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As Chef's Corner begins to grow and blossom we are going up against one of the largest problems that face America today: obesity. According to the Centers for Disease Control and Prevention, for decades heart disease has been the number one cause of death for Americans and is still on the rise. Such illnesses as diabetes, cancer, high cholesterol, high blood pressure, heart failure, and obesity can be derived from our nutritional intake and is leading to heart disease. Since this is the case, getting to the root of this problem all begins with us.

It's hard for many of us to think in long terms when we are faced with the day to day obstacles of living through these times. However, Chef's Corner has accepted the responsibility of impacting the food industry in a positive way. By providing nutritional value that exceeds the minimum standards, we believe aiding the revolutionary food movement is a step toward investing into future generations. We may not be able to change the health factors over night, but we can make a difference with your help.

Jamie Oliver recently launched a television program that targets obesity in the United States. He's expressed that our food consumption comes from three main sources: home, main street, and schools. He's also explained the impact each of these divisions has on the future of our leading generations, and Chef Oliver believes the most effective pact begins with the schools. However, such a tough challenge cannot be the sole responsibility of school districts. We must come together as a community and implement these ideas together in order to see any change. With this idea, he challenges the school food vendors to help take on this responsibility also.

As a food company, we feel that the nutritional impact we have on the students' meals is highly influential, and we are accepting this challenge to improve the nutritional values in our children and future generations to come. We are continually working to provide a nutritious, affordable, and labor suitable meals that promote high health standards. We aim to not only meet, but exceed the nutritional guidelines of the states' expectations while maintaining the price points for school district budgets.

However, as Chef Oliver has expressed this all beings with you. Working together to improve the future state of students' health means exchanging ideas, building partnerships, and supporting the resources. It's revolutionizing our health standards by taking responsibility .

How are we, as Americans, making the impact to move in a positive direction? What steps are we taking to improve the lives of our children?

Chef's Corner

An affiliate of Omnibus and Imperial Foods

April 2010 Newsletter



The Happenings of the Time

Lincoln vs. Obama: School Lunches And The Budget Squeeze:

In the midst of congressional efforts to reauthorize the Child Nutrition Act, this piece does an excellent job explaining the politics of reauthorization, and explaining the financial challenges faced by school nutrition programs and their efforts to improve the quality and nutrition of school meals.

SNA: Support Child Nutrition Reauthorization 2010:

On March 17th, Senate Agriculture Committee Chairman Blanche Lincoln (D-Ark.) introduced the Healthy, Hunger-Free Kids Act, the draft Child Nutrition Reauthorization bill. SNA supports this legislation, which is a strong first step toward strengthening these programs and acknowledges the need to increase funding for school meals.

Jamie Oliver's Next Crusade:

"I can't tell you how big the mountain is I've got to try to climb, and I'm not trying to pretend I'm bloody Superman or something like that because that's just not the case," the English Chef stated. "But I have a very strange job. You know, I have this wonderful opportunity, a lifetime opportunity to help a country I care about change."

Shelf Stable Lunch Bags!

Field trips, fundraisers, sporting events and picnics will begin to skyrocket as the weather turns to our favor. Chef's Corner wants to prepare your school for all these upcoming events, and for the always dreaded emergency meal, with our newest promotional item: Locker Mates.

This product is a completely balanced meal in a bio-degradable and resalable bag ensuring less waste. Our 10 meal options are a healthier choice with less sodium, less saturated fats and less sugars. They are completely USDA approved and meet all the guidelines for Meat/ Meat Alternative, Bread and Fruit requirements. And our pricing is phenomenal as well because we are a master distributor! And, once you add milk, this meal is fully reimbursable through the USDA.

If you haven't seen this product already you must! Call your rep at Chefs Corner today!



To combat obesity in children by providing a healthier alternative in Public Schools

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