

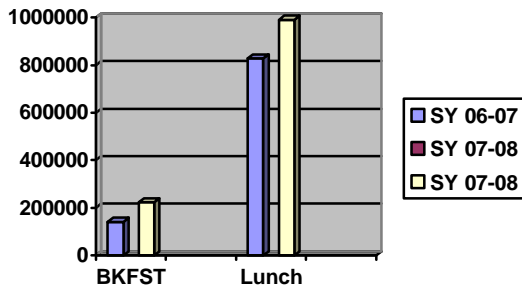
Food Service Operations
 End of year report
 August 2008

From the Directors Pen

It gives me great pleasure to provide you with this end of the year report, So much has taken place this year that it will be hard to capture all of it in this one report. We opened a new school, increased breakfast and lunch meals, implemented marketing programs all while maintaining a high quality lunch program.

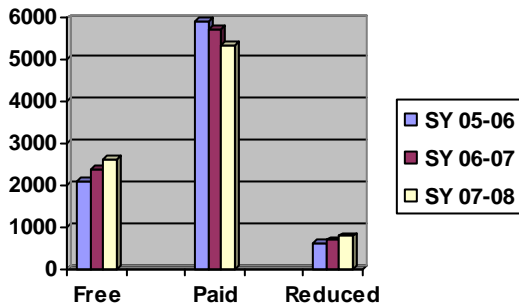
Our commitment to providing healthy and nutritious meals continue to be the focus, this is something we strive and continue to do each and everyday. You will be receiving quarterly updates on the foodservice program and I will meet with district personnel on a monthly basis to go over pertinent information.

Student Participation:



<u>SY 06-07 Bkfst</u>	<u>SY 07-08 Bkfst</u>	<u>SY 06-07 Lunch</u>	<u>SY 07-08 Lunch</u>
140,992	223,576	828,761	990,426

As you can see by the numbers above we have increased both breakfast and lunch meals over the prior year. The chart below will illustrate the breakdown of students that participate in the program by status.



Status	SY 05-06	SY 06-07	SY 07-08
Free	2075	2364	2632
Reduced	612	676	779
Full Pay	5910	5742	5334

As the chart shows above we have increased the amount of free and reduced students we serve in the lunch program. I think it is interesting to note that as we increase the amount of free and reduced students the number of paid students has decreased, this is due to the fact that the impact of our economy and more people are qualifying for free and reduced meals. Our free and reduced enrollment has increased from 24% in SY 02-03 to 40% in SY 07-08

Customer Satisfaction:

We continue to strive daily to provide professional customer satisfaction for the district; we have taken on the motto “We are ARAMARK we are here to serve”. This motto has kept the focus on striving to meet all the needs of the district and community at large.

This year we have provided food items to the Family and Consumer classes to help in their menu planning and decreasing the amount of funds they will need to spend. The food items were received from Government commodities and are for district student use.

I had the opportunity to address a class at Belvidere North High School explaining the responsibilities of restaurant/kitchen workers. Many of the students were surprised to hear how much work goes into preparing lunch for them on a daily basis.

Donations to several organizations within the school district have also been made over the last year. As we continue to move forward we will continue to work to meet and exceed the districts needs.

Student Work Program

New this year was a student work program; this program was the brainstorm of Mr. Ortenga from Belvidere High School. This program was designed to provide students with a job to help them understand the importance of excellent work habits. It was an incredible success, as we had two students who were actually hired by us to work in the kitchen during the school day. These students had to go through all essential training and performance evaluation as any other candidate. We hope to continue the program this school year.

The students worked for 1 hour per day stocking shelves and preparing menu items for lunch. Once the students realized that we were treating them just like any other employee their level of dedication and responsiveness increased.

At the end of the year the students asked if they could return next year, we are waiting to see if this program will be continued. I truly believe that the students involved really got a feel of what the world of work was like.

Nutrition and Wellness Initiatives:

This year we continued our focus on providing nutritious meals and snack items for the students of the district. We have switched to whole wheat crust for our pizza's, wheat bread for our sandwiches, and have even found a cookie that is of a nutritious value.

As we look for new snack items to provide for the district we look to the guidelines set by the districts wellness policy to guide us in our selections.

Our mascot "Spike" provides nutritional information to elementary students each month, this is done by nutrition education and monthly student giveaways.

At the Secondary levels we provide information through a program entitled "Treat Yourself Right" this program is designed to show students which menu items are of a higher degree of nutritional value. The advertisement is done through posters and meal identifiers.

We continue our APPLES program at the Meehan Elementary School; this program involves nutritional education in every subject matter for each grade level. In talking with the principal it is a very valuable and informative program, one they wish they could roll out at each location.

As we move forward we will continue look for ways to continue to provide nutritional choices for the students of the district.

Health Department Inspections

Each year we receive surprise inspections from the Boone County Health Department, these inspections cover everything from dating of food items, proper temperature, sanitation procedures and other information. I am pleased to say that since we have been here we have always received scores of 95%-100%. All of our managers and head cooks are certified in food sanitation and have received scores of 85 and above on the examinations. We also are very proud of the fact that several of our have the majority of the staff certified in sanitation.

Promotions

This year we had a few promotions in the district, Paul Watkins was promoted to a District Manager ARAMARK Education, K-12, covering School Districts in Central Illinois. I have been promoted to the role of Foodservice Director for Belvidere CUSD 100. The transition went very smoothly due to great planning and many years of experience with Belvidere CUSD.

This promotion left a vacancy in the Assistant Foodservice Director Position and July 2008 we had Ms. Jayna Sattison join our team. Jayna comes to us with a BS Degree in Family and Consumer Sciences from Ball State University as well as Degree in Culinary Arts from Johnson and Wales University. She also has extensive work experience in a institutional Food Service. Jayna has met the key people at Central office and will have the opportunity to meet members of the board at a later date. We are very pleased to have Jayna aboard and welcome her to the ARAMARK/Belvidere CUSD #100 partnership.

Employee Recognition

Over the past year we have taken the opportunity to recognize several of our employees for going up and beyond expectations. Many were recognized for helping to increase breakfast and lunch sales, coming up with new ideas to help build business, obtaining perfect attendance, and meeting goals set for their location. We also recognized one of our employees who won an award at the Boone County fair. Over the past several years many of our employees were promoted from foodservice workers to managers at one of the schools in the district

Pilot Site

We have been chosen by ARAMARK Corporation to pilot several programs for ease of implementation and accuracy before they roll them out corporate wide. This is a great honor because the accounts chosen are the ones who have shown great results in employee relations, accountability, and a great partnership with their perspective client. Many of the programs that have been implemented in ARAMARK corporate wide have been piloted here in Belvidere.

Award Winning Director

Every year in July, all of the Directors in our Region attend a summer training session. This year I was selected for the "Helping Students Flourish" award in the category for breakfast and lunch meal growth. This was a total surprise and was presented to me in front of my peers and top executives.

I achieved these great results by working closely with principals and administration to implement creative ways to get students to eat breakfast. This past year we served breakfast to all the students in Washington Elementary School and Central Middle School during the ISAT testing. This past year we served snacks to all students taking exams throughout the year.

We hope to continue our focus on Breakfast and Snack participation as this has been demonstrated to have a positive impact on test scores.

As we look forward to another exciting year we thank you in advance for your continued support as we continue to serve nutritious meals to the students of Belvidere CUSD 100.

Did You Know

That ARAMARK Corporation provides the meals at the Olympics that are going on now? That's right 250 ARAMARK Chefs and managers and 7,000 employees will serve over 3.5 million meals during the course of the Olympics. The Registered Dietitians on site at the Olympic village are providing nutritional advice to the athletes, helping them fuel their way to Olympic achievement. This outstanding team will use more than 800 recipes to serve the athletes 24 hours a day 7 days a week.

This is ARAMARKS 14th Olympic Games since 1968. ARAMARK is a proud partner to the International Olympic Committee.

We appreciate your support and partnership and pledge our commitment to service and quality excellence.

Kevin D. Leavy

Kevin D. Leavy
Foodservice Director

