

Food & Nutrition Services (SPS FNS)

We're All Heart!

Nourishing the Body, Mind & Spirit of every SPS Student



Welcome!

My name is **Deborah (Deb) Jeffers**, **School Nutrition Director** of the Salem Public Schools' Food and Nutrition Services department. I would like to take this opportunity to personally welcome you on behalf of myself and my amazingly talented, diverse and dedicated staff!

Our department is devoted to the health and wellness of the school children, parents, teachers, and staff across the 12 schools of Salem. We strive to meet the needs of all the students and staff, both nutritionally and socially, by serving a nutritious, no-charge breakfast and lunch of high quality in a cheerful, pleasant and welcoming atmosphere.

Our district is a self-managed food & nutrition service that is at the forefront of the School Food Revolution taking place in our country. Self-management means that the District runs the Food and Nutrition Services department rather than a private company. We have flexibility to quickly adapt our program to new food trends, new food options, and in particular, we are free to choose to work with local food & supply vendors. We believe this reduces our carbon footprint, stimulates our local economy and allows us to serve the freshest food possible.

Parents are Welcome! – If you have a question about the food your child is served at school, please contact my office or stop by one of our cafeterias any time! We have an open-door policy for parents and are happy to show you around the cafeteria.



About Us...

Food and Nutrition Services ♥ Salem Public Schools

***Providing healthy delicious meals that nourish
the body, mind and spirit of every SPS student!***

Welcome from the SPS Food & Nutrition Services staff!

We are so happy your student will be joining us for Breakfast and Lunch at no charge in our cafeterias and classrooms every day! Our staff of over 50 talented school nutrition professionals are here to help your student learn all about eating healthy for life.

Our meals are at no charge for all students because we know that nutrition helps students' attendance, behavior, and academic achievement. Healthy snacks and a few special treats are also available for a minimal cost!

High Quality Food

The school nutrition professionals in Salem are trail blazers. We are raising the bar for schools across the country with high quality, freshly made, healthy school food.

- ♥ **Scratch Cooking** – We put heart into everything we do – from scratch cooking all our meals to educating kids about healthy eating – we always have the students' wellness at heart. We work harder so our students can eat smarter.
- ♥ **Keeping it Local** – School food services may not be what you think! We source as much of our food as possible from local farms, and we process all the raw ingredients ourselves. We

care about supporting our local community.

- ♥ **Food so good, it must be magic** – Salem is proud of its magical heritage. And it should be proud of the healthy, cooked-from-scratch foods its students enjoy every day. From locally caught fish to seasonal fruits and vegetables, this isn't your average school cafeteria.
- ♥ **First to Freight** – Salem is one of the only schools in the country to have a Freight Farm, a pre-assembled hydroponic farm inside an up-cycled freight container. It is capable of producing crop yields at commercial-scale in any climate and any season. In other words, students are offered fresh, healthy greens grown in the same location where they learn every day.

Honesty

We never sacrifice quality or safety in our school cafeterias. We always have the students' health and well-being at heart.

- ♥ **Highly Trained Professionals** – We don't let anyone cook for your children. Because Salem offers scratch cooking, only highly trained professionals can do the job. SPS FNS employees have been trained by a professional chef as part of the Chef to School Program.
- ♥ **Health & Safety Come First** – Our top priorities are our students' health and safety. We are proud to serve fresh fruits and vegetables, whole grains, lean protein, and fresh, local milk every day. Our kitchens and meals are peanut and tree nut free. Access to our kitchens and food storage is highly secured to ensure Food Safety/Defense and Allergen Control.
- ♥ **Parents are Welcome!** – If you have a question about the food your child is served at school, stop by one of our cafeterias any time! We have an open-door policy for parents and are happy to show you around the cafeteria.

Body, Mind and Spirit

SPS FNS nourishes the whole child – helping every student reach her/his fullest potential.

- ♥ **Nourishing the Body** – Scratch cooking with fresh, nutritious ingredients every day at breakfast and lunch keeps students fueled up with healthy foods so they are ready to learn.
- ♥ **Nourishing the Mind** – The cafeteria is a classroom where students learn about and have the opportunity to try new foods like locally grown dark leafy greens and fresh fish off the boats of Gloucester, MA.
- ♥ **Nourishing the Spirit** – The cafeteria is a place for students to gather in a fun, social environment where it's safe to decompress, try new foods, and give the student a chance to relax and absorb the day's academic lessons.

Become part of our team, please [contact us regarding employment opportunities](#) in our department. FNS District Office: 978-740-1230