**Kitchen Update September 1st 2020**

**Equipment**

* Awaiting the delivery of a steamer oven, install should be a 1-day process.
* Multiple repairs have been completed this month, including a combi oven, convection oven, and multiple coolers/freezers going down.

**Staffing**

* Due to the pandemic service restrictions requiring no self-service stations running, we have had to rearrange our staff positions to ensure full service. This has caused us to remove the Deli bar option from the lines. We hope to see some changes as the schedules change and the restrictions lift, until then, we are trying to get more substitute employees.

**Service**

* Meal service has been very smooth and Tipton staff has really come together to work around the many issues/restrictions we are all facing. We will continue to find ways to be more efficient until things return to normal.

**Meal Counts**

* We have seen a large drop in meal counts over prior year’s numbers (obviously). We are serving about 45% of the meals we would normally see at this time due to modified schedules, and eLearning mainly. We hope to see our numbers rise as students feel more comfortable will “eating out” as well as some changes to the breakfast pattern in ES.
* We surveyed the families of E-Learning students in an effort to ensure they receive options for meals, and about 180 said they wanted meal options to the home. When they were informed the meals would be picked up at school (not delivered via bus), the number of people requesting meals went down to about 60. We have completed a few weeks of meal service to those surveyed and have been serving about 20 (of the 60 that responded) each time.
* As normal (if anything can be called normal this year) we are seeing an upward trend in meal sales on-site as the weeks/months go on. This is standard every year and the opening month at school is always a low turnout while students get settled.