

WHITLEY COUNTY

Whitley County has been celebrating many fall and winter holidays!





















Yogurt bowl at Whitley County High School





Oak Grove Elementary - Students touring the kitchen





Harlan County Public School District was selected for a site visit by USDA's Southeast Regional Office. KDE and USDA went to James A Cawood Elementary and Harlan County High School where they enjoyed the Galaxy Breakfast smoothie 4 new Grab n Go Breakfasts Carts.

HARLAN COUNTY

Cooks, bus drivers, aids, teachers, principals, maintenance, technology and central office staff including our superintendent are working together to feed our KIDS. Today we prepared and delivered at 1,252 bus stops 7,398 meals breakfast and lunch. While following social distancing using mask and gloves.









Tina Garland (KDA)
Reeda Jenkins (Rosa Parks)
Todd Gorrell (District Chef)

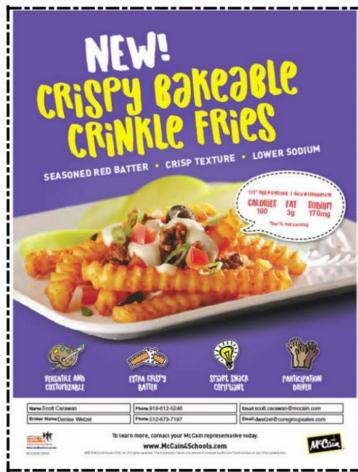
FAYETTE COUNTY





Rosa Parks Crew







FOR MORE INFORMATION: ROBYN WILKERSON

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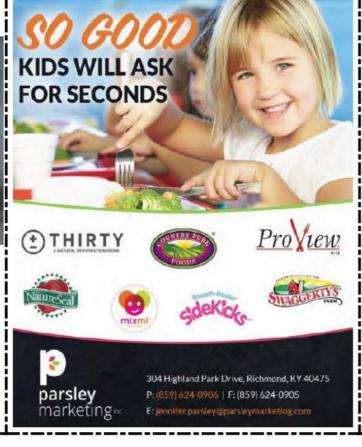
Soft Baked Bars • Applesauce • Fruit Cups • Dried Fruit Grahamz* • Glacierz™ Slushie Cups • Hummus Sunflower Kernels • Crackers • String Cheese

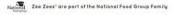
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For additional information please contact:

Pat Kelley - MPK Commodity Processing Group * pat.kelley@mpk-kpg.com * 859-396-6039 Mary Kuhn – MPK Commodity Processing Group * mary.kuhn@mpk-kpg.com * 502-689-4514 Cindy Marschke – Regional Sales Director * cindy@yangs5thtaste.com * 414-333-5578



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- Up to 40% faster than convection over
- Convotherm K-12 Cookbook with over 200 menu items to produce perfect results
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- Baked goods are more consistently browned, are larger, and have longer shelf life.
- Crispy oven-ready fried products drive student participation while reducing foot costs due to longer hold times vs deep

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The first slicer that can cut through an onion with ease and slice a very ripe tomato even better.



Titan Series Max-Cut

- All-in-one dicer, wedger, corer, and french fry cutter
- Move quickly and easily from waito table recenting with bases.
- Heavy duty dishwasher safe



CRES COR.



QuikTherm

 Roast, cook, bake, reheat and hold with the Quiktherm!

Power boosting allows flexibility to



LFIELD.

Let's face it, kids are rough on your operation. Defined products make services lines of rugged materials that stand up to ware and tare, while offering the attractive, convenient flexibility you need to speed up the serving process, increase participation and compete with other eating options.

- Safety Maintains proper NSF hot or cold temps
 Affordability Mosts your poorle without break
- Affordability Meets your needs without breaking your budge
 Versatility Kid-appeal and interchangeable configurations



For more information, contact your local Zink Foodservice Representative:

Christie White

D: 502.553.8383

E: cwhite@zinkfsg.com





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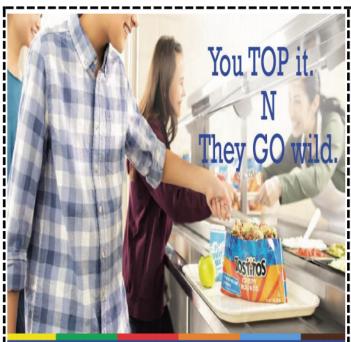




For more information please call

(800) 535-1961





Build new menu excitement with TOP N GO*

Start with the chip flavors students already know and love, pour the chips onto a plate or just leave them in the bag, add your own toppings to make it a meal, and just watch how they line up to enjoy it.



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PERDUE® HARVESTLAND® drumsticks are prepared sous-vide style, producing a delicious, tender and fully cooked product. Our consistently sized drumsticks are marinated and roasted in a sealed bag to lock in flavor and moisture for exceptional dishes every time.

V NO ANTIBIOTICS EVER ✓ Made with Only Ali-Natural* Chicken √ 100% Vegetarian Diet √ No Animal By-Products ✓ No Hormones or Steroids Added** ✓ Certified Gluten Free

EXACT CASE COUNTS MEAN NO GUESSING

52273 Sous - Vide Style Chicken Drumsticks 4-6 oz 8 packages of 12 drumsticks per case. 30 LB CWT

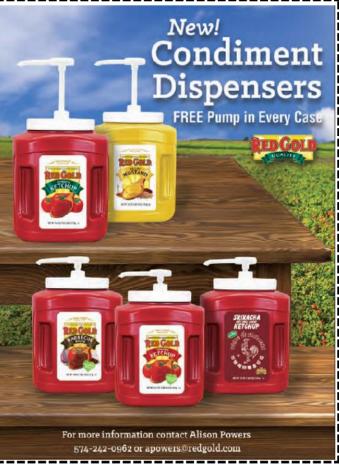
*Minimally processed. No artificial ingredients.

**Federal regulations prohibit the use of hormones or steroids in poultry. PERDUEFOODSERVICE.COM

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For further information, samples or product demonstrations, please contact: Pamela Dube | 502-468-6176 | pdube@acosta.com







2019 K-12 **NEW PRODUCTS**







BISCUIT STICK







WGR MOZZARELLA BITES (4)

WGR HAWAIIAN ROLL

WGR WAFFLE ELATRREAD

PRODUCT CODE	DESCRIPTION	MEAL CREDITING	PACK SIZE	SHELFLIFE
16900	Reduced Sodium Biscuit Dough	2 Bread equiv	240/22 oz	180
16830	WGR Biscuit Stick	1 oz WG eq.	250/1.25 oz	180
16317	Biscuit Stick	1 Bread equiv	250/1.25 oz	180
15191	WGR 6" Round Flatbread	2 oz WG eq.	144/2 oz	270
16845	WGR Mozzarella Bites (4)	2 oz WG eq./2M/MA	8/2.25 b	540
16206	WGR Hawaian Sweet Roll Dough	1WG oz eq.	240/1.4 oz	180
17279	WGR Waffle Flatbread	1 oz Grain eg	192/1.1 az	180

For more information, please contact: LORI MATTINGLY - K-12 KAM KY & OH 502-554-6432 | Imattingly@rich.com



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And Many More Great Manufacturers!!! Please Call Tim Emrich - (502) 609-6534 or email - temrich@rizwitsch.com



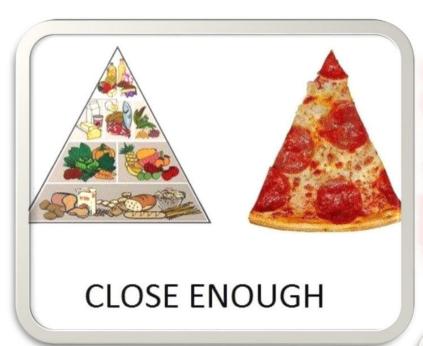
DESIGNED FOR STUDENT LIFE.



With flexibility as the key ingredient, Vollrath offers a full line of versatile, durable serving solutions that can adapt to student traffic and behavioral patterns while optimizing the cafeteria space or satellite serving areas

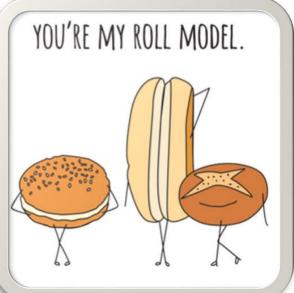
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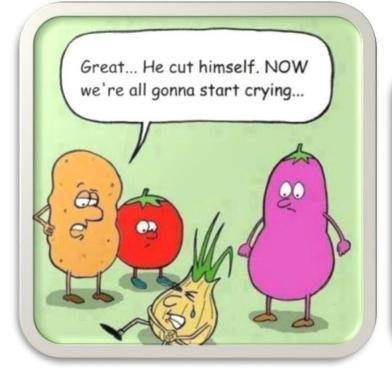


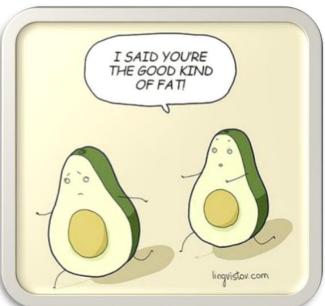














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