

Anita Caldwell

I'd like to stay anonymous.

Here is a great option:

<https://www.apost.com/en/blog/school-turns-leftover-cafeteria-food-into-frozen-take-home-meals-to-give-to-students-in-need/23704/>

Also being more clear on how to donate food that a school has that they don't want. Whether it is a product that students just absolutely refuse to damaged product that by our standards will not allow us to use. It really bites having a pallet of product that students refuse to eat sit and expire while waiting to hear back about getting it donated.

Some flexibility when it comes to trying new products and learning that what seemed like a great item to try was a complete dud. It is one thing to try a bite size sample at a show and think it's good but another to actually have it and feed it to another group who ends up disliking it. Pollock Nuggets and Fillets are my prime example for this. It stunk up the kitchen, cafeteria, and parts of the school. The unfortunate part is when placing a commodities order for a new product seems like a shot in the dark on whether to order what should be enough or a sample size that isn't enough and hope for the best.

If it's not an issue of students liking it then sometimes it's an issue of cooking it. With trying to keep in mind of each kitchen one is responsible for and who much food is needed, the amount of time for cooking, and the overall quantity is a juggle. Sometimes what seems like a good idea ends up not being a good idea. Ultimately, from a warehouse person's perspective it would be nice to see some flexibility in get items either returned or requesting more when it is a new product.