

Dear Parents/Guardians,

Metz Culinary Management is proud to introduce our Craveables program to our dining program. Craveables was developed as an exciting alternative to the every day menu options available to your child(ren). Similar to the build-your-own meals that you will find at your local grocery store in the meat/deli section, Craveables is a complete, reimbursable meal featuring 3 of the 5 main components of a lunch, including whole grains and a fruit and/or vegetable.

Students at the elementary level will be able to choose from a variety of fun meals, including:

- Create Your Own Pizza Craveable, featuring whole grain flatbread pizza slices, pizza sauce, mozzarella cheese, 100% fruit juice Capri Sun, and Goldfish Crackers
- Turkey & Cheese Craveable, featuring turkey and cheddar cheese cubes, baby carrots, and Goldfish crackers
- Super Fruit Craveable, featuring apple slices, red and green grapes, mozzarella string cheese, and Goldfish crackers.

At the middle school and high school levels, students also have a great variety of choices, including:

- Walking Taco Craveable, featuring seasoned beef, shredded cheddar cheese, a bag of baked nacho cheese Doritos, and a bag of apples slices
- Grilled Chicken Craveable, featuring grilled chicken strips, peaches, cucumber slices, and pretzels
- Bread Stick Dipper Craveable, featuring two whole grain bread sticks, pizza sauce, mozzarella string cheese, and a cup of peaches

These are just some of the many great selections that will be available to your child(ren). Our team has developed marketing pieces, including posters and stickers to help students identify the Craveables as a lunch option. Craveables will also be identified on the monthly lunch menus sent home by the District. Below are the two identifying logos of the Craveables program. Please encourage your child(ren) to try one of these new nutritious lunch options and let the cafeteria team know which one they liked the best.

Elementary Identifier

Secondary Identifier

Sincerely,

Im Dickson,

Senior Vice President of Education

Metz Culinary Management











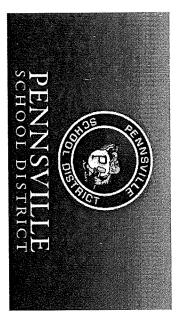








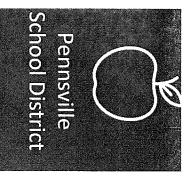
School District Pennsville





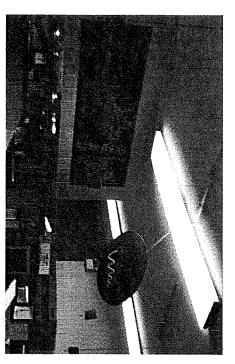
# Summer Nakeover

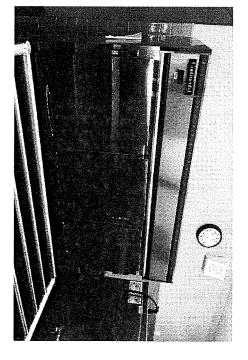
Pennsville School District

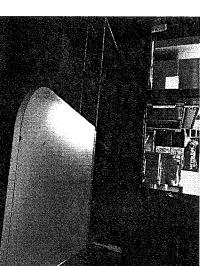


#### Reconceptualization of the Kitchen Layout

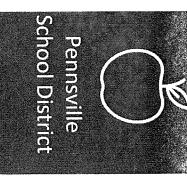
A visit from the district culinarian, Jamie Porter, led to some rearranging of the high school





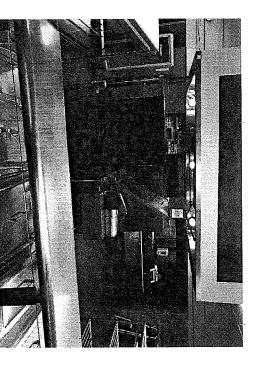


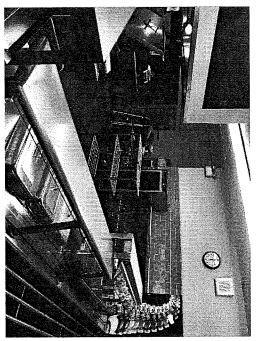
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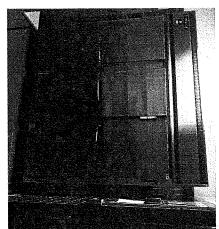


#### After - New Layout

 New layout opens up needed space behind serving line & prep area, moves 3 door reach-in out of the main kitchen and into outer office area.

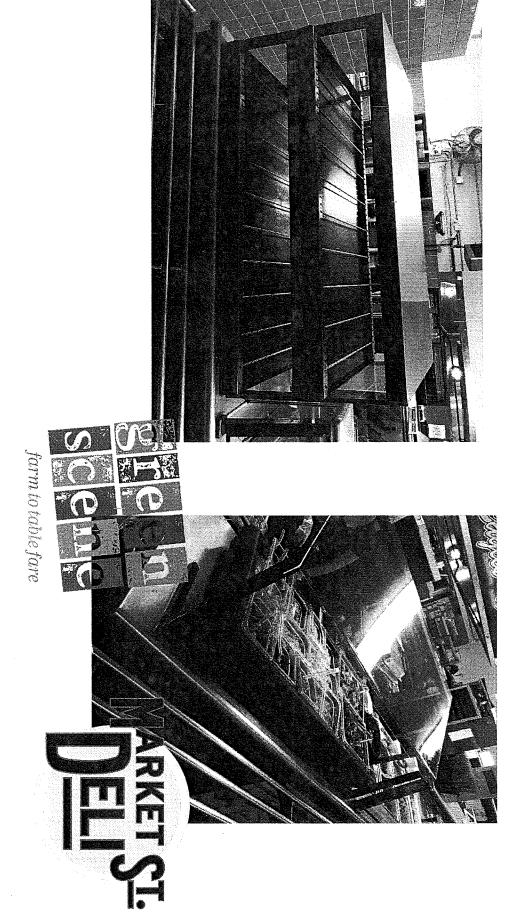






## Bringing J. Clark's Grille to Guests

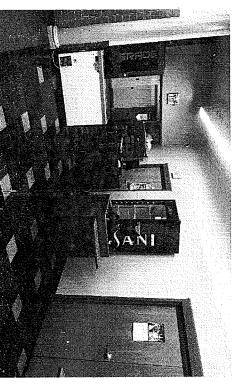
Offering fresh, made to order grille items daily, instead of the chute.

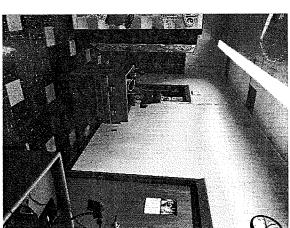




 Cool greys replace the loud yellow. New vendor coolers easily tie in with the new color scheme.

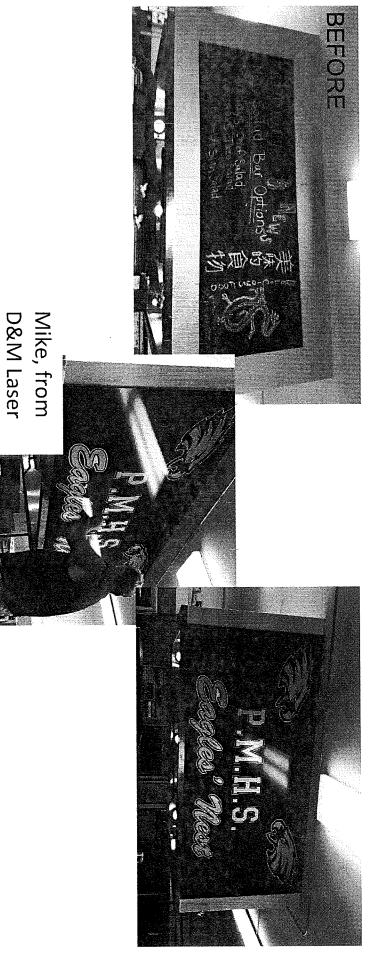








 Another suggestion from the Metz district culinarian was to name our newly designed space.



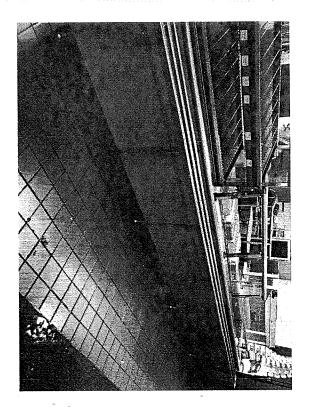
new sign.

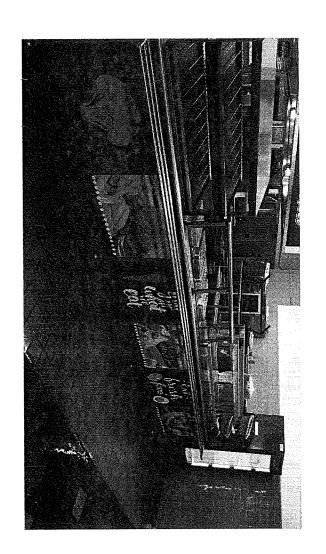
hanging our

lmages,

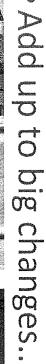
### ) New Signage

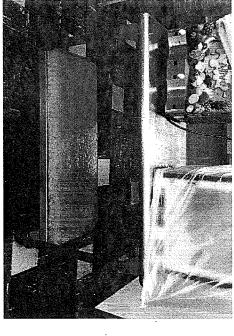
High mounted fans prevent the standard hanging school's layout. signage. With the help of Metz's imaginative marketing team, a design was chosen, just for the high



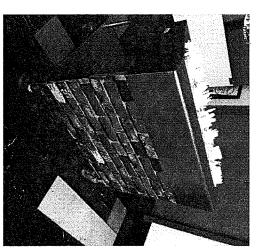


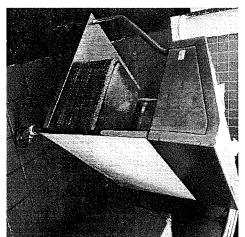






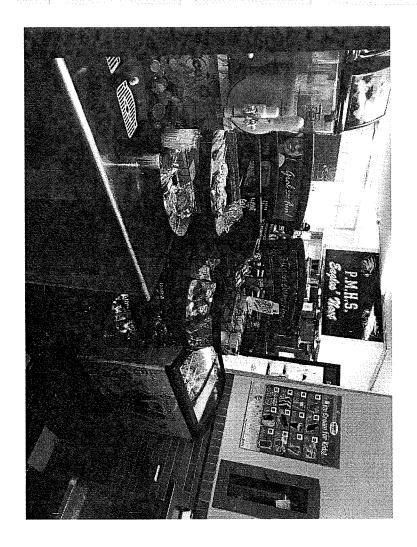


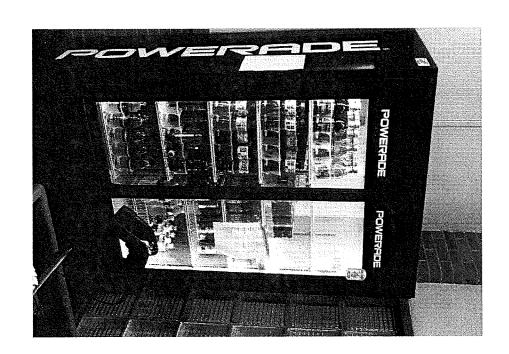




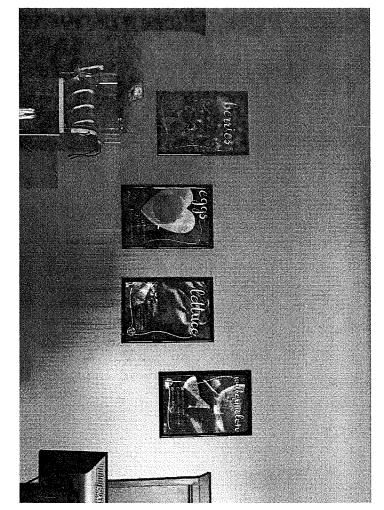


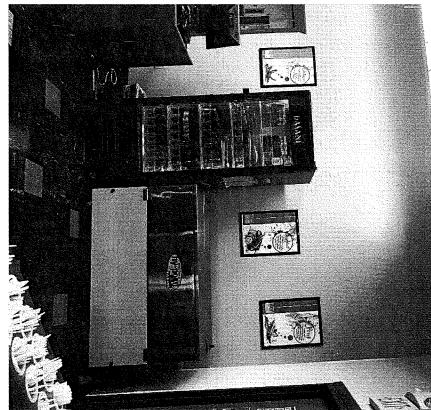














#### Big Changes