



Karen Jorgensen
Kitchen Manager

Support Staff Spotlight

NAME: Edison Elementary Kitchen Staff (Nutrition Services Department)

Kitchen Staff: Karen Jorgensen, Joyce Larson, and Kim Mann

Q. How is the menu different this school year?

A. The district revamped its school menus this year to feature more home cooking and a greater array of fruit, vegetables and whole grain products. The move comes following a listening effort linked to the district's new strategic plan. The district also reconvened the community Nutrition Advisory Council to find more ways to improve.

Q. What are some of the changes?

A. Home style meals are now served four times a week (example: spaghetti and chicken pot pie). All school breakfast meals and lunches meet the USDA guidelines for calorie recommendations.

Q. What additional steps have been made to make meals healthier?

A. No fried foods are served in the entire district. We only use baked products. Desserts are served only twice a week at K-8 schools. Each cafeteria provides a great salad bar full of fruits and vegetables.

Q. Why is variety important for students?

A. We serve two additional entrees each day. The kids like having choices.

Q. How has the use of technology improved service?

A. Our computer system makes it easy for students to pay for meals. It includes a pay online option to make it easier for parents. MealTime Pay Online is not just for payments! The service now allows parents to view their child's account balance and/or set up e-mail notices for low balances. Parents set the low balance amount.

Over 

NOTES:
The Edison Elementary Kitchen
Staff prepares more than 600 tasty
and nutritious meals a day.



Highlights Edison Kitchen Staff

(L) Joyce Larson prepares
tacos for lunch. Edison
students say tacos are
among their favorites.



Karen Jorgensen uses
a high tech finger
scanner to account
for meal payments.
Students no longer
need to carry money
to pay for lunch.



Kim Mann cleans up
after breakfast.