



participants and made adjustments to both quantity and menus. The results have been well received – as evidenced by less food being tossed.

We also brought out representatives from the Farm to Table initiative to explore ways of making sure we provide fresh produce from local farmers at our meals. The cook will be introduced to and working with various farmers to identify produce that she can use when a meal from scratch is prepared. We are steadily increasing the number of meals that are prepared from scratch on site.

Our nutritionist continues to make site inspections, work with the site coordinator on meal options, meal planning and site needs.

We continue to work with the center director and staff to identify ways to reach out to seniors in the community for increased participation. We continue to meet quarterly with our site coordinators to train and share information and we continue to visit with the participants during meals, make site visits and inspections to insure quality service and meals.