



## **Southwestern Ohio Educational Purchasing Council Food Service Updates for May 2025**

### **2025-26 Foodservice Bid Results**

We have received the 25-26 pricing responses from our food service bid solicitation. We are working on checking the submissions and analyzing the data. We will present the 2025-26 bid results at the EPC Food Service Bid Meeting at Aullwood on June 4. We anticipate several new vendors and plan to introduce them at the June 4 meeting as well.

### **Public School Works Partnership**

The EPC is the preferred training partner with Public School Works. We have written several National School Lunch and Breakfast Program Trainings to enrich the food service offerings on their platform. USDA requires that all part-time food service employees (less than 20 hours a week) receive 4 hours of annual training. Full-time employees (20 hours or more) need 6 hours of annual training, and Managers need 10 hours of training annually. We have provided a handout of recommended training for each category of foodservice employees.

### **Health-e Pro Menu Planning Software**

The EPC will be updating GFS ordering numbers and pricing in Health-e Pro for all meat/meat alternate and grain items found on the EPC bid. EPC members, who utilize our food and beverage bid for pricing, will receive a 5% discount when purchasing the Health-e Pro Menu Planning Software.

### **EPC Monthly Menu Planning Service Expanded**

The EPC's current monthly menu planning service is being expanded to include Healthy Pro as an option with online production records. We are also adding an option for a custom monthly menu (based on a cycle menu) for your district. Please contact Bonnie Muckenthaler for more details.

### **EPC Compliance and Financial Program**

The EPC's foodservice consulting program, and specifically the EPC Compliance Program, is adding three new districts for the 2025-26 school year. That brings our total to 27 districts. In this program, we come alongside your on-site manager or director to aid and support. This allows them time to focus on the main goal- feeding kids! The onsite manager or director manages employees, ordering, cooking, serving, equipment and facilities maintenance, allergies and free/reduced processing. We assist with everything else - menus, website/notification requirements, order guides, ODEW reporting, deadlines, AUDITS/REVIEWS, procurement monitoring, commodity entitlement monitoring, financial analysis and recommendations. We currently have four food service consultants and a trainer who work with our director, Bonnie, to manage this program. All have dietetic and/or business degrees and our team, in total, has over 115 years of experience in school food service. Please reach out to [Bonnie Muckenthaler](#) if you would like more information.

### **EPC Vendor Fair**

Our 34<sup>th</sup> Annual EPC Educational Vendor Fair will be held on Wednesday, July 30<sup>th</sup> at Wright State University's Nutter Center from 9:00 a.m. until 2:00 p.m. Be sure to attend this event to meet current and potential vendors. There will be a food service update meeting in the McLin Gym from 10:30-11:30 a.m.

### **SWEPC Foodservice Programs**

EPC Commercial Bid Program & SWEPC Commodity Co-Op, District Food Service Management Assistance, Procurement Reviews, Administrative Reviews, Profit/Loss Analysis, Consulting & Training Needs, Networking Events, EPC Google Group, Vendor Fair Foodservice Update Meeting/Vendors & more!