

Leadership Award
Administrative/Supervisory
Level_ Terry Hilton

FRESH FRUIT &
VEGETABLE
PROGRAM KICKOFF

School Board and
FDAC joined
Mrs Shiver and
Mrs. Hilton on the
stage

Mrs. Hilton was
willing to lend a
hand to her
secretary who
coordinated the
FFVP event.



STUDENT PAINTING MURALS FOR FARMER TO SAY THANK YOU FOR RAISING TURKEYS THE HEALTHY WAY! Mrs. Hilton was the spokes person for the Turkey Takeover event.



Mrs. Hilton encouraged students to create turkey murals to thank farmers for raising turkey's without harmful antibiotics. The murals were displayed in the school for some time and then students who participated got to keep their paints, brushes, and murals.





MRS. HILTON
ENCOURAGED
ELEMENTARY STUDENTS
TO TRY ALL FRESH FRUIT
AND VEGETABLES AND
ALSO HELPED THE
SECONDARY STUDENTS
TO GET CREATIVE WITH
RECIPES USING SHADY
BROOK FARMS TURKEY
PRODUCTS

MARY OLIVA WITH KEY
IMPACT AND CHEF
PAULA WITH FRESH
FROM FLORIDA GAVE
THEIR SUPPORT TO THE
STUDENTS





With Mrs.
Hiltons
assistance
FCS MADE THE
SPOTLIGHT IN
THE MENU
MATTERS

11/28/2017

Franklin County District Schools Mail - Post Menu Matters: November 2017

A versatile heat and serve menu item that's certain to please, our French Toast now contains the ingredients you have been asking for.

SUNNY FRESH PRODUCTS

SPOTLIGHT: Turkeys Take Over Another School!



As part of "The Art of the Turkey" program sponsored by Shady Brook Farms®, students at Franklin County School got to learn more about the importance of eating wholesome, nutritious food – including turkey.



The in-school event offered the chance to do hands-on art and culinary projects inspired by professional artists and chefs. Students worked on an art project that taught them about the independent farmers who raise turkeys with love and responsible farming techniques. Then they prepared turkey-focused recipes while learning the health benefits of turkey as a lean, nutritious protein.

The fun continued through lunchtime, where the students enjoyed a protein-packed meal including Shady Brook Farms Turkey Pot Roast, Turkey Hot Dogs, and Turkey Wraps.

To learn more about "The Art of the Turkey,"
visit our program page.

Mrs. Hilton invited BETH SPRATT,
FDACS FARM TO SCHOOL AND CHEF
PAULA TO EDUCATE STUDENTS WITH
PLANTING CABBAGE





MRS. HILTON ENCOURAGED FRANKLIN TO CELEBRATE LUNCH WEEK WITH STUDENTS WITH RECIPE FOR SUCCESS

We promoted Lunch week by getting on the bus and giving flyers home with students. Also I notified the Home Office about lunch week and ask them to put on the school website.

We needed family members to come give their students for Lunch on Wednesday the 11th

We decorated bulletin board in the cafeteria and the door to the serving line, we went to all the the first tables they could enter the students of Lunch Week and we handed out coloring and activity sheets for Lunch week. We hung up the coloring sheets around the cafeteria as they were turned in to us. We hung up signs in the cafeteria announcing the week contest for Lunch week.

The students love lunch week because we get out in the cafeteria and play games with them and dance around and just have fun. We gave out aprons and chef hats to Elementary students and had them make a fruit salad for their recipe contest and they had an awesome time doing the simple recipe. Their reaction to the aprons and the chef hats was overwhelming to see the smiles on their faces for wearing the aprons and chef hats. Several little students had us asking can I take it home with me and we said yes when we told them they could.

One day of High school / Middle school students raised money different dining rooms for their recipe contest and I had myself and three other foodservice employees be the judges using the recipe by appearance, texture and taste rating them from one to ten, one being the worst and ten being the best.

Another high school / Middle school class created recipes with our chicken parmesan, they made six different groups and one group created chicken parmesan, another group created chicken and rice spaghetti, another group created chicken soup and another group created buffalo chicken soup. The recipes were very good, so it was hard for us to judge them. I had myself and three other foodservice employees be the judges using the recipe by appearance, texture and taste. Rating them from one to ten, one being the worst and ten being the best.

Some of the High school / Middle school students wanted to organize Brown Cancer awareness because that is the Month of October also, by donating aprons.

We had all the classes come up with their own recipe for biscuits and had them decorated the class room door with their recipes.

We handed out tickets to every student every day that ate lunch and on Friday if you had all your tickets you received a prize for participation. There were prizes that looked like gifts and colored pens and stickers, pencils, aprons, and chef hats.



Mrs. Hilton encouraged her Managers to work with students to help create recipes for national school lunch week

Mrs. Hilton implemented SMARTER LUNCHROOM PRACTICES and we were awarded the Bronze Medal and are continuing to work toward "GOLD"



Mrs. Hilton likes to get the her Food Service staff involved with school events like the Seahawk Homecoming Parade

