

FAQ's –Visitation School's Hot lunch Program

History & Mr. Blanck's background

Visitation's hot lunch program has been running smoothly for over 25 years. What started out as a favor to help out the school during a time of transition, has evolved into Mr. Blanck's career. He is a JCCC culinary school graduate. He was also Minsky's first employee in 1975 and helped build the place! In the 80's & 90's, Mr. Blanck owned 5 restaurants (2 Pizza Peddlers, 2 Gomers Chicken and Tijuana Taqueria.) He has a tremendous amount of experience in the food service Industry.

Mark has deep roots with Visitation and graduated in 1974. Mark & his wife Tina have four children whom are all Vis graduates. His oldest grandchild will start Kindergarten at Vis next fall and other little ones to follow.

How does Mr. Blanck come up with the monthly menu?

There are many factors to consider: What will the kids eat? What will parents approve of? Can meals be served in a timely manner so that the kids can enjoy lunch in the time allotted? Will it hold up in the warmers from the first to last lunch period? And, is the price of the meal, cost effective? Mr. Blanck makes these decisions by being aware of what the children actually eat, order popularity, nutrition and of course, parent feedback.

Important facts on meals

- Many recipes are made from scratch. He uses his own mother's macaroni & cheese recipe.
- Homemade Chicken Noodle Soup is inspired from Stroud's soup recipe.
- Baked Beans are inspired from the Smokestack recipe & green beans are seasoned with a little beef base and rosemary. (And this recipe is requested frequently!)
- 100% beef is used in the hamburgers, taco meat, and homemade pasta sauce.
- Fresh chicken breast is used in pasta and soup recipes.
- Pizza is made and baked fresh at Tighe Hall as well as Chocolate Chip cookies.
- The corn includes chicken stock and Adobe seasoning.
- The chicken nuggets, strips & sandwiches are of high quality and baked (not fried).
- No fried foods are on the menu.

As you can see, a lot of thought and experience goes into every meal!

Why can't I order lunch on the morning of the school day?

Since the lunches are prepared fresh at the Tighe Hall kitchen, transported and served in the school cafeteria. Lead time is needed to ensure having enough product to prepare meals. Inventory is kept low to keep lunches economical for all. On the first few days of the new menu, "day of" orders are accepted and menu items are chosen that are easier to be adjusted to help accommodate late orders. (ie. Soup, pasta, taco salad etc)

Why is lunch payment done through Venmo, cash or check?

This has always been done to save the parents money on lunches. The 3% added fees and other processing fees would need to be added to the cost of the lunches. However, that does create an added step for customers and for Mr. Blanck. He is planning on adding that credit card convenience for parents this year.

Why is Chick-fill-A on the menu & doesn't this take sales away from Mark Blanck?

Yes, it does affect his sales. Mr. Blanck has generously agreed to give up these dates and PTO will use this fundraiser to increase teachers' salaries.

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