

Attention NFS Staff: Enhanced Snack Project

- **Starting October 17th, 2011** all floors will have access to snacks through refrigerators on 6D and 9D in designated storage locations. Funds for this program come from a separate source, so please do not use program food for regular production or use regular foods for these snacks.
- The food will be located near the supervisor's office in the small refrigerator as well as on the dark green shelf.
- Every day before noon the bulk prep person will go up to the designated areas and stock foods that require no preparation. These foods include:
 - Yogurt, Oatmeal with disposable bowls, Sugar free Jell-O's, Nature Valley Chewy Chocolate Chip bars, Hard boiled eggs (good for 7 days), Vegetable bags (good for 3 days), Fruit (good for 7 days), Utensils, and Soup (see recipe folder for assortment and amounts of each item)

Place a date of when the food was placed in the refrigerator. While up on the floors stocking take note of the amounts of the following items that would be needed to fill to par. Also pull any foods that are out of date. Then go back to the kitchen and prepare these foods following the recipe guide, and place dates of these as well, on the green shelf. Then deliver the needed amounts up to the floors.

- Cookies, Tossed salads(good for 24 hours), Sandwiches (good for 24 hours), Chicken breast (good for 3 days), and Cottage cheese with ready to serve fruit (good for 7 days)
- These will be delivered to 6D Room 104 and 9D Room 104's and placed in the refrigerator except for the bananas and cookies which will be placed in a bowl on the top of the refrigerator. Half of the each product needs to be put in each refrigerator so that each location has equal amounts of all products
- Plug the information from the par sheet into the computer excel sheet.
- Thank you, this would not be possible without your hard work.

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