SED Child Nutrition program office's recognition of outstanding work.

Thank you to all school food service staff and best wishes to those retiring!

Featuring:
- Sebastian Sanchez: Academy Charter School
- Tracy Sullivan: Sandy Creek CSD
- Bill Koucky: Mountain Lake Academy
- Courtney McClelland: Seneca Falls CSD
- Anita Trautwein: Holland CSD
- Tracy Green-Deserto: Orange Ulster Boces
- Craig Orvis: St Lawrence Lewis Boces
- Chelsie Washburn: Hammond CSD
- Brenda Rossi: North Colonie CSD
- Bridget O'Brien Wood: Buffalo City SD
- Elizabeth Corrigan: Liverpool CSD
- Karl Geiger: Long Lake CSD

2022-2023 School Year

Recognizing School Food Service Professionals
Great job!
The food made rivals restaurants and has brightened days for both students and staff who can’t say enough good things about Sebastian and the food service team.

Positive, Caring and Reliable

Sebastian Sanchez, Cook

"Sebastian has over 20 years working in restaurants and what he brings to the students table is passion, experience and a love for food." - Michael Banschback, Food Service Director

92% Lunch Participation!!

Student participation has increased with Sebastian’s new menu items: Jerk Chicken, Stir Fry, and Grilled Chicken Pesto Sandwiches

The food made rivals restaurants and has brightened days for both students and staff who can’t say enough good things about Sebastian and the food service team.

Thank you!
Tracy Sullivan, Food Service Director

Tracy is passionate about ensuring students have a "full stomach of healthy foods."

Expanded CN programs
- Afterschool Snack Program
- 30% NYS Initiative
- Local Food for Schools Cooperative Agreement Program

Annual movie theme with giveaways
This year’s theme was Willy Wonka and included "Golden Tickets" on certain meal components. This gets students excited to eat school meals!

Tracy comes from a long family history of "feeding people."

"Serving local farm fresh meats and produce provides our students with a first-hand look & taste of how they can grow & cook the same foods at home." - Tracy

“WOW!!!”

Tracy has been in the food service industry for over 48 years!
Bill Koucky has been in food service for over 40 years!

His experience includes being a culinary instructor at the New England Culinary Institute.

Bill provides diverse meals from around the world, uses fresh vegetables from the garden, and cooks from scratch!

"Bill enjoys the challenge of introducing new dishes while also working within the component guidelines for the school nutrition program. The impact has been profound on our campus. Providing delicious and healthy meals not only helps our students physically but also sets the tone for a positive outlook on the day."

-Matt Verni, Business Official
Courtney McClelland is a huge asset to Seneca Falls CSD. She goes above and beyond what is expected of her and is able to maintain a positive outlook!

Food Service Director, Stephanie Lyon-Lawrence, refers to Courtney as her "Right Hand Person"

Way to go!
Holland CSD
Erie County

Anita Trautwein
Food Service Director

"Anita's experience has been invaluable."- Christine Ljungberg, Business Official

Since starting at Holland CSD, Anita has:
- Provided vital training to staff.
- Increased participation.
- Helped build camaraderie.

Jen Konarski (left)
Nicole Farrell (right)
Anita Trautwein (center)

Anita nominated two food service workers for Holland's Triple H Award - Holland's Highest Honor!

Provided much needed training
Increased participation
Professional Teamwork
Knowledgeable
Personable
Great Rapport
Truly Amazing!

Anita retired from Alden CSD in 2021
She came back to help Holland CSD in the spring of 2022!

46% lunch participation!
The amazing team led by Food Service Director, Tracy Green-Deserto, provides over

- 605 daily breakfast meals
- 648 daily lunches
- 195,000 free meals per year

Orange Ulster Boces
Orange County

125 Years of Combined Experience

Dedicated
Sets the bar high
Joann
8 Years
Barbara
16 Years

Team Player
Robin
6 Months

Perfectionist
Michele
17 Years
Carmela
18 Years

Great Attitude
Cristina
2 Years
Jennifer
2 Years

Happy
Gary
33 Years

Well-oiled machine
Knowledge is no good if it is not shared!

Thank you to Craig Orvis, for his dedication to many schools over the years.

He has not only worked in Child Nutrition as Cook Manager, Food Service Director, and SED Master Instructor, but also became a bus driver for the schools!

Craig Orvis, Food Service Director

Craig has worked in several schools throughout his 35 year career:
- Lyme Central School
- Watertown City SD
- St Lawrence Lewis Boces
- Carthage CSD

Craig understands the important role Child Nutrition plays in helping children thrive. He is proud to have been there with his staff to support students and families with healthy, balanced meals.

Craig believes that networking is imperative for Food Service Directors. He has enjoyed sharing his knowledge as a Master Instructor and encourages directors to reach out to experienced directors in their area.

Craig finds joy in interacting with the students both in the cafeteria and on the bus.

Craig's Catchphrase: “Just feed my kids”
Hammond CSD  
Saint Lawrence County

Chelsie Washburn,  
Cafe Manager

Chelsie started at Hammond CSD in August 2022. She has many years of experience working in food service and served as a General Manager of a small family-owned deli. "Chelsie is extremely dedicated and fully invested in serving the best quality meals to our students."

-Blaine Hoppel, Food Service Director

Chelsie believes that creating an environment that is both welcoming to students and staff is essential.

To maintain high participation, Hammond CSD provides a menu that is vast in variety but includes past favorites.

Detailed production records ensure daily offerings last the duration of breakfast.

Green eggs for Dr. Seuss’s birthday!

36% SBP participation!

Nearly 50% lunch participation!

Fresh, local apples!
After 24 years in school food service, Brenda is retiring! Brenda wore many hats during her time at North Colonie, and is knowledgeable about every job in the kitchen.

**Brenda's favorite memories include:**
- time with students, creating connections and happy faces during tough times!
- She will fondly remember when she was the school baker, making fresh baked goods for the students.
- Brenda will miss the staff, her colleagues and the students.
Reminders from Bridget:
There is always something to learn
Keep building on what you have
Create partnerships

"There are bright spots everywhere you look!" - Bridget

Staff!

Buffalo City School District
Erie County

Bridget O'Brien Wood, Food Service Director

After 31 years of service, Bridget is retiring! Bridget has loved her work and remembered a time early in her career when she was told "There is no greater vocation than to feed a hungry child". She lived by these words throughout her time with Buffalo City School District and fed over 26,000 children per day!

Bridget is a leader in the farm to school community and implemented many initiatives to better serve her students.

Bridget is proud of the connections she facilitated between local farmers and the school district. Bringing fresh, local product to schools, creating a sense of community, and introducing students to farming and new foods!

Bridget will miss watching the fantastic staff interact with students and each other. She enjoyed seeing staff grow and change in their careers and personal lives.

ED Master Instructor

Erie County

Bridget is a leader in the farm to school community and implemented many initiatives to better serve her students.
Elizabeth started working at Liverpool CSD part time while balancing her young children and employment. She quickly began to love the staff, environment and students. Over the years, her passion for the Child Nutrition Programs has grown. She recently received credentials as a "School Nutrition Specialist" after being awarded the "Memorial Trust Fund" scholarship from SNA.

Some of Liverpool's best practices include taste testing with high school students in the business class to develop a marketing program for the Child Nutrition Programs.

Liverpool food service staff utilize a staff training day to complete in a "Top Chef" style competition.
After 24 years of superb service as the Food Service Director, Karl Geiger has retired.

Karl's words of wisdom for new Food Service Directors:
"Stay hungry for knowledge and growth in your field"

Karl loved being an integral part of the community and enjoyed watching the students grow throughout the years.

Karl concluded his career by teaching the next generation of Child Nutrition professionals at the SED Child Nutrition annual Professional Cooking Training!

We wish him well as he moves on to his next adventure. He is looking forward to more time with family. Thank you Karl!
Have a great Summer!

Send your best practices to cnspotlight@nysed.gov

Thank you!