

Jennifer DeVore, Café' Manager

August 2005 – present

My first year I came into a kitchen with a newly laid floor (it does cover the original tile.)

It was also the year we started making everything, no fryer.

We also had a tornado just miss us early one morning and the warehouse man had to come empty the freezer of all the food.

This year the last day before winter break the freezer went down. Once again the guys were back to empty the freezer and take the food to the warehouse to house. I came back the day before the students with still no freezer. We went for 4 days with the warehouse bringing food for a two day supply until they finally got the freezer working.

This year we received new flat screen POS(point of sale) machines that by the end of the year will have students' pictures when we ring them in. the students are looking forward to this ...

Nutritionally we now serve 100% wheat bread/buns, no fried items and try to encourage the students to take more vegetables.

2012 we received our big green machine! We are now melting our Styrofoam trays for recycling.