



RESOURCE GUIDE



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**CULINARY AND NUTRITION PROGRAM OF
SPRINGFIELD PUBLIC SCHOOLS**

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OUR MISSION

Built Upon Student Wellness

To eliminate student hunger by increasing the quality, sustainability, and efficiency of the child nutritional programs in our schools and community.

1. Improve food quality served to students.
2. Increase student participation in food programs.
3. Increase student-learning opportunities.





**REDUCING STUDENT
HUNGER ONE MEAL
AT A TIME**

WE BUY LOCAL

AND WE WANT EVERYONE TO KNOW!

Our 2022-2023 goal of 22% of all Food Purchased to be Local was surpassed with **25.3%** in local purchases. Did you know that in 2017-2018 we were at just 9%?



WHY LOCAL?

We believe that our meals are better for Springfield students, the local economy, and the environment by investing in higher quality products.

We can buy higher quality items and ingredients when we have more robust participation rates in our meal programs. Improving student meal participation ensures students eat healthier school meals.

HOW CAN YOU SUPPORT OUR GOAL TO BUY LOCAL?

Interested in supporting our goal for **more local procurement**? Here is a checklist of actions that you can take to make sure that you are seeing more fresh, local ingredients and programming in your schools.



ENCOURAGE STUDENTS TO TAKE MEALS

As a federally funded meal service program, we get our funding through reimbursements from meals. That means that the higher the participation, the more funding we have to put towards initiatives we are passionate about like sourcing ingredients from our local food economy. **Encourage your students to take a full meal twice a day! See page 8 to learn more about our programs and menus.**



HOST A TASTE TEST

Taste Tests are a great way to engage with students and to understand if a new menu item, like a locally sourced bagel, is something that our students would like to see on the menu. The Student Engagement team conducts regular taste tests to ensure that there is continuous feedback that is not only driving our menu items but the purchasing of ingredients for them. **See page 10 to see the full impact of taste tests at school.**



ENROLL YOUR SCHOOL IN THE HGS STUDENT AMBASSADOR PROGRAM

The student engagement team creates meaningful relationships with students to empower them to advocate for themselves and their peers when it comes to school meals. Students unlock exclusive perks and taste tests for serving as HGS ambassadors at school. **See page 11 to learn more about the program and sign up today.**

FARM TO SCHOOL

We have a responsibility to not only serve fresh, local food but also encourage long-lasting healthy lifestyles in the students of Springfield. Check out ways we're enhancing our community partnerships this year.



CONNECTING STUDENTS TO LOCAL FARMING

Our partnerships with the **Western Mass Food Bank Farm** and farms like **Joe Czajkowski's in Hadley, MA** allow us to procure higher quality ingredients, like local sweet potatoes, fresh kale, and much more.

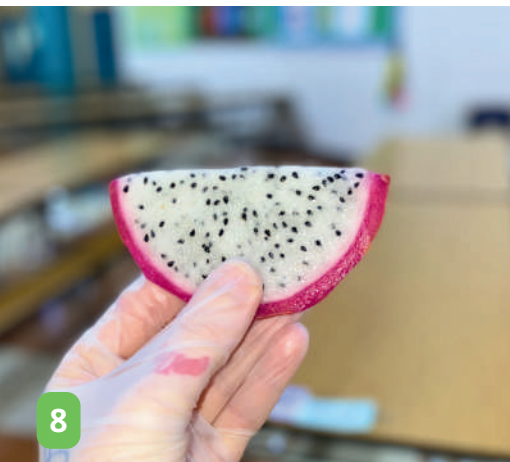
Partners like **Jeff's Granola in Holyoke, MA** participate in programs like our **Weekend Backpack Program**, donating annually to students who need us most.



GROWING PARTNERSHIPS

Home Grown Springfield worked with local vendor **One Mighty Mill in Lynn, MA**, to transform pizza crust at lunchtime. Scratch-made pizza crusts start with stone mills grinding local wheat into whole-grain flour. This new development enhances our partnership with OMM: we procure their whole wheat bagels for breakfast, too.

The NEW pizza will be phased into SPS schools in the Fall and into the Winter of SY23-24.



FRESH FRUIT AND VEGETABLE PROGRAM (FFVP)

Participating elementary schools receive free, fresh fruits and vegetables weekly for students to try during the school day via the federally-assisted **Fresh Fruit and Vegetable Program (FFVP)**.

Our on-site team properly administers the program to improve students' diets and help them adopt healthier habits for life.

HOME GROWN SPOTLIGHT

At Home Grown Springfield, we regularly applaud our team for a job well done. Our team, made up of Springfield residents, parents, and former students, continuously goes above and beyond to serve our students and fuel our community.

KEVIN HAIR - 4 years of service

AT THE CULINARY & NUTRITION CENTER:

Kevin serves as the lead team member in the Cook/Chill kitchen at the Home Grown Springfield Culinary & Nutrition Center, where daily duties start with cooking **over 18,000 portions of scratchmade sauces** and menu items and end with cleaning and sanitizing 100-gallon cooking kettles.

Kevin manages the day-to-day tasks of the Cook/Chill kitchen, ensuring the team stays on schedule and produces quality menu items for all SPS students. Kevin mentions the team can start their day making mashed potatoes from scratch and finish the day making gallons of sauce:

“We make every sauce featured on the menu,” Kevin said. **“From BBQ sauce down to the nacho cheese sauce, everything is made from scratch in these kettles.”**



BEST PART OF THE JOB:

Kevin’s passion for cooking perfectly mixes with his passion to remain active in his community here at Home Grown Springfield.

“Everyone needs to eat,” Kevin said. “I love cooking, and I like making sure people stay fed. There will always be a need for what we do here; connecting what I love to the community need keeps me motivated every day.”



ON HIS ‘OFF’ TIME:

Outside the kitchen, we always find Kevin on the football field coaching youth and adult leagues in the Western MA area.



OUR CULINARY AND NUTRITION CENTER



ABOUT THE CNC

Our 62,000 square-foot culinary and nutrition center, located on Cadwell Drive in Springfield, opened in April 2019.

Through Springfield's Emergency Action Plan, our entire building can be run by generator so we're able to answer to any emergency.

We served over 9 million meals to Springfield students and families during the COVID-19 pandemic -- because **servicing our students is our priority.**



STUDENT COLLABORATION

Collaborating with Principals and involving students in taste-testing showcases a commitment to providing meals that resonate with the SPS student community; a partnership that proves to be a key factor in reducing the student hunger gap in Springfield.

Looking ahead to this school year, we're excited to continue developing new menu items that are made from scratch here in Springfield together with our students.



MENUS - MADE FROM SCRATCH

Our Culinary and Nutrition Center in Springfield has made significant strides in menu innovation and student engagement. **Our facility features state-of-the-art equipment that allows for the creation of diverse, scratch-made dishes like meatballs, breakfast pockets, chicken sausage, and dinner rolls, all introduced to SPS students last school year.** Our team actively seeks student feedback and incorporates it into menu adjustments, ensuring that student preferences are well-reflected.

A white, rectangular compostable tray with four compartments is shown resting on a thick layer of vibrant green moss. The background is a blurred forest scene with tall trees and dappled sunlight filtering through the canopy.

NEW

**COMPOSTABLE TRAYS
MADE BY YOU, FOR YOU**

COMING SOON!



OUR PROGRAMS

MEAL ACCOMMODATIONS



TOP 9 ALLERGENS: PEANUTS, TREENUTS, SOY, WHEAT, SHELLFISH, SESAME, FISH, EGGS, MILK



Your school nurse works with our Registered Dietitian and the school kitchen staff to ensure each student has access to filling and nutritious meals each day. For students with multiple of the Top 9 major allergens, we can provide an allergy-friendly menu. We also have menus for students requiring gluten-free, vegetarian, or puree meals.

Our meals are always peanut, tree nut, and shellfish-free.

Requesting a Meal

All meal accommodations go through the school nurse. At any point in the school year, you can request a vegetarian or Halal meal; no documentation from a parent or doctor is required. Allow a few days for expanded meal options. There are also several vegetarian meals in our daily offerings. With our continuously expanding menu, an alternate meal is not always required.

Meal Accommodation Requests

It is important to us that students with medical diet requests are accommodated appropriately. Parents can find a medical request for meal accommodation form at <https://www.homegrowspringfield.org/menus>.

This form is required for students requesting puree, allergy-free, and gluten-free meals. For students with religious or less restrictive allergy accommodation requests do not need to fill out this form, a doctor's note will suffice.

REGISTERED DIETITIAN

413-234-0173

413-787-7111 Ext. 66134



SCAN FOR MEAL
ACCOMMODATION
FORMS



HOME GROWN SPRINGFIELD DOES NOT MAKE OR SERVE ANY FOODS WITH PEANUTS, TREE NUTS, OR SHELLFISH

BREAKFAST IN THE CLASSROOM

Breakfast in the Classroom (BIC) is a true Springfield success story. A three-year, district-wide implementation plan was developed and executed in 2015. To date, all Springfield Public Schools have implemented the program, with student participation averaging over 80%. This district-driven initiative has significantly reduced student hunger visits to the nurse and has improved time on learning.

ENCOURAGE YOUR STUDENTS TO TAKE THREE ITEMS AT BREAKFAST TO STAY FOCUSED UNTIL LUNCHTIME!

WHAT WE PROVIDE:

- BIC resources
- Guides on what constitutes a complete breakfast
- Paper products (paper towels, napkins, cutlery)

HOW CAN YOU GET INVOLVED:

- Provide rosters for each classroom
- Check off which students receive a full breakfast
- Empower students to choose a full breakfast each day

SAMPLE BREAKFAST IN THE CLASSROOM.

FEATURING SCRATCH-MADE SPICED APPLE POCKET



**NO KID GOES HUNGRY!
BREAKFAST FOR TARDY
HIGH SCHOOL STUDENTS**



**SUCCESS AT
CENTRAL HIGH SCHOOL**

The breakfast cart was implemented to allow for easy, convenient access to breakfast for tardy students. Since its inception, on average, 100 additional tardy students choose to eat breakfast each day.

LUNCH IN THE CAFETERIA

Thank you and your staff's support for making the lunch period a time when students can sit down and eat their meals with friends. We appreciate all the efforts to support a calm and clean eating environment for Springfield students. **This school year, Springfield Public Schools and Home Grown Springfield are on a mission to reduce the student hunger gap in Springfield.**



A MEAL FOR EVERYONE

We work to ensure students have at least five different meal options every day to choose from, including menu items made from scratch in Springfield and locally procured ingredients. In your school kitchen, there's a meal for everyone.

Use [MealViewer](#) to review menus, allergens, and more! See page 15 for more details.



MealViewer

DAILY OFFERINGS

Garden salads, cold sandwiches, and sun butter and jelly sandwiches are available each day for every student. Your kitchen team is available during meal service to assist students with understanding the numerous daily meal options available to them.



NEW AND STUDENT-APPROVED MENU



Menus are custom-designed using student feedback to excite and engage Springfield students. They include a variety of student favorites, authentic diverse offerings, mindful recipes, and locally procured foods – all prepared with overwhelming passion and, as our kitchen teams say,

“a dash of love.”

We test new menu items each year around the district. Check out some of the student-approved options already on the menu this year.



INCREASING STUDENT LEARNING OPPORTUNITIES THROUGH THE HGS STUDENT AMBASSADOR PROGRAM

Aligned with Springfield Public Schools' Portrait of a Graduate, this program is designed to meaningfully engage students on a consistent basis and enable them to become more involved in the decisions that impact what they see on the menu.

As HGS student ambassadors, students will...

- unlock exclusive taste tests
- meet regularly with HGS representatives
- advocate as the voice of their peers

Want to get your students involved?
Here's how:

- Programs for students grades 3-8, 10-12
- Reach out to HGS Student Engagement Manager
- Identify small group of students you feel will best represent your school



Portrait of a Graduate

“

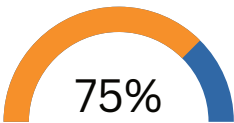
"Opportunities like this mean a lot to me and my family and will help me so much in my future journey."

-Marguerite Kocsmiersky
Central High School, Fashion
Institute of Technology

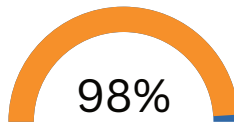
Marketing and Communication Manager
413-286-5250

Caitlin.Stoneham@sodexo.com

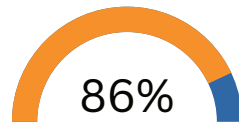
HGS TESTED AND STUDENT-APPROVED MENU ITEMS



Chicken Tostada



One Mighty Mill Pizza Crust



Bahn Mi Sandwich

WEEKEND BACKPACK PROGRAM



**DID YOU KNOW
APPROXIMATELY
1 IN 4 CHILDREN
IN THE US ARE AT
RISK OF HUNGER?**

ENROLL YOUR SCHOOL IN THE HGS WEEKEND BACKPACK PROGRAM TODAY!

This problem is compounded when children do not have enough food to eat over the weekend as most of their meals are provided through the school. Sodexo and Springfield School Volunteers help send home backpacks of shelf-stable foods with Springfield students as part of Sodexo's mission to end hunger faced by children in partnered school districts like Springfield Public Schools. **The Weekend Backpack Program is designed to minimize the barrier to accessing meals over the weekend by providing students with shelf-stable items on Fridays.**

SPS RESPONSIBILITIES

Building Administrator

1. Identifies Backpack Program Designee
2. Provides contact information to Backpack Program Coordinator

Backpack Program Designee

1. Identifies student participants
2. Communicates program to families
3. Receives signed permission slips, communicates participants to Nurse
4. Distributes packed bags to participants

**THE WEEKEND BACKPACK
PROGRAM IS FUNDED ENTIRELY ON
DONATIONS. PLEASE CONSIDER
MAKING A DONATION TODAY!**

BACKPACK PROGRAM COORDINATOR

413-787-7111 EXT. 61654
413-266-9012

16,330

backpacks
distributed in
SY 22-23

AFTER THE BELL MEAL PROGRAM

DO YOU HAVE AN AFTER-SCHOOL PROGRAM AT YOUR SCHOOL?

Many students across Springfield are the most hungry after a long day of learning. Springfield Public Schools is looking to Home Grown Springfield (HGS) to expand access to nutritious meal options after the school day ends.



WHAT IS REQUIRED TO MAKE MY SCHOOL ELIGIBLE?

Participating schools must have an afterschool enrichment activity open to all students (tutoring, homework help, music, health and wellness programs etc.) to participate in the meal program. Meals are required to be offered to all students, and not to only a specific group (i.e. sports teams).



WHO IS ELIGIBLE TO RECEIVE MEALS AFTER THE BELL?

Any student of the school that remains after the dismissal bell can participate in the meal, and is NOT required to take part in the afterschool enrichment activities.



WHAT DOES MEAL SERVICE LOOK LIKE?

Meals are served in a 20-30 minute time block, very similar to lunch service. Students will receive their meal from a Home Grown Springfield staff member. SPS staff are responsible for meal supervision.

The specific time of service will be determined based on school-based factors and Home Grown Springfield staff availability.



Enroll your school TODAY:

Andrew Stratton, General Manager

Phone: 413-787-7111 X:66105

Email: Andrew.Stratton@sodexo.com

GET INVOLVED TODAY!



FIELD TRIPS FEATURING NEW PIZZA CRUST

5th-grade students from Kensington Elementary School visited the CNC for a full facility tour and through hands-on experience they learned how to grind flour, mix dough, and make pizza from scratch in June 2023.

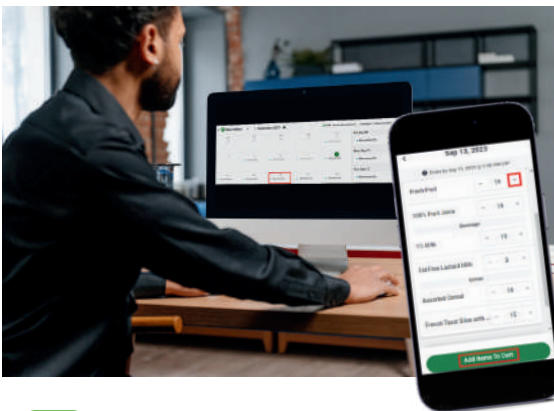
See page 30 for more about our partnership with One Mighty Mill.



VISIT THE CULINARY & NUTRITION CENTER

We would love to host you at the Culinary Nutrition Center to show you the space where so much great work is done to feed the students of Springfield.

Contact us at 413-787-7111 to organize a tour or professional development day.



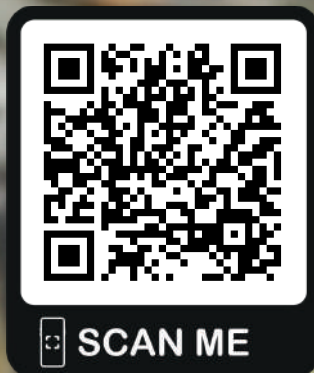
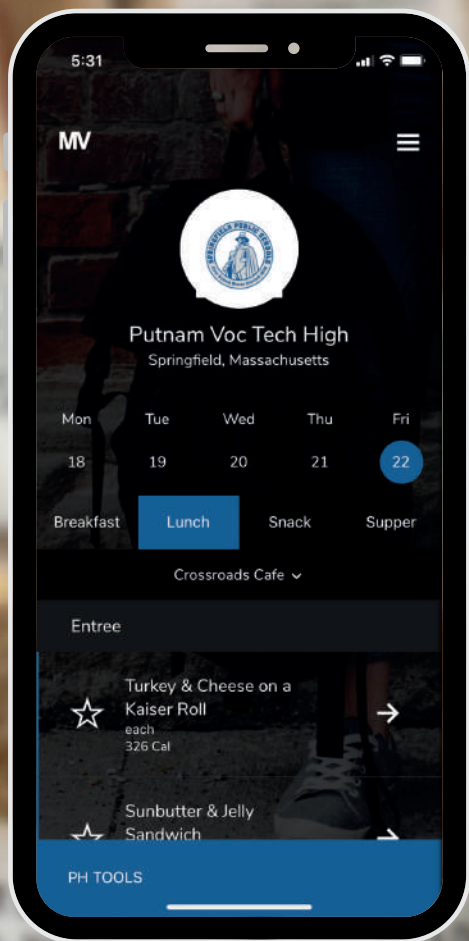
NEW BREAKFAST ORDERING SERVICE

Every student should start their day off with something delicious for breakfast.

Home Grown Springfield is proud to introduce convenient ways to **order breakfast ahead** at select pilot schools this school year.

HAVE MENUS AT YOUR FINGERTIPS WITH...

MV MealViewer



Springfield Public Schools and Home Grown Springfield utilize the **Meal Viewer App** to maintain **live, up-to-date menus** for each school. If the menu changes for any reason in advance of meal service, **Meal Viewer will reflect the change** to prevent confusion between paper menus and what students see in their breakfast bags or on the lunch line that day.



**ONE
MIGHTY
MILL**

Home
Grown | sodexo
AT SCHOOL

NEW PIZZA

Pizza molida a la piedra One Mighty Mill

**Made fresh and delicious
with stone-milled flour!**

¡Hecho fresco y delicioso con harina molida
a la piedra!

Student Approved

Delicious & Nutritious

- Locally produced in Massachusetts
- Made fresh in YOUR kitchen
- Packed with nutrient dense, stone-milled flour

**This is one of our
stone-mills!**





THANK YOU TO THE 2023 JUDGE PANEL:

- Jawwad Lavender, 2023 Future Chefs Champion, Boland Elementary
- Andrea Luttrell, RDN, LDN, Registered Dietitian Nutritionist, Big Y
- William Lendway, Assistant Professor, Johnson & Wales University
- Al Fratini, Sales Development Manager, Singer Kittredge

Special thanks to Al Fratini and Singer Kittredge for their generous donation of gifts for all student chefs.

WANT YOUR RECIPE ON THE MENU?



We're on a mission to continue driving student-informed menus in Springfield Public Schools.

The Stir It Up Student Recipe Competition is one unique to Springfield, where we've aligned students' project goals to the Portrait of a Graduate campaign. Student chefs learn how to transform their recipe into one that's not only USDA-approved but that may also be featured on the district menu the following school year.

All SPS students in 6th through 12th grades are eligible to submit their own recipe to cook and present to a panel of judges at Home Grown Springfield's Culinary & Nutrition Center!



SIGN UP for FIRST ACCESS to our submission portal!

SCAN HERE





THANK YOU TO THE 2023 JUDGE PANEL:

- Ashley Carvajal, 2022 Stir It Up Springfield Champion, Putnam Academy
- Emily Cruzado, Administrative Assistant to Executive Director, FACE
- Steve Dunmore, CEO, Sodexo North America

Special thanks to Al Fratini and Singer Kittredge for their generous donation of gifts for all student chefs.

INSPIRING FUTURE CHEFS



Portrait of a Graduate

It's never too early to start teaching students how to make healthy food choices, master basic cooking skills, and engage in a little friendly competition.

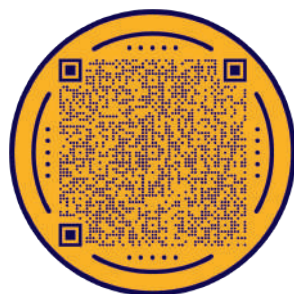
Sodexo Schools has spent the last decade helping students practice their culinary skills through the Future Chefs Challenge. With a focus on project-based learning as part of the **Portrait of a Graduate** campaign, we're proud to work with your faculty to incorporate culinary skills into students' learning.

All SPS students in 1st through 5th grades are eligible to submit their own recipe to cook and present to a panel of judges at Home Grown Springfield's Culinary & Nutrition Center!



SIGN UP for FIRST ACCESS to our submission portal!

SCAN HERE



FUNDING AND PROGRAMS

Springfield Public Schools (SPS) and Home Grown Springfield provide nutritionally compliant meals under Child Nutrition Programs through the Massachusetts Department of Elementary and Secondary Education (DESE) and the United States Department of Agriculture (USDA). Meals are provided at no cost to students and families because SPS participates in the federal Community Eligibility Provision (CEP) and the district is reimbursed for all complete meals served. Sodexo, Inc. serves as the contracted food service operator providing meal service under Home Grown Springfield.

Springfield Public Schools participates in the following Child Nutrition Programs:

NSBP- National School Breakfast Program

NSLP - National School Lunch Program

CACFP - Child and Adult Care Feeding Program, for at-risk youth

SFSP - Summer Food Service Program

FOOD ALLERGY AND NUTRITION INFORMATION DISCLAIMER:

Please be advised that our menu items may contain allergens or may have come in contact with items containing allergens. In addition, food manufacturers may change their formulation or manner of processing without our knowledge. Sodexo, therefore, cannot guarantee the accuracy of nutrition information. The ingredient and nutrition content of foods may vary due to changes in product formulation, recipe substitutions, portion size, and other factors. The nutrition analysis provided is an approximation only. Sodexo assumes no liability for any adverse reactions in the school cafeteria. We encourage all food-allergic individuals to inform the school nurse of allergy/intolerance and then work with our staff to plan a menu.

REQUIREMENTS

Every meal served must meet nutritional requirements for the program under which the district bills for reimbursement. Home Grown Springfield aims to provide more transparency and clarity with the meal requirements, as we understand they can be confusing and cumbersome in real life when students express their choices in what foods they want to eat. Our Home Grown Springfield team is here to support you and our students each day.



United States
Department of
Agriculture





HAVE YOUR SAY. BE HEARD. WE'LL TAKE IT FROM THERE.

- ✓ Share meal-specific feedback
- ✓ Make menu suggestions
- ✓ Shout out your favorite meal
- ✓ Rate your kitchen's customer service

The HGS Student Feedback portal:
YOUR chance to send menu and
customer service feedback directly
to the Student Engagement Team.

VIEWABLE ON YOUR PHONE OR
CHROMEBOOK EVERY DAY,
ALL SCHOOL YEAR:



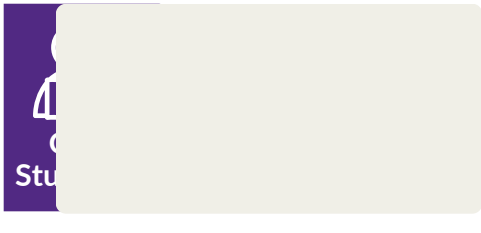
SCAN HERE





OUR
PEOPLE

SPRINGFIELD: THE CITY OF FIRSTS



Home Grown Springfield is a unique endeavor for both Springfield Public Schools and Sodexo. Nowhere else has a partnership created a brand that is intended to portray quality and taste to our students and community.

Home Grown Springfield is a special project that has the potential to change the story about school nutrition innovation, creation, and education. We're proud to tell our story in Springfield, the City of Firsts, and we understand our responsibility to provide culturally-informed menu items that are familiar to our students.

Our team is largely made up of Springfield residents, former SPS students, and SPS parents, and we're all here with a passion for serving our students and fueling our community.



Our Facebook and Instagram pages help us stay connected to you and our students and families. Please visit us for updates, behind the scenes menu development and real student feedback.

ZONE MANAGERS

Your point of contact for on-site operational support

Home Grown Springfield is proud to serve students in Springfield Public Schools. Our Zone Managers are dedicated to providing quality customer service and serving delicious options for every student each day.

Your Zone Manager is your point of contact for questions, special requests, and operational feedback all school year.



ZONE MANAGER
BARBARA ZAVECZ
18 YEARS OF SERVICE
413-246-7247
Barbara.Zavec@Sodexo.com



ASSISTANT ZONE MANAGER
AIXA CORREA CALDERON
8 YEARS OF SERVICE
Aixa.CorreaCalderon@Sodexo.com



ASSISTANT ZONE MANAGER
ANN SPEER
17 YEARS OF SERVICE
Ann.Speer@Sodexo.com

SCHOOLS

- | | | |
|--------------------|------------------|--------------|
| Baystate | Hampden West | Talmadge |
| Beal | Harris | Walsh |
| Brunton | Kensington | Washington |
| Boland | Liberty Elem | White Street |
| Bowles | MLK | |
| Brightwood/Lincoln | Pottenger | |
| COA | SPD Elem | |
| Deberry/Swan | SPD Middle | |
| Dorman | St. Joan of Arc | |
| Dryden | St. Michael's | |
| Glenwood | St. Stanislaus | |
| Hampden East | SHS/Liberty Prep | |

ZONE MANAGERS

Your point of contact for on-site operational support



ZONE MANAGER
LINDSAY DION
6 YEARS OF SERVICE
413-271-2981
Lindsay.Dion@sodexo.com



ASSISTANT ZONE MANAGER
SONIA GONZALES RUIZ
9 YEARS OF SERVICE
Sonia.Gonzalezruiz@sodexo.com

SCHOOLS

Brookings	Gerena	STCC
Chestnut	Libertas	Sumner Ave.
Commerce	Milton Bradley	Van Sickle
ECC	Rebecca Johnson	Veritas Middle
Ells	Sci Tech	Zanetti
Forest Park	South End Middle	



ZONE MANAGER
YAHAIRA DE JESUS
15 YEARS OF SERVICE
413-335-3251
Yahaira.dejesus@sodexo.com



ASSISTANT ZONE MANAGER
IRENE MALDONADO
10 YEARS OF SERVICE
Irene.Maldonado@sodexo.com

SCHOOLS

Balliet Elem	IOE	SICS
Balliet PreK	Kennedy	SPD High
Central	Kiley	STEM Middle
Duggan	Mary Lynch	Veritas High
Freedman	Pope Francis	Warner
Glickman	Putnam	

LEADERSHIP



Roger Weger

Resident District Manager Sodexo

35 YEARS OF SERVICE

413-787-7111 x66106



Andrew Stratton

General Manager

6 YEARS OF SERVICE

413-787-7111 x66136



Lydia Rodriguez

Sr. Operations &

Communications Director

9 YEARS OF SERVICE

413-787-7111 x66139



Ashley Bush

Sr. Human Resources

Director

3 YEARS OF SERVICE



Richard Mallory

Sr. Finance Director

2 YEARS OF SERVICE



John Marrero

Warehouse & Logistics

Manager

9 YEARS OF SERVICE



Michael Wolcott

Executive Chef

13 YEARS OF SERVICE



Christen Smith

Safety & Projects Director

21 YEARS OF SERVICE



Andrew "Drew" Hall

CNC Production Manager

6 YEARS OF SERVICE



Timothy Gray
Food Services Administrator
413-787-7111 EXT. 66101

Tim Gray has been the Food Service Administrator for Springfield Public Schools for the past 17 years and has shepherded school food into a new era for Springfield, with the opening of the Culinary and Nutrition Center in 2019. Tim is committed to Home Grown Springfield's mission of eliminating student hunger and is pushing the Home Grown Springfield team to serve the best possible meals to students. Tim was born and raised in Springfield and is a graduate of the Culinary Institute of America.



Nathan Madeira
Sr. Finance Analyst
413-787-7111 Ext. 66102

Born and raised in Springfield, Nathan began his education at Talmadge Elementary School before eventually acquiring his Bachelor's in Psychology from Springfield College and a Master's in Business Administration at American International College. As the Senior Financial Analyst for the Food Service Department, he oversees our Community Eligibility Provision, school nutrition programs (such as the National School Lunch and Breakfast Program, Afterschool Dinner Program, and Summer Food Service Program), and all financial management in relation to Food Service. Nathan oversees all procurement of commercial food service equipment out in the schools and at the Culinary and Nutrition Center. Nathan also acts as the direct contact for any families in need of letters for utility and connectivity discounts.

CONTACT US

CATERING:

Catering Manager

Sarah Belanger

413-304-1420

Sarah.Belanger@Sodexo.com

STUDENT ENGAGEMENT & SPECIAL EVENTS:

Marketing Manager

Caitlin Stoneham

413-286-5250

Caitlin.Stoneham@Sodexo.com

MORE INFORMATION:

On the phone: 413-787-7111

On the web: HomeGrownSpringfield.org

Social Media: @homegrownsps

MENUS:

On the web: Schools.MealViewer.com

On your smartphone: MealViewer App



**CULINARY AND NUTRITION PROGRAM OF
SPRINGFIELD PUBLIC SCHOOLS**

Contact Flow

ZONE MANAGERS

- Yahaira De Jesus** 413-335-3251,
Yahaira.dejesus@sodexo.com
- Lindsay Dion** 413-271-2981,
Lindsay.Dion@sodexo.com
- Barbara Zavec** 413-246-7247,
Barbara.Zavec@sodexo.com



Lydia Rodriguez

413-787-7111 Ext. 66139

Lydia.Rodriguez@sodexo.com



**OPERATIONS &
COMMUNICATIONS
DIRECTOR**



Andrew Stratton

413-787-7111 Ext. 66136

Andrew.Stratton@sodexo.com



**GENERAL
MANAGER**



Roger Weger

413-787-7111 Ext. 66106

Roger.Weger@sodexo.com



**DISTRICT
MANAGER**



**CULINARY AND NUTRITION PROGRAM OF
SPRINGFIELD PUBLIC SCHOOLS**