

REGION 1 NEWS

Ginger Lange, Region 1 Chair

The Region 1 training was held on Saturday, Nov 5 at Rio Rancho District Office. The training was a 4 hour training on Kitchen Hazards, Fire Safety, kitchen ergonomics, safe lifting and Environmental setup to prevent injuries. We had a good turnout. I want to Thank Poms and Associates-Karen Mestas-Harris and Andrew Trujillo for an informative and fun training.

REGION 6 NEWS

Mary Lou Nez Begay, Region 6 Chair

What is Commodity Processing? I have always wondered what that meant and what all goes into doing Commodity Processing.

I have attended training and food shows pertaining to Food Processing Shows and other food shows, but I felt like it was just more paperwork and recordkeeping that would add on to the many responsibilities as a Director of Food Service, and along with cooking.

In March 2022, Neil Harmeyer with Prime Sales and Marketing did a Kitchen site visit at Dzilh-Na-O-Dith-Hle School. Mr. Neil explained the process of converting the (brown box) commodities to Processing, along with He also explained the Application process to do Food Processing. For the School Year 2022-2023 we decided to try Commodity Processing using our Diced Chicken from Commodity. We were able to do Yang's Orange Chicken, General Tso and Teriyaki Chicken. The process was easier than I thought. And the students really enjoy the three variety of Asian Entrees that we served on our Menu. The students at Dzilh-Na-O-Dith-Hle also get to use chop sticks when we offer Chinese food and really enjoy it and have fun at the same time.

The students always ask when we will be offering Chinese Food and so they can use chop sticks. So, the Commodity Processing was not as difficult as I thought it would be, and I am glad I was able to do this for our students this school year.

We will be looking forward to the school year 2023-2024 to see what we can add on as additional to our Commodity Processing.

