

Sandy Creek CSD Mountain Lake Academy Sebastian Sanchez

Tracy Sullivan

Courtney McClelland Seneca Falls CSD Bill Koucky

Orange Ulster Boces

St Lawrence Lewis Boces Anita Trautwein Tracy Green-Deserto

Hammond CSD

North Colonie CSD Craig Orvis Chelsie Washburn

Buffalo City SD Brenda Rossi Liverpool CSD

Bridget O'Brien Wood Long Lake CSD Elizabeth Corrigan

Karl Geiger

## NYSED CHILD NUTRITION

RECOGNIZING SCHOOL FOOD SERVICE PROFESSIONALS

2022-2023 SCHOOL YEAR



SED Child Nutrition program office's recognition of outstanding work

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



#### **Academy Charter School**

Nassau County



Sebastian Sanchez, Cook Positive, Caring and Reliable

Great job!

92% Lunch
Participation!!

"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

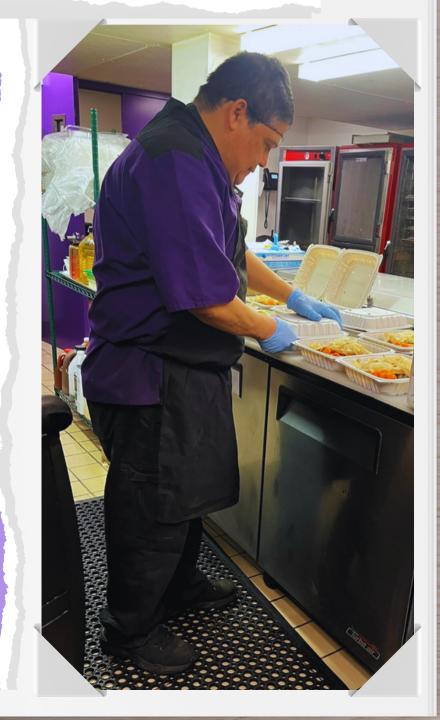
Student participation has increased with Sebastion's new menu items: Jerk Chicken, Stir Fry, and Grilled Chicken Pesto Sandwiches





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.



# ::Sandy Creek CSD:: Oswego County



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Tracy

has been in

the food

service

industry for

over 48 years!

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

Tracy Sullivan, Food Service Director





**Apples with chocolate** hummus in a waffle bowl



**Tater Tots with sloppy** joe!



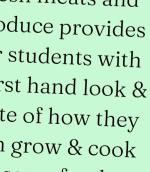
Annual movie theme with giveaways This years theme was Willy Wonka and included "Golden Tickets" on certain meal components This gets students excited to eat school meals!



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



Bill Koucky, Food Service Director

Sesame Noodle
Salad with
Chicken and
oranges —

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

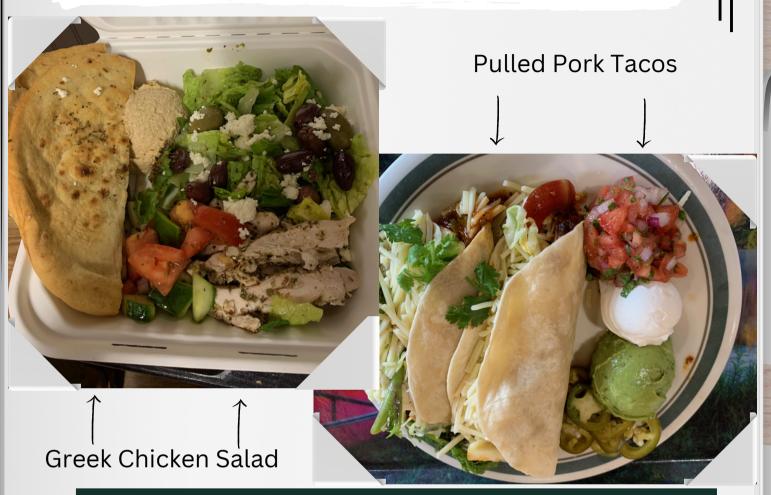


Bill Koucky has been in food service for over 40 years!

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



## Mountain Lake Childrens Residence Essex County



"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

3 words to describe Bill:

Positive

Motivated

Resourceful



## Cook Manager



courtney
has been
with Seneca
Falls CSD
for over
15 years!

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"

### Seneca Falls CSD

**Seneca County** 



A few words to describe Courtney are:

Positive
Leader
Reliable
Team Oriented





Way to go!

Thank you!



#### **ANITA TRAUTWEIN**

**FOOD SERVICE DIRECTOR** 



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

Nicole Farrell (right) Anita Trautwein (center)

46% lunch

participation!

"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!

### **Holland CSD**

**Erie County** 

#### **INCREASED PARTICIPATION**



**GREAT RAPPORT** 



TRULY AMAZING!

Anita retired from Alden CSD in 2021



She came back to help Holland CSD in the spring of 2022!

Jen Konarski (left)





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

### 125 Years of **Combined Experience**



Joann 8 Years

Team Player



Michele 17 Years

Great Attitude



Jennifer 2 Years



Sets the bar high



Robin 6 Months

Perfectionist



Cristina 2 Years

Well oiled machine



Barbara 16 Years

Flexible mmmm



Carmela 18 Years





Gary 33 Years

St Lawrence Lewis

BOCES

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!



SED

Master

Instructor

Craig has worked in several schools throughout his 35 year career:

- Lyme Central School
- Watertown City SD
- St Lawrence Lewis Boces
- Carthage CSD



Craig Orvis, Food Service Director











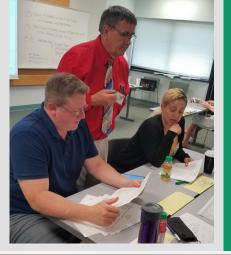
Craig understands the important role Child Nutrition plays in helping children thrive. He is proud to have been there with his staff to support students and families with healthy, balanced meals.

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"



"Knowledge is no good if it is not shared!" -Craig \*





### 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 extremly 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



36% SB

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







Nearly 50% lunch participation!

#### **Brenda Rossi**

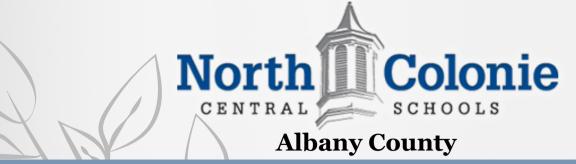
**Cook Manager** 



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.



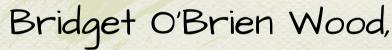
Brenda will miss the staff, her colleagues and the students.

Retrement

## Buffalo City School District & Erie County

Now!
31 Years





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 word 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 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.

Reminders from

Bridget:
There is always
something to learn

Keep building on what you have.

Create

"There are bright spots bright spots everywhere you look" you look"





#### Liverpool CSD

**Onondaga County** 



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.



Liverpool food service staff utilize a staff training day to complete in a "Top Chef" style competition



## FRESH ~ ERUITS





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

# Lake CSO Hamilton County



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

**Professional Cooking Training!** 



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.



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



