

West Contra Costa Unified School District
Office of the Superintendent

Friday Memo
October 19, 2018

Upcoming Events – Matthew Duffy

October 22: Trustee Area Map Session, Riverside, 6:30 p.m.
October 25: End of 1st Quarter
October 26: Report Card Making, Minimum Day Middle and High Schools
October 29: Trustee Area Map Planning, Stege, 6:30 p.m.
October 30: Trustee Area Map Planning, The Latina Center, 6:30 p.m.
October 31: Minimum Day K-8
November 1: Elementary Conference Day, No School
November 2, 5, 6, 7 & 8: Elementary Conference Days, Minimum Days
November 6: Election Day - many schools will serve as polling locations
November 4-7: DeAnza WASC Visitation
November 7: Agenda Setting, Superintendent's Office, 4:00 PM
November 7: Board of Education Budget Study Session, DeJean, 6:30 PM
November 8: African American Site Advisory Team, DeJean, 6:00 PM
November 12: Veterans Day Holiday, Schools and Offices Closed
November 14: Board of Education Meeting, DeJean MS, 6:00 PM
November 16: Minimum Day All Schools
November 19-23: Thanksgiving Week, No School
November 22-23: Thanksgiving Holidays, Schools and Offices Closed
November 28: Agenda Setting, Superintendent's Office, 4:00 PM
November 29- December 1: CSBA Annual Education Conference, San Francisco

Food Services collaborates with California Thursdays Network to benefit students in eating fresher, California-grown food - Lisa LeBlanc

California Thursdays is a collaboration between the Center for Ecoliteracy and participating school districts, including West Contra Costa Unified School District, to serve healthy, freshly prepared school meals featuring California-grown foods. Food Services is committed to serving a freshly prepared meal made from California-grown food at least one day a week, and is gradually revamping its practices so that fresh, healthier food can become an everyday event. Currently all salads are prepared in house with California grown fresh local produce, and all salad bars and side dishes are stocked with California grown fresh local produce. All bread and dairy items are delivered fresh daily and produced locally. Food Services is working constantly to bring the best quality meals to our students.

On October 4th and 5th, Barbara Jellison, Food Services Director and three staff members were able to attend the California Food for California Kids® Professional Development Series presented by the California Thursdays® Network and the Center for Ecoliteracy team. They participated in demonstrations of quality cooking techniques for preparing fruits and vegetables in a commercial setting (specifically braising, roasting, and knife skills), and demonstrations of quality cooking techniques for preparing fresh proteins in a commercial setting (specifically cleaning a whole

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chicken, braising pork, and preparing raw fish); all techniques which they are working to incorporate into our district meal programs.

On October 25th, Food Services is participating along with 88 other school districts in California Thursdays Collective Action Day and will offer students a lunch featuring healthy, fresh, locally grown produce and ingredients.

Food Services is proud to be a part of California Thursdays, a powerful strategy for improving school meals.

Join us in our cafeterias.

