters boxes should be level and appropriately compacted. Pitchers mounds should be properly constructed and depression-free. Inspect bleachers, dugouts, and backstops, making repairs as necessary.
- Inspect irrigation systems that are installed to ensure they are free of breaks and other leaks. Ensure the system is recharged, then realign sprinkler heads to ensure all areas receive the appropriate amount of water to make infields and outfields lush and green. Use the same caution with practice fields.
- Review hard surface areas such as tennis courts and outdoor basketball courts to see effects from winter. Treating cracks and sealing surfaces to create a safe court finish is important for durability and longevity of the surface as well as safety. Refresh lines where necessary.

All of these actions set the stage for safety and fun during the Spring Sports Season and are just some examples of the efforts that Sodexo puts into each School environment to enhance student well-being.