

TUSCALOOSA CITY SCHOOLS





Customer Profile:

Tuscaloosa City Schools in Alabama is home to 10,000 students, 1,300 personnel and 22 schools. The district's foodservice staff serves lunches to 9,000 students and breakfast to 4,000 students every day. In addition, during summer school sessions, the district can serve up to 700 lunches and 400 breakfasts daily.

The objective of Tuscaloosa City Schools' Child Nutrition Program is to make available to every student an attractive, well-prepared, nutritious lunch. Free or reduced-price meals are available in all schools to students whose family income meets criteria established by the federal government.

Challenge:

Tuscaloosa City Schools is passionate about serving healthy food to its students. The district is committed to baking all food. It does not fry anything. The school recognized students are used to eating fried foods, such as french fries and chicken nuggets. In previous attempts to eliminate fried foods from the menu, the school experienced a decrease in student participation in the school lunch program.

As a result, the district wanted to incorporate equipment that allowed staff to bake typically fried foods so students could eat healthier versions of the fried foods they love.





"We selected the Hobart Combi Oven because it offers the closest thing to frying. Students are used to eating fried foods. With the combi, they are getting a much healthier alternative and, as far as taste goes, they can't tell the difference."

> Carlton Robertson, Child Nutrition Coordinator Tuscaloosa City Schools

Solution:

Objectives:

- Prepare healthier food items for students.
- Eliminate all fried foods from the menu.
- Maintain high levels of school lunch participation.

Products Involved:

- **Hobart's Combi**[®] **Oven** provides convection, steam and combination modes for endless cooking possibilities from one device.
- The flexibility to choose from three different cooking modes is ideal for maximizing equipment efficiency and consistent results.
- The combi oven can be loaded with unique and individual cooking recipes that make it even easier for operators to use the oven.
- Automatic cleaning programs with auto-dosing detergent pump makes cleaning as easy as pressing a button.

Actions Taken:

• Tuscaloosa City Schools installed 10 Hobart Combi Ovens across the district.

Results:

- Prepare healthier food. By eliminating frying, the school district is serving healthier food to students.
- Increase quality and enhance food presentation. Using the Hobart Combi, staff prepares higher quality food. Pizza cooks more evenly and chicken doesn't dry out as it does in a convection oven.
- Save time and labor. With the auto-cleaning feature, kitchen staff can clean the Hobart Combi Oven with the press of a button. They don't have to spend a lot of time cleaning the units by hand. This attribute reduces labor and overtime as kitchen staff can leave on time.







"Normally when we don't fry, we see a decrease in school lunch participation. With the Hobart Combi Oven, we've eliminated frying and are seeing an increase in school lunch participation."

- > Carlton Robertson, Child Nutrition Coordinator Tuscaloosa City Schools
- Reduce administrative burden on staff. Kitchen staff no longer has to keep tedious records of cook times and temperatures required by the health department because the combi ovens record important food-safety information directly to a computer.
- **Simplify controls.** Kitchen staff serves lunch between 10:30 and 11 a.m. They don't have time to struggle with complicated oven controls, or they risk compromising the lunch schedule.



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