



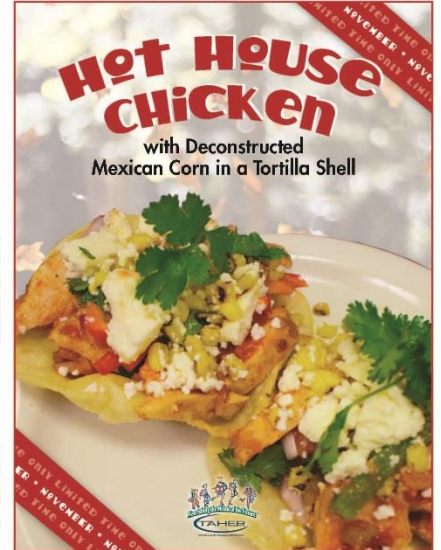
Hava Bites

A Monthly Food Service Report
Christopher Gallaga October 2018

Program Updates

✓ October 2018

- **Hot Breakfast:** Chef Chris and Ms. Donna toured the district mornings in October offering a hot alternative breakfast bowl.
- **Farm to School:** To showcase AZ grown produce we are featuring named farms at the HS and MS & partnering with AZ Department of Agriculture to use the AZ Grown logo.
- **Taste of Havasu:** To showcase our catering skills and help the K-12 Foundation the team participated in Taste of Havasu.
- **Chef Brian's Renz's October Visit.** Aside from cooking throughout the district, training cooks, helping at Taste of Havasu, and giving sage guidance, he was a feature in Today's News Herald.

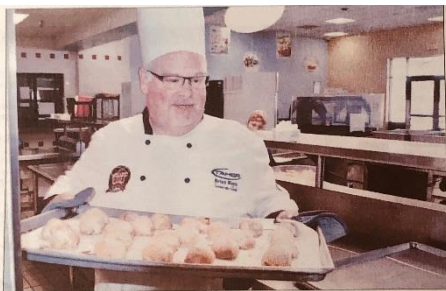


✓ November Preview

- **Taher at Thunderbolt Career Day 11/1**
- **Kids in the Kitchen 11/8 & 11/29**
- **Hot House Chicken LTO @ High School 11/14 and Middle School 11/15.**
- **Taher District Manager Scott Papke Visits LHUSD 11/ 13 to 15.**
- **Thanksgiving Feast Special Lunch Nov 20.**
- **Elementary Hot Breakfast (all schools) 11/28**



Chef Brian Renz's Visit October 2018



Brandon Messick/Today's News Herald
Chef Brian Renz oversees the preparation of school lunches at Lake Havasu High School Tuesday afternoon. Renz, a representative of Taher, Inc. wants to challenge the bad reputations of school lunch rooms from decades ago.

What's for lunch?

Corporate chef visits Havasu schools this week

By BRANDON MESSICK
BMESSICK@HAVASUNEW.COM
School cafeterias have had a bad reputation for decades, and arguably for good reasons: Not just anyone can ruin the entire concept of pizza.
Twenty years ago this autumn, Brian Renz, that was the school lunch of the past. The future is now.
Lake Havasu High School cafeteria workers served pizza Tuesday afternoon as Renz oversaw the preparation of various menu items. At 58, Renz



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