

Correctional Foodservice Census: Expenditures Down 2%

Down in the rate of incarceration across all types of correctional facilities led to a slight decline in food expenditures, according to our latest industry survey. But expansion of infrastructure, while also curtailed, is still forecast for the next year. And, price has become more important for prison food buyers than on-time delivery and even quality.

TRENDSETTERS

Black Valley schools targeting catering for foodservice program growth at Utah's Delta Center arena makes brand concept changes easy. System at Univ. of Iowa Hospitals/Clinics streamlines transactions. Dept. of Corrections gives thumbs-up to versatility of combi ovens.

FOOD SECTIONS

Specialty Coffee

'Socially responsible coffee' grows among foodservice contractors.

Turkey Time

Consumption is high this time of year—but it's growing at others also.

Colleges: Simple and substantial

A top sandwich choice.

Schools: On more daily menus

A dish with dressing.

Corner

Soy

Many varieties increase the dimension of any menu and are an Asian natural.

Know-How: Sugar, Sweeteners

For something sweet is universal—and customer perceive that as value.

Signature Ideas

Starts and other creative signature desserts can prompt positive response.

Healthcare Spotlight

(CA) hosp. finds—and meets—demand for polenta, veggie stir-fry.



DEPARTMENTS

Jack

Metropolitan Life Insurance expands its national fdsv. agreement with Sodexo.

gton

Cracks down on national school lunch program over-certification.

Class Action Fairness Act seeks end to 'jackpot mentality' of litigators.

Success Act would help turn the disabled into a manpower pool.

Department of health bans use of latex gloves, proposes alternatives.

New recall guide designed to help school cafeteria managers respond.

Repeats warning that minimum wage increased would hurt foodservice.

Plans increase in purchases of pork and pork products for meal programs.

Management

Group's revamp of Au Bon Pain continues in higher ed & healthcare.

Interview: Canard lands first NYC museum, looks to add staff, expand.

Catering Services debuts with eye toward off-premise events in CT, NY.

Airfood lands new \$48 million, 10-year contract at Boise (ID) Airport.

Svc. Professionals spends summer vacation promoting child nutrition.

Interview: Frontier Foodservice explores B&I, LTC opp'ties in Dallas.

Who acquires Patriot Medical Technologies, eyes multi-service growth.

Food Service wins 5-year, \$4-million contract at Univ. of Baltimore.

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HANDHELD THE KEY:

PHILLY BREAKFAST RISES

Breakfast participation is expected to increase by 4%-5% this school year at The School Dist. of Philadelphia (PA) thanks to the introduction of grab-and-go meals and the continuing success of in-class breakfasts.

Last year, participation was up 8.3% over the 2000-'01 school year and with the increase this year, dir. Paul Harvey Schmid expects to be serving breakfast to approx. 33% (and lunch to 69%) of the enrolled children.

65 school pilot: Between 60 and 65 of the 327 feeding sites will begin the semester offering the meals. Some principals have not approved the grab-and-go breakfast even though it's very little work for other school employees. Teachers don't have to deal with trash, he says, since

it is dealt with by the f/s staff, or occasionally by building staff.

Grab-and-go breakfasts are served from carts at the school entrances, manned by f/s employees who can ensure kids take foods from at least three of the four food groups. "We hope they sit down and eat, mostly in classrooms—but some kids will eat on the go," says Schmid.

"The older kids often don't want juice or milk so there can be some cost-savings by not prepackaging foods."

Foods include super-buns, fruit-filled turnovers, vitamin-enriched doughnuts, muffins, etc. "Cereals and hot foods don't work; it must be handheld items." Similar foods are served for the in-classroom breakfasts. Schmid expects about half of meals to be in-class and half to be grab-and-go.

NEW ICE CREAM, ITALIAN UNITS:

Lehigh U. partners with locals

Lehigh Univ. (Bethlehem, PA) has welcomed two local f/s merchants on-campus in an effort to improve town-gown relationships.

The two new operations have opened in the new Campus Square Complex, a \$25-mil. venture which opened last month. It also houses apartments, a parking garage and a Barnes and Noble bookstore.

Students' choice: Selected via student surveys, each new restaurant is managed and contracted separate from Lehigh's other dining locations operated by Wood Dining Svcs. The two are: The Cup Ice Cream Store and Pastaficio, an Italian restaurant.

Jazzman's Cafe, a Wood coffee shop has also opened in the Complex, under a separate agreement.

Campus Square is a major attraction for students, faculty and staff, as well as the the public, who have access to the complex, according to Barry Gaal, assoc. v.p. of business svcs. He doesn't expect sales to drop in other locations.

Students will be able to use their South Mountain Gold Plus debit dollars, a student debit card, to make purchases at the new restaurants. This

coincides with the plan to make South Mountain Gold Plus available at other local businesses downtown. Each venue pays 3% of debit card sales to the university, in addition to rent.

Barriers down: "This gives students more variety in where to eat," says Gaal. "The days when putting a fence around the campus are gone." Each vendor who signs up for the program is charged 3% on the students' sales.

The new Campus Square restaurants will also participate in First Friday, a downtown promotion with music and entertainment held in the square's outdoor courtyard every month which helps to draw students downtown.

UPDATE

In reference to the Soap Box question of Sept. 15, '02, p. 30, "How do you feel about irradiated foods?"; Michael Barclay, sr. v.p., Southern Food Service, Birmingham, AL, has informed FSD that Sysco has contacted him, asserting that it does not have a policy against selling irradiated product. In fact, it sells it to customers upon request; and previous information given to Barclay's staff members researching this question was incorrect.