

GENESEO CUSD #228



OPERATIONS QUARTERLY REPORT

**GENESEO SCHOOL BOARD MEETING
NOVEMBER 10, 2011**

GENESEO UNIT OFFICE

ENERGY INFORMATION

ELECTRICITY USAGE FY10

	H.S.	FACILITY	M.S.	MILLIKIN	NORTH.	SOUTHWEST	TOTALS
AMT. PD. JULY '09	\$5,997.33	\$1,232.84	\$4,885.00	\$0.00	\$925.62	\$1,557.28	\$14,598.07
KWH USED	83,320	16,200	67,080	0	11,920	20,720	199,240
AMT. PD. AUG. '09	\$5,315.59	\$1,037.59	\$4,462.94	\$0.00	\$828.00	\$1,448.18	\$13,092.30
KWH USED	72,800	13,480	61,200	0	10,560	19,200	177,240
AMT. PD. SEPT. '09	\$4,426.75	\$1,985.54	\$3,726.93	\$4,284.77	\$599.88	\$1,173.87	\$16,197.74
KWH USED	55,600	25,960	49,560	57,120	7,360	14,960	210,560
AMT. PD. OCT. '09	\$3,679.62	\$1,377.52	\$3,062.84	\$887.57	\$511.64	\$1,044.00	\$10,563.19
KWH USED	47,040	17,720	40,560	11,080	6,240	13,200	135,840
AMT. PD. NOV. '09	\$6,999.91	\$1,584.13	\$5,249.92	\$2,047.52	\$1,026.29	\$2,212.80	\$19,120.57
KWH USED	92,080	20,520	70,200	26,800	12,960	29,040	251,600
AMT. PD. DEC. '09	\$6,870.67	\$1,082.37	\$5,010.84	\$1,896.99	\$1,150.26	\$1,947.17	\$17,958.30
KWH USED	89,440	13,720	66,960	24,760	14,640	25,440	234,960
AMT. PD. JAN. '10	\$7,377.11	\$988.78	\$4,445.71	\$2,214.79	\$1,046.21	\$1,695.10	\$17,767.70
KWH USED	101,520	12,800	60,960	29,880	13,600	22,640	241,400
AMT. PD. FEB. '10	\$7,537.89	\$1,172.54	\$4,445.71	\$3,676.23	\$1,138.09	\$1,815.69	\$16,109.92
KWH USED	108,760	15,360	60,960	50,240	14,880	24,320	274,520
AMT. PD. MARCH '10	\$7,135.92	\$1,040.47	\$3,946.12	\$4,709.86	\$1,092.15	\$1,959.25	\$19,883.77
KWH USED	98,160	13,520	54,000	64,640	14,240	26,320	270,880
AMT. PD. APRIL '10	\$7,176.12	\$1,270.16	\$4,359.57	\$4,287.79	\$971.56	\$1,976.48	\$20,041.68
KWH USED	98,720	16,720	59,760	58,760	12,560	26,560	273,080
AMT. PD. MAY '10	\$6,900.49	\$1,146.70	\$4,307.89	\$3,435.05	\$1,585.99	\$1,781.24	\$19,157.36
KWH USED	94,860	15,000	59,040	46,880	21,120	23,840	260,740
AMT. PD. JUNE '10	\$6,716.73	\$5,195.09	\$621.96	\$2,263.60	\$1,057.69	\$1,499.86	\$17,354.93
KWH USED	92,320	71,400	7,840	30,560	13,760	19,920	235,800
TOTALS - \$	\$76,134.13	\$19,113.73	\$48,525.43	\$15,007.87	\$11,933.38	\$20,110.92	\$190,825.46
TOTALS - KWH	1,034,620	252,400	658,120	400,720	153,840	266,160	2,765,860

ELECTRICITY USAGE FY11

	H.S.	FACILITY	M.S.	MILLIKIN	NORTH.	SOUTHWEST	TOTALS
AMT. PD. JULY '10	\$6,349.22	\$951.46	\$4,833.32	1,631.93	\$971.56	\$1,574.51	\$16,312.00
KWH USED	87,200	12,280	66,360	21,760	12,560	20,960	221,120
AMT. PD. AUG. '10	\$7,468.98	\$1,284.52	\$5,660.23	\$1,921.92	\$919.88	\$1,924.80	\$19,180.33
KWH USED	102,800	16,920	77,880	25,800	11,840	25,840	261,080
AMT. PD. SEPT. '10	\$5,958.14	\$2,006.20	\$3,726.93	\$1,787.78	\$246.91	\$1,404.09	\$15,130.05
KWH USED	77,200	26,240	49,560	23,280	2,880	18,080	197,240
AMT. PD. OCT. '10	\$7,504.68	\$2,537.47	\$4,754.06	\$2,059.32	\$729.09	\$1,811.40	\$19,396.02
KWH USED	97,440	33,440	63,480	26,960	9,000	23,600	253,920
AMT. PD. NOV. '10	\$11,062.02	\$1,533.95	\$5,772.34	\$2,428.26	\$1,392.28	\$2,389.89	\$24,578.74
KWH USED	139,600	19,840	77,280	31,960	17,920	31,440	318,040
AMT. PD. DEC. '10	\$8,043.40	\$1,126.64	\$5,249.92	\$1,767.12	\$1,165.01	\$1,882.23	\$19,234.32
KWH USED	102,160	14,320	70,200	23,000	14,840	24,560	249,080
AMT. PD. JAN. '11	\$6,510.00	\$908.39	\$4,592.14	\$1,835.79	\$1,143.83	\$1,643.42	\$16,633.57
KWH USED	89,440	11,680	63,000	24,600	14,960	21,920	225,600
AMT. PD. FEB. '11	\$7,118.70	\$1,163.93	\$4,566.30	\$3,670.48	\$1,821.43	\$2,074.10	\$20,414.94
KWH USED	97,920	15,240	62,640	50,160	24,400	27,920	278,280
AMT. PD. MARCH '11	\$6,756.93	\$1,448.18	\$4,118.39	\$4,158.59	\$2,163.10	\$1,942.02	\$20,587.21
KWH USED	92,880	19,200	56,400	56,960	29,160	26,080	280,680
AMT. PD. APRIL '11	\$7,164.64	\$1,703.71	\$4,755.80	\$4,477.29	\$2,384.19	\$2,211.92	\$22,697.55
KWH USED	98,560	22,760	65,280	61,400	32,240	29,840	310,080
AMT. PD. MAY '11	\$6,740	\$1,583.12	\$5,005.59	\$3,762.36	\$1,703.71	\$1,838.66	\$20,633
KWH USED	92,640	21,080	68,760	51,440	22,760	24,640	281,320
AMT. PD. JUNE '11	\$6,268.82	\$1,238.58	\$5,203.71	\$2,433.00	\$1,554.41	\$1,660.64	\$18,359.16
KWH USED	86,080	16,280	71,520	32,920	20,680	22,160	249,640
TOTALS - \$	\$86,945.23	\$17,486.15	\$58,238.73	\$31,933.84	\$16,195.40	\$22,357.68	\$233,157.03
TOTALS - KWH	1,163,920	229,280	792,360	430,240	213,240	297,040	3,126,080

ELECTRICITY USAGE FY12

	H.S.	FACILITY	M.S.	MILLIKIN	NORTH.	SOUTHWEST	TOTALS
AMT. PD. JULY '11	\$6,854.54	\$825.13	\$4,247.60	2,901.00	\$1,640.55	\$1,660.64	\$18,129.46
KWH USED	94,240	10,520	58,200	39,440	21,880	22,160	246,440
AMT. PD. AUG. '11	\$7,089.99	\$894.03	\$6,788.61	\$1,468.27	\$735.59	\$1,815.69	\$18,792.18
KWH USED	97,520	11,480	93,600	19,480	9,320	24,320	255,720
AMT. PD. SEPT. '11	\$6,417.68	\$1,339.15	\$3,222.22	\$1,170.92	\$562.06	\$1,421.80	\$14,133.83
KWH USED	80,720	17,200	42,720	14,920	6,880	18,320	180,760
AMT. PD. OCT. '11	\$8,877.54	\$1,773.03	\$4,984.28	\$2,348.57	\$884.62	\$2,071.13	\$20,939.17
KWH USED	114,480	23,080	66,600	30,880	11,040	27,120	273,200
AMT. PD. NOV. '11	\$11,205.79	\$1,483.78	\$6,551.54	\$2,487.29	\$1,454.26	\$2,614.21	\$25,796.87
KWH USED	141,760	19,160	87,840	32,760	18,760	34,480	334,760
AMT. PD. DEC. '11							\$0.00
KWH USED							0
AMT. PD. JAN. '12							\$0.00
KWH USED							0
AMT. PD. FEB. '12							\$0.00
KWH USED							0
AMT. PD. MARCH '12							\$0.00
KWH USED							0
AMT. PD. APRIL '12							\$0.00
KWH USED							0
AMT. PD. MAY '12							\$0
KWH USED							0
AMT. PD. JUNE '12							\$0.00
KWH USED							0
TOTALS - \$	\$40,445.54	\$6,315.12	\$25,794.25	\$10,376.05	\$5,277.08	\$9,583.47	\$97,791.51
TOTALS - KWH	528,720	81,440	348,960	137,480	67,880	126,400	1,290,880

ELECTRICITY USAGE SUMMARY/HIGHLIGHTS

Total for 6 buildings FY10	\$190,875.46	2,765,860 kwh	Cost per kwh: \$.069
Total for 6 buildings FY11	\$233,157.03	3,126,080 kwh	Cost per kwh: \$.075
Total for Northside FY10	\$11,933.38	153,840 kwh	
Total for Northside FY11	\$16,195.40	213,240 kwh	
Total for High School FY10	\$76,134.13	1,034,620 kwh	
Total for High School FY11	\$86,945.23	1,163,920 kwh	
Total for 6 buildings - July 2010 to November 2010	\$94,597.14	1,250,400 kwh	Cost per kwh: \$.076
Total for 6 buildings - July 2011 to November 2011	\$97,791.51	1,290,880 kwh	Cost per kwh: \$.076
Northside - July 2009 to Nov. 2009 - before Geo.	\$3,891.43	49,040 kwh	
Northside - July 2010 to Nov. 2010 - with Geo.	\$4,259.72	52,200 kwh	
Northside - July 2011 to Nov. 2011 - 2nd yr. of Geo.	\$5,277.47	67,880 kwh	
Weather History for Geneseo for the month of September	Average Minimum Temp.	Average Maximum Temp.	Mean Temperature
2009	54.1	74.6	64.4
2010	55.3	77.3	66.3
2011	52.9	73.0	62.9

Natural Gas Monthly Activity Report ~ Fiscal Year 2009/2010

District Totals	USAGE	263.92	664.74	1,913.09	48,933.35	20,368.61	38,174.97	58,958.67	32,339.76	17,954.13	8,672.19	4,601.85	3,042.28	182,779.56
Facility Count 7	Gas	109.43	279.07	1,515.69	4,246.29	10,927.42	25,614.33	24,653.35	22,767.84	11,572.03	4,676.59	2,042.67	1,779.66	\$ 107,218.68
	Utility Tolls	1029.00	7064.90	2,088.25	1,554.29	5,208.20	3,142.82	2,976.32	3,772.58	2,680.75	2,416.62	1,313.02	1,169.39	\$ 21,827.43
	Other Charges	185.01	1,850.01	1,850.01	1,850.01	1,850.01	1,850.01	1,850.01	1,850.01	1,850.01	1,850.01	1,850.01	1,850.01	\$ -
	Other Credits													
	Total	\$ 1,319.44	\$ 1,528.98	\$ 1,280.92	\$ 9,765.59	\$ 11,889.43	\$ 28,942.20	\$ 47,314.97	\$ 25,678.33	\$ 13,717.89	\$ 6,676.02	\$ 3,547.90	\$ 1,532.96	\$ 131,266.23

USAGE BREAKDOWN		Actual Jul	Actual Aug	Actual Sep	Actual Oct	Actual Nov	Actual Dec	Actual Jan	Actual Feb	Actual Mar	Actual Apr	Actual May	Actual Jun	TOTAL
Acct Code	Facility Name ~ Address ~ Utility Acct #													
GCU2-001	Northside Elem ~ 402 N Russell Ave 8773732000	33.33	41.41	68.69	777.34	884.50	2,794.67	3,127.75	2,434.57	1,314.60	302.40	60.29	22.08	11,861.63
GCU2-002	High School ~ ES N State St 2N Olden 2853732000	141.71	425.30	1,244.70	12,983.03	13,255.01	22,590.67	20,077.07	17,960.08	8,931.53	6,128.64	3,144.96	191.52	107,074.22
GCU2-003	Athletic Facility ~ 700 N State St 0723465268	0.00	5.05	170.97	1,280.80	1,504.26	2,823.96	3,543.47	2,756.48	1,096.60	111.78	55.40	0.00	13,348.77
GCU2-004	Unit Office ~ 209 S College Ave 9202832000	31.31	32.32	32.32	216.23	332.49	884.76	1,023.01	762.67	426.67	70.38	56.25	27.03	3,895.44
GCU2-005	Middle ~ 333 Odgen Ave 6977202000	48.48	72.78	168.93	2,688.09	3,455.47	6,314.52	7,422.08	5,356.67	4,691.71	1,597.56	1,005.85	54.29	32,876.43
GCU2-006	Millikin Elem ~ 990 S Congress 2S Prospect 4696732000	0.00	68.68	169.88	179.81	173.74	256.54	785.86	674.85	461.96	224.63	151.19	59.29	3,206.43
GCU2-007	Southwest Elem ~ 715 S Center 9229991000	9.09	19.20	57.60	568.05	763.14	2,509.85	2,979.43	2,194.44	1,031.06	236.80	127.91	20.07	10,516.64
														-
	TOTAL	263.92	664.74	1,913.09	18,693.35	20,368.61	38,174.97	38,958.67	32,139.76	17,954.13	8,672.19	4,601.85	374.28	182,779.56

DOLLAR BREAKDOWN

DOLLAR BREAKDOWN												
	Jan	Feb	Mar	Apr	May	Jun	Jul	Aug	Sep	Oct	Nov	Dec
Unit Price	\$ 0.3780	\$ 0.3670	\$ 0.2970	\$ 0.4382	\$ 0.4816	\$ 0.5128	\$ 0.6192	\$ 0.6253	\$ 0.5586	\$ 0.9976	\$ 0.4549	\$ 0.4390
Unit Adj Price	\$ 0.3550	\$ 0.2805	\$ 0.4070	\$ 0.4985	\$ 0.5100	\$ 0.6200	\$ 0.6126	\$ 0.4600	\$ 0.4058	\$ 0.3980	\$ 0.4800	\$ 0.4388

		Unit Adj Price	\$ 0.3550	\$ 0.7205	\$ 0.4070	\$ 0.4985	\$ 0.5100	\$ 0.6200	\$ 0.6126	\$ 0.4600	\$ 0.4058	\$ 0.3990	\$ 0.4800	\$ 0.4508	TOTAL
Acct Code	Facility Name ~ Address ~ Utility Acct #	Breakdown	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	
GC02-001	Northside Elem ~ 402 N Russell Ave 8773732000	Gas	\$ 12.07	\$ 14.98	\$ 19.55	\$ 367.43	\$ 414.29	\$ 1,469.79	\$ 1,977.51	\$ 1,607.41	\$ 789.57	\$ 204.15	\$ 26.67	\$ 10.14	\$ 9,913.61
		Utility Dist	\$ 129.46	\$ 131.30	\$ 155.14	\$ 179.72	\$ 186.18	\$ 275.38	\$ 300.71	\$ 266.68	\$ 210.20	\$ 162.67	\$ 139.90	\$ 136.55	\$ 1,225.89
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43
		Total	\$ 167.96	\$ 172.71	\$ 181.12	\$ 573.63	\$ 626.90	\$ 1,771.60	\$ 2,304.65	\$ 1,900.52	\$ 1,026.20	\$ 393.25	\$ 193.00	\$ 173.12	\$ 9,484.66
GC02-002	High School ~ ES N State St 2N Olden 2853732000	Gas	\$ 56.07	\$ 161.64	\$ (150.70)	\$ 1,518.88	\$ 7,541.52	\$ 18,076.54	\$ 12,689.11	\$ 11,401.33	\$ 6,490.93	\$ 2,789.28	\$ 1,452.51	\$ 88.17	\$ 62,115.28
		Utility Dist	\$ 296.06	\$ 316.62	\$ 277.36	\$ 469.14	\$ 933.80	\$ 1,618.85	\$ 1,252.42	\$ 1,090.13	\$ 769.14	\$ 625.40	\$ 462.94	\$ 382.03	\$ 9,493.89
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43
		Total	\$ 378.56	\$ 504.69	\$ 153.09	\$ 2,014.45	\$ 8,501.75	\$ 19,721.82	\$ 13,967.96	\$ 12,517.89	\$ 7,286.50	\$ 3,441.11	\$ 1,941.88	\$ 496.63	\$ 70,926.33
GC02-003	Athletic Facility ~ 700 N State St 0723465268	Gas	\$ -	\$ 1.40	\$ 70.89	\$ 641.69	\$ 737.12	\$ 1,417.42	\$ 2,240.66	\$ 1,811.19	\$ 706.56	\$ 123.36	\$ 24.05	\$ 0.01	\$ 7,777.435
		Utility Dist	\$ 132.21	\$ 133.33	\$ 155.06	\$ 210.88	\$ 223.11	\$ 284.65	\$ 329.00	\$ 290.37	\$ 207.41	\$ 154.23	\$ 146.75	\$ 139.08	\$ 2,406.38
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43
		Total	\$ 158.64	\$ 161.16	\$ 252.38	\$ 879.00	\$ 986.66	\$ 1,728.50	\$ 2,596.09	\$ 2,127.99	\$ 940.40	\$ 304.02	\$ 197.23	\$ 165.52	\$ 10,497.59
GC02-004	Unit Office ~ 209 S College Ave 9202832000	Gas	\$ 12.48	\$ 11.94	\$ 10.57	\$ 104.56	\$ 160.68	\$ 484.51	\$ 646.36	\$ 506.26	\$ 250.83	\$ 52.36	\$ 26.99	\$ 12.36	\$ 1,259.90
		Utility Dist	\$ 55.53	\$ 56.43	\$ 56.46	\$ 74.96	\$ 80.58	\$ 105.16	\$ 115.99	\$ 103.81	\$ 86.62	\$ 65.35	\$ 63.78	\$ 59.90	\$ 924.57
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43
		Total	\$ 94.44	\$ 94.80	\$ 93.46	\$ 205.95	\$ 267.69	\$ 596.10	\$ 788.78	\$ 636.50	\$ 363.88	\$ 144.14	\$ 117.20	\$ 98.69	\$ 3,501.63
GC02-005	Middle ~ 333 Odgen Ave 6977202000	Gas	\$ 24.00	\$ 55.64	\$ (4.39)	\$ 1,276.35	\$ 1,700.84	\$ 3,279.01	\$ 4,691.08	\$ 3,598.86	\$ 2,529.09	\$ 880.81	\$ 469.14	\$ 25.75	\$ 16,526.11
		Utility Dist	\$ 153.35	\$ 157.10	\$ 168.77	\$ 285.95	\$ 322.80	\$ 440.03	\$ 499.89	\$ 418.71	\$ 389.80	\$ 245.13	\$ 218.20	\$ 169.67	\$ 9,468.40
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43
		Total	\$ 203.78	\$ 239.17	\$ 190.81	\$ 1,588.73	\$ 2,050.07	\$ 3,745.47	\$ 5,217.40	\$ 4,044.00	\$ 2,944.32	\$ 1,152.37	\$ 713.77	\$ 221.85	\$ 22,311.94
GC02-006	Millikin Elem ~ 930 S Congress 25 Prospect 4696732000	Gas	\$ 1.47	\$ 26.58	\$ 49.92	\$ 64.65	\$ 5.61	\$ (356.97)	\$ 523.01	\$ 2,303.47	\$ 72.96	\$ 645.35	\$ (16.24)	\$ 32.35	\$ 3,352.10
		Utility Dist	\$ 133.59	\$ 143.27	\$ 155.48	\$ 157.39	\$ 158.24	\$ 163.72	\$ 193.15	\$ 193.15	\$ 307.35	\$ 226.24	\$ 208.24	\$ 140.38	\$ 1,453.03
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43
		Total	\$ 161.49	\$ 196.28	\$ 231.83	\$ 248.47	\$ 190.28	\$ (166.82)	\$ 742.59	\$ 2,637.25	\$ 325.63	\$ 880.02	\$ 150.57	\$ 203.81	\$ 5,801.40
GC02-007	Southwest Elem ~ 715 S Center 9229991000	Gas	\$ 3.34	\$ 6.89	\$ 19.72	\$ 272.68	\$ 362.36	\$ 1,264.07	\$ 1,885.62	\$ 1,539.32	\$ 672.19	\$ 181.08	\$ 60.75	\$ 9.18	\$ 8,877.20
		Utility Dist	\$ 124.80	\$ 126.85	\$ 131.98	\$ 167.25	\$ 177.29	\$ 255.03	\$ 284.95	\$ 243.23	\$ 192.34	\$ 155.60	\$ 147.07	\$ 137.13	\$ 2,148.57
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43
		Total	\$ 154.57	\$ 160.17	\$ 178.13	\$ 466.36	\$ 566.08	\$ 1,545.53	\$ 2,197.00	\$ 1,813.98	\$ 890.96	\$ 363.11	\$ 234.25	\$ 172.74	\$ 2,742.88
		Gas	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
		Utility Dist	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
		Other	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
		Total	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -
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Natural Gas Monthly Activity Report ~ Fiscal Year 2010/2011

		Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	NCOR
District Totals	USAGE	157.64	634.26	1,050.54	7,192.29	17,617.68	32,813.22	35,532.71	29,677.87	21,678.31	13,459.03	4,625.15	135.83	164,874.03
	Gas	(1,006.66)	5,933.04	477.90	3,335.21	8,244.40	12,143.42	17,522.91	5,668.30	1,146.18	468.49	2,225.67	294.79	\$ 81,605.10
Facility Count 7	Utility Dist	1,000.25	5,917.82	5,214.35	1,537.35	1,927.18	2,229.64	2,766.42	2,518.43	2,228.01	2,224.43	1,411.80	1,051.00	\$ 21,247.42
	Other Charges	185.01	185.01	185.01	185.01	185.01	185.01	185.01	185.01	185.01	185.01	185.01	185.01	\$ 2,175.11
	Other Credits													\$ (0.44)
	Total	111.74	1,636.30	1,877.66	5,158.07	10,400.53	19,922.06	20,704.33	17,870.80	13,827.30	6,470.33	3,822.48	1,395.25	\$ 105,027.63

[illegible]

DOLLAR BREAKDOWN

DOLLAR BREAKDOWN																
		Unit Price	\$ 0.4987	\$ 0.4886	\$ 0.4079	\$ 0.4194	\$ 0.4617	\$ 0.5145	\$ 0.4865	\$ 0.5093	\$ 0.5293	\$ 0.4694	\$ 0.4747	\$ 0.4649		
		Unit Adj Price	\$ 0.4651	\$ 0.4126	\$ 0.3650	\$ 0.3490	\$ 0.4755	\$ 0.5076	\$ 0.5226	\$ 0.4321	\$ 0.4811	\$ 0.4871	\$ 0.5381	\$ 0.4776		
Acct Code	Facility Name ~ Address ~ Utility Acct #	Breakdown	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	TOTAL	
GCJ2-001	Northside Elem ~ 402 N Russell Ave 8773732000	Gas	\$ 5.69	\$ 28.20	\$ 32.14	\$ 34.40	\$ 33.82	\$ 42.01	\$ 85.72	\$ 44.37	\$ 48.76	\$ 35.89	\$ 36.20	\$ 16.30	\$ 399.50	
		Utility Dist	\$ 132.26	\$ 138.94	\$ 141.47	\$ 140.84	\$ 140.67	\$ 141.09	\$ 140.46	\$ 139.06	\$ 140.46	\$ 140.62	\$ 140.14	\$ 133.46	\$ 1,609.47	
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 20.00	
		Total	\$ 164.38	\$ 193.57	\$ 200.04	\$ 201.67	\$ 200.92	\$ 209.53	\$ 202.61	\$ 209.86	\$ 215.65	\$ 202.94	\$ 202.77	\$ 169.76	\$ 2,237.70	
GCJ2-002	High School ~ ES N State St 2N Olden 2853732000	Gas	\$ 24.89	\$ 153.21	\$ 255.42	\$ 2,389.37	\$ 5,270.20	\$ 9,931.12	\$ 10,053.46	\$ 8,365.27	\$ 6,719.06	\$ 4,359.58	\$ 1,129.78	\$ 99.04	\$ 28,938.97	
		Utility Dist	\$ 361.14	\$ 385.61	\$ 405.41	\$ 614.59	\$ 857.64	\$ 1,157.31	\$ 1,236.90	\$ 1,078.22	\$ 937.93	\$ 791.47	\$ 501.65	\$ 311.10	\$ 6,038.97	
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 20.00	
		Total	\$ 412.46	\$ 565.25	\$ 697.26	\$ 3,030.39	\$ 6,154.27	\$ 11,114.86	\$ 11,316.79	\$ 9,467.92	\$ 7,683.42	\$ 5,177.48	\$ 1,657.86	\$ 430.14	\$ 57,708.10	
GCJ2-003	Athletic Facility ~ 700 N State St 0723465268	Gas	\$ 0.93	\$ 25.81	\$ 3.78	\$ 245.72	\$ 640.45	\$ 1,424.80	\$ 1,505.15	\$ 1,125.20	\$ 762.86	\$ 964.25	\$ 83.43	\$ 2.86	\$ 5,435.22	
		Utility Dist	\$ 136.61	\$ 144.70	\$ 136.32	\$ 178.65	\$ 217.03	\$ 279.86	\$ 299.73	\$ 253.63	\$ 221.23	\$ 188.81	\$ 156.90	\$ 134.73	\$ 2,348.20	
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 20.00	
		Total	\$ 163.97	\$ 196.94	\$ 166.53	\$ 450.80	\$ 883.89	\$ 1,731.09	\$ 1,831.31	\$ 1,405.26	\$ 1,010.52	\$ 579.49	\$ 266.76	\$ 157.59	\$ 8,844.15	
GCJ2-004	Unit Office ~ 209 S College Ave 9202832000	Gas	\$ 19.05	\$ 15.64	\$ 12.56	\$ 46.93	\$ 215.35	\$ 474.70	\$ 499.38	\$ 402.43	\$ 277.92	\$ 108.82	\$ 27.22	\$ 12.52	\$ 1,212.52	
		Utility Dist	\$ 58.62	\$ 57.81	\$ 57.81	\$ 66.69	\$ 86.54	\$ 106.59	\$ 111.43	\$ 101.58	\$ 89.53	\$ 75.81	\$ 59.90	\$ 56.35	\$ 928.68	
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 20.00	
		Total	\$ 104.10	\$ 99.88	\$ 96.80	\$ 140.05	\$ 328.32	\$ 607.72	\$ 637.24	\$ 530.44	\$ 393.88	\$ 211.06	\$ 113.55	\$ 88.37	\$ 3,251.91	
GCJ2-005	Middle ~ 333 Odgen Ave 6977202000	Gas	\$ 8.93	\$ 40.71	\$ 69.24	\$ 531.06	\$ 1,471.26	\$ 3,616.72	\$ 3,553.35	\$ 3,455.13	\$ 2,401.27	\$ 1,140.68	\$ 759.93	\$ 38.85	\$ 17,087.13	
		Utility Dist	\$ 160.76	\$ 166.93	\$ 178.17	\$ 225.47	\$ 317.37	\$ 470.70	\$ 489.81	\$ 481.97	\$ 384.17	\$ 286.94	\$ 246.69	\$ 168.12	\$ 3,577.10	
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 20.00	
		Total	\$ 196.12	\$ 234.07	\$ 273.84	\$ 782.96	\$ 1,815.06	\$ 4,113.85	\$ 4,069.59	\$ 3,963.53	\$ 2,811.87	\$ 1,454.05	\$ 1,033.05	\$ 226.97	\$ 20,974.96	
GCJ2-006	Millikin Elem ~ 930 S Congress 25 Prospect 4696732000	Gas	\$ (1,368.28)	\$ 53.15	\$ 68.25	\$ 68.61	\$ 73.75	\$ 164.84	\$ 434.99	\$ 577.15	\$ 497.14	\$ 144.33	\$ 80.21	\$ 30.68	\$ 819.83	
		Utility Dist	\$ 21.14	\$ 147.76	\$ 153.49	\$ 153.69	\$ 152.73	\$ 163.21	\$ 186.79	\$ 207.63	\$ 194.41	\$ 161.43	\$ 151.63	\$ 121.92	\$ 3,315.23	
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 20.00	
		Total	\$ (1,320.71)	\$ 227.34	\$ 243.17	\$ 248.73	\$ 252.92	\$ 354.48	\$ 648.21	\$ 811.21	\$ 717.98	\$ 332.19	\$ 258.27	\$ 172.00	\$ 12,945.79	
GCJ2-007	Southwest Elem ~ 715 S Center 9229991000	Gas	\$ 2.13	\$ 16.29	\$ 31.31	\$ 119.12	\$ 539.58	\$ 1,489.25	\$ 1,670.86	\$ 1,201.75	\$ 754.87	\$ 505.94	\$ 108.90	\$ 4.50	\$ 2,448.50	
		Utility Dist	\$ 132.38	\$ 136.53	\$ 142.28	\$ 157.92	\$ 199.20	\$ 274.85	\$ 301.29	\$ 254.40	\$ 212.68	\$ 177.35	\$ 154.89	\$ 126.02	\$ 2,269.79	
		Other	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 26.43	\$ 20.00	
		Total	\$ 160.94	\$ 179.25	\$ 200.02	\$ 303.47	\$ 765.21	\$ 1,790.53	\$ 1,998.58	\$ 1,482.58	\$ 993.98	\$ 513.72	\$ 290.22	\$ 150.52	\$ 8,829.02	
		Gas	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	
		Utility Dist	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	
		Other	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	
		Total	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	\$ -	

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Natural Gas Monthly Activity Report ~ Fiscal Year 2011 / 2012

[illegible]

Sep. 2013 Delivery Summary						Sep. 2013 Storage Summary				
Gross Del	Utility Loss	Net Del	Gas \$s	Unit Cost	Net Unit Cost	BOM Storage	Net Del	Usage	Inj (WD)	EOM Storage
16,610	287	16,323	\$ 6,901.46	\$ 0.4155	\$ 0.4228	30,263	16,323	(1,395.82)	14,927	45,190
						BOM Value	\$ 4,399.82			
						Value / ft	\$ 6,311.29			\$ 70,643.11
						Value / ft	\$ 0.4735	Stor + / ft	Value / ft	\$ 0.4568

[illegible]



Geneseo CUSD 228

GCU2

10/27/2011

Natural Gas Monthly Activity Report ~ Fiscal Year 2011 / 2012

NICOR

		Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	
District Totals	USAGE	186.36	151.05	139.32										2,193.73
Facility Count 7	Gas	167.56	129.14	109.69										\$ 969.17
	Utility Dist	18.80	21.91	29.63										\$ 3,518.70
	Other Charges	188.00	188.00	188.00										\$ 555.03
	Other Credits													\$ -
	Total	\$ 364.36	\$ 339.05	\$ 267.32										\$ 5,042.90

DOLLAR BREAKDOWN

Acct Code	Facility Name ~ Address	Utility Acct #	Breakdown	Unit Price	Unit Adj Price	Jul	Aug	Sep	Oct	Nov	Dec	Jan	Feb	Mar	Apr	May	Jun	TOTAL
				\$ 0.4637	\$ 0.4340	\$ 0.4762	\$ 0.3980	\$ 0.4225	\$ 0.4177									
GCU2-001	Northside Elem ~ 402 N Russell Ave	8773732000	Gas	\$ 7.06	\$ 20.69	\$ 27.33												\$ 439.22
			Utility Dist	\$ 179.47	\$ 128.36	\$ 131.39												\$ 2,092.26
			Other	\$ 26.43	\$ 26.43	\$ 26.43												\$ 79.29
			Total	\$ 212.96	\$ 175.48	\$ 185.15												\$ 2,557.75
GCU2-002	High School ~ E5 N State St 2N Olden	2853732000	Gas	\$ 23.75	\$ 153.94	\$ 380.07												\$ 920.92
			Utility Dist	\$ 332.45	\$ 304.75	\$ 343.72												\$ 1,981.89
			Other	\$ 26.43	\$ 26.43	\$ 26.43												\$ 79.29
			Total	\$ 382.63	\$ 485.12	\$ 750.22												\$ 2,982.10
GCU2-003	Athletic Facility ~ 700 N State St	0723465268	Gas	\$ -	\$ -	\$ 15.80												\$ 15.80
			Utility Dist	\$ 182.50	\$ 127.36	\$ 132.67												\$ 442.53
			Other	\$ 26.43	\$ 26.43	\$ 26.43												\$ 79.29
			Total	\$ 208.93	\$ 153.79	\$ 174.90												\$ 537.62
GCU2-004	Unit Office ~ 209 S College Ave	9202832000	Gas	\$ 11.77	\$ 12.99	\$ 14.09												\$ 38.85
			Utility Dist	\$ 108.71	\$ 56.45	\$ 57.39												\$ 222.46
			Other	\$ 26.43	\$ 26.43	\$ 26.43												\$ 79.29
			Total	\$ 146.91	\$ 95.87	\$ 97.85												\$ 340.60
GCU2-005	Middle ~ 333 Odgen Ave	6977202000	Gas	\$ 19.85	\$ 48.59	\$ 64.48												\$ 122.95
			Utility Dist	\$ 215.16	\$ 171.11	\$ 178.11												\$ 564.38
			Other	\$ 26.43	\$ 26.43	\$ 26.43												\$ 79.29
			Total	\$ 261.44	\$ 246.13	\$ 269.02												\$ 766.62
GCU2-006	Millikin Elem ~ 930 S Congress 25 Prospect	4696732000	Gas	\$ 25.53	\$ 47.62	\$ 57.65												\$ 130.80
			Utility Dist	\$ 172.37	\$ 126.30	\$ 131.46												\$ 430.13
			Other	\$ 26.43	\$ 26.43	\$ 26.43												\$ 79.29
			Total	\$ 224.33	\$ 200.35	\$ 215.54												\$ 640.22
GCU2-007	Southwest Elem ~ 715 S Center	9229991000	Gas	\$ -	\$ 7.22	\$ 30.75												\$ 37.96
			Utility Dist	\$ 177.22	\$ 126.81	\$ 135.00												\$ 439.03
			Other	\$ 26.43	\$ 26.43	\$ 26.43												\$ 79.29
			Total	\$ 203.65	\$ 160.46	\$ 192.18												\$ 556.28
			Gas	\$ -	\$ -	\$ -												\$ -
			Utility Dist	\$ -	\$ -	\$ -												\$ -
			Other	\$ -	\$ -	\$ -												\$ -
			Total	\$ -	\$ -	\$ -												\$ -
			Gas	\$ -	\$ -	\$ -												\$ -
			Utility Dist	\$ -	\$ -	\$ -												\$ -
			Other	\$ -	\$ -	\$ -												\$ -
			Total	\$ -	\$ -	\$ -												\$ -
			Gas	\$ -	\$ -	\$ -												\$ -
			Utility Dist	\$ -	\$ -	\$ -												\$ -
			Other	\$ -	\$ -	\$ -												\$ -
			Total	\$ -	\$ -	\$ -												\$ -
			Gas	\$ -	\$ -	\$ -												\$ -
			Utility Dist	\$ -	\$ -	\$ -												\$ -
			Other	\$ -	\$ -	\$ -												\$ -
			Total	\$ -	\$ -	\$ -												\$ -
			Gas	\$ -	\$ -	\$ -												\$ -
			Utility Dist	\$ -	\$ -	\$ -												\$ -
			Other	\$ -	\$ -	\$ -												\$ -
			Total	\$ -	\$ -	\$ -												\$ -



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NATURAL GAS USAGE SUMMARY/HIGHLIGHTS

Natural Gas			
Total for 6 buildings FY10	\$131,266.23	182,779.56 therms	Cost per th.: \$.72
Total for 6 buildings FY11	\$105,027.63	164,874.03 therms	Cost per th.: \$.64
Total for Northside FY10	\$9,484.66	11,861.63 therms	
Total for Northside FY11	\$2,373.70	797.41 therms	
	\$7,110.96 less spent	11,064.22 less therms	
Total for 6 buildings - July 2010 to September 2010	\$3,455.22	1,842.44 therms	
Total for 6 buildings - July 2011 to September 2011	\$5,042.90	2,193.73 therms	
Northside-July 2009 to Sept. 2009-before Geothermal	\$521.79	143.43 therms	
Northside-July 2010 to Sept. 2010-1st year Geothermal	\$557.99	147.79 therms	
Northside-July 2011 to Sept. 2011-2nd year Geothermal	\$573.59	123.07 therms	

What building did you teach in last school year?

		Response Percent	Response Count
Millikin		50.0%	17
Northside		50.0%	17
Other (please specify)			4

answered question 34

skipped question 3



Q1. What building did you teach in last school year?

1	Both - Technology	Aug 26, 2011 9:05 AM
2	library/computer labs	Aug 26, 2011 6:55 AM
3	and Millikin	Aug 26, 2011 6:22 AM
4	all 3 elementary schools	Aug 26, 2011 6:07 AM

Geothermal Survey



Are you pleased with the comfort level in your classroom while the air conditioning component of the new geothermal unit is operating?

		Response Percent	Response Count
Yes		88.6%	31
No		11.4%	4
	Other (please specify)		10

answered question 35

skipped question 2

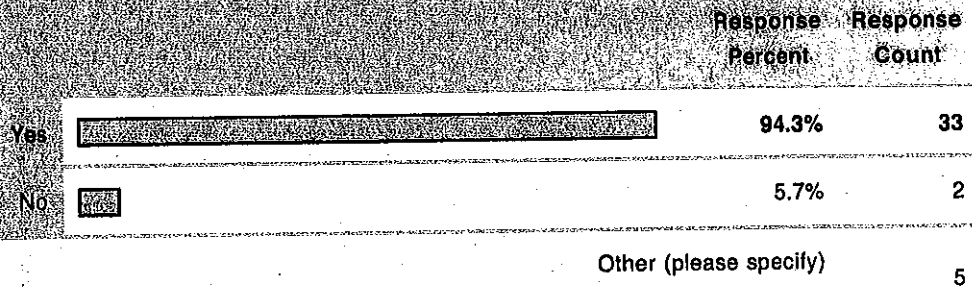
Q1: Are you pleased with the comfort level in your classroom while the air conditioning component of the new geothermal unit is operating?

1	It is damp & muggy, and inconsistently cool/warm/muggy	Aug 27, 2011 7:16 PM
2	It gets a bit chilly at times but I'd rather be chilly than SWELTERING HOT	Aug 27, 2011 8:24 AM
3	It tends to be a bit cold, but I would rather put on a sweater than have it set too low	Aug 26, 2011 1:49 PM
4	I am loving it! Having air makes such a difference. The children can actually get cooled off after being outside	Aug 26, 2011 10:53 AM
5	I am extremely grateful to have the air conditioning, but sometimes it feels very humid and stuffy in my room. Then the next day it feels fine. It just isn't very consistent. But as I said, I am happy to have air conditioning!	Aug 26, 2011 8:20 AM
6	I am very thankful to have air conditioning, however, the humidity level is inconsistent. Sometimes it is very sticky and muggy	Aug 26, 2011 8:12 AM
7	Library is perfect/lab is too cold	Aug 26, 2011 6:55 AM
8	There are still some kinks... some rooms are freezing and some are roasting	Aug 26, 2011 6:34 AM
9	A bit on the chilly side, but that is fine!	Aug 26, 2011 6:12 AM
10	too cold	Aug 26, 2011 6:07 AM

Geothermal Survey



Are you please with the comfort level in your classroom while the heating component of the new geothermal unit is operating?



answered question 35

skipped question 2

Q1: Are you please with the comfort level in your classroom while the heating component of the new geothermal unit is operating?

- | | | |
|---|---|----------------------|
| 1 | It seems to shift from being too hot to cool even within a few minutes. I can't complain though! I am super happy that we have it! | Aug 27, 2011 8:24 AM |
| 2 | The temp was fine but the noise was horrible at times. Once they changed the filter it was better. It would be nice to be able to change the filters more often so they wouldn't get so loud. It really effected my teaching because I felt that I was constantly yelling over the unit. Plus, the students were louder when the unit was louder while doing independent or group work. | Aug 26, 2011 8:20 AM |
| 3 | Last year, at Millikin, it was not consistent. | Aug 26, 2011 7:45 AM |
| 4 | It would get cold in the afternoon. | Aug 26, 2011 6:58 AM |
| 5 | 2 days each of the 2 years my unit has froze, produces no heat and requires repairs. | Aug 26, 2011 6:39 AM |

Do you feel having air conditioning has improved the level of learning in your classroom?

Response
Percent

Response
Count

Yes



100.0%

36

No

0.0%

0

Other (please specify)

6

answered question

36

skipped question

1

Q1: Do you feel having air conditioning has improved the level of learning in your classroom?

- | | | |
|---|---|-----------------------|
| 1 | Some of the students complain about their ability to hear over the noise of the unit. As a teacher, I feel as if I have to strain my voice to be heard some days. | Aug 27, 2011 6:34 PM |
| 2 | Totally!!! I used to have to talk over fans & lost the kids attention. They are alert all day and willing to work hard. It is a HUGE difference. I feel blessed to have it. | Aug 27, 2011 8:24 AM |
| 3 | Oh my goodness! What a difference! The children can listen and learn because they are comfortable and not so hot!! | Aug 26, 2011 10:53 AM |
| 4 | The students, and the teacher, do not get as tired and crabby as they did without air conditioning. | Aug 26, 2011 8:20 AM |
| 5 | The students are able to focus on their work for longer periods of time in the afternoon. | Aug 26, 2011 8:12 AM |
| 6 | ABSOLUTELY!!! | Aug 26, 2011 6:30 AM |

Other comments you may have regarding the geothermal units.

	Response Count
	24
answered question	24
skipped question	13

Q1. Other comments you may have regarding the geothermal units.

1	They are REALLY noisy especially when the filter gets dirty	Aug 27, 2011 7:16 PM
2	The only other thing I can comment on is the noise of the units. The blower runs ALL day and is quite noisy. I've noticed my voice gets strained by the end of the week because I'm constantly talking over it. I've had to shove bits of paper in between the side metal parts because they vibrate and cause even MORE noise. Is there any way to cut the noise down? Again, I feel so blessed to have it so I'm not griping!	Aug 27, 2011 8:24 AM
3	So appreciated!!!!	Aug 26, 2011 9:22 PM
4	I find that the unit is so loud that I feel that I am almost yelling so the kids can hear me at times.	Aug 26, 2011 4:16 PM
5	I love it!! Last year I was also impressed at how the system went from heat to AC on those cooler fall mornings. Very neat!	Aug 26, 2011 10:53 AM
6	Not only are the students more comfortable, so are the teachers. Setting up the class room was not so exhausting still a lot of work, but done comfortably!	Aug 26, 2011 10:48 AM
7	So glad we are able to have it in our building	Aug 26, 2011 10:12 AM
8	The hallways are very, very cold. Especially, the 3rd grade hallway. The vents are kind of loud. I am starting to get used to it after the second year. It feels like we have to talk over it a lot because there is no way to shut the blower off that I am aware of. LOVE LOVE having AC!! Thank you!	Aug 26, 2011 10:09 AM
9	It is perfect	Aug 26, 2011 9:27 AM
10	The kids are much more focused, especially when they are not too hot! Thanks.	Aug 26, 2011 9:05 AM
11	Thank you!!!	Aug 26, 2011 8:39 AM
12	I worked in a building with no air conditioning in the past so it is wonderful to have the air. I have never really had many problems with the heat in my room	Aug 26, 2011 8:20 AM

Q1: Other comments you may have regarding the geothermal units.

except for the noise that it made in my room last year. At times I was having to almost yell so the students could hear me. The students that sat by the unit were constantly asking me to repeat what I was saying. It was like being in a boiler room at times! But if the filters could be changed more often, that would help immensely!

- | | | |
|----|---|----------------------|
| 13 | The air is often humid during the air conditioning. | Aug 26, 2011 8:01 AM |
| 14 | It is VERY cold in the hallways. | Aug 26, 2011 6:58 AM |
| 15 | I enjoy the air conditioning! And even though it's too cool sometimes, I don't mind wearing a sweater. | Aug 26, 2011 6:55 AM |
| 16 | Climate control has been a blessing, but the humidity reduction makes the most difference in comfort which directly improves our learning environment. | Aug 26, 2011 6:39 AM |
| 17 | I feel very fortunate to work in a district with geothermal units! It has greatly improved the level of learning in the classroom. | Aug 26, 2011 6:36 AM |
| 18 | The building is very comfortable now. Thanks! | Aug 26, 2011 6:30 AM |
| 19 | Not much you can do about it, but the unit is very loud in the millikin gym. I would rather have it than not. I appreciate the great facilities that millikin affords. | Aug 26, 2011 6:25 AM |
| 20 | I like that it is usually a constant, comfortable temperature in the buildings. I think it is easier for the staff and the students to get work done when the temperature is comfortable. | Aug 26, 2011 6:22 AM |
| 21 | It is such a luxury to teach in a building where there is air conditioning. The only possible issue is the inconsistency with the temperatures throughout the building. Some rooms are freezing while others are hot. I feel though that the overall level of learning on hot days has increased dramatically!! | Aug 26, 2011 6:12 AM |
| 22 | Thank you to all at the Board of Education for approving funding for this project and for the State of Illinois for additional support of projects like this one. We are so happy to have the air conditioning throughout the buildings. | Aug 26, 2011 6:10 AM |
| 23 | If we didn't have air the building would be much too hot to sustain student/staff productivity. | Aug 26, 2011 6:07 AM |
| 24 | It doesn't filter out humidity as well as I would like. It's been very sticky in my classroom and papers feel wet to the touch at the hotter points of the afternoons lately. | Aug 26, 2011 6:00 AM |

GEOTHERMAL SURVEY

AUGUST 2011

CONCERNS AND RESPONSES

The Geothermal Survey was administered to the Millikin and Northside classroom teachers the last week of August 2011. Randy Bormann and Jack Schlindwein met on September 29, 2011 to review the results of this survey.

Question #1: Comfort level in classrooms with A/C operating

Concerns: *Damp, muggy, and humid
*Chilly at times
*Inconsistent

Responses: *Teacher control of thermostats sometimes affects the climate.
*Mr. Bormann has reexamined the settings on the thermostats.
*Humidity may be a result of doors open more now - the hallways are not air conditioned.

Question #2: Comfort level in classrooms with heat operating

Concerns: *Shifts from too hot to too cold
*Noise level
*Cold in P.M. hours
*Units "froze up"

Responses: *Old univents made noise also.
*Cold and "froze up" issues were at Millikin last year. There shouldn't be a problem there this winter.

Question #3: Improving the learning level

Concern: *Noise level

Responses: *Noise level already addressed.
*36 out of 36 surveys felt that the learning level had improved.
*Many POSITIVE comments in this section of the survey.

Question #4: Other Comments

Concerns: *Filters dirty
 *Hallways cold
 *Noise level again
 *Humidity

Responses: *Filters are now on an "every other month" changing/
 cleaning cycle.

PLANNED SERVICE AGREEMENT ON HVAC EQUIPMENT
TIMELINE

DATE	ACTIVITY	COMMENTS
10/1/11	Bid specs reviewed	Northwest Mechanical will be asked to reivew the current bid specs.
12/1/11	Bid specs returned	Northside Mechanical will return draft of bid specs to Jack Schlindwein.
12/5/11	Bids specs reviewed	Copies of the bid specs from Northwest Mechanical will be given to the Operations Committee for review. A copy will also be sent to another Service Company for their review.
1/6/12	Bid advertisement taken to the local newspaper, <u>Republic</u> , for publication on 1/20/12	Also prepare to mail bid specs to companies that have expressed an interest in servicing the District.
1/16/12	Final bid specs complete	Bid spec corrections/additions due back to Jack at the Unit Office from Committee Members and the other Service Company.
1/20/12	Newspaper ad published	Check the newspaper for ad; mail bid specs to companies
2/2/12	Pre-bid meeting	9:00 A.M. at the Geneseo CUSD Unit Office. At this meeting tell interested parties that bids specs are due 2/23/12. Also tell bidders that the 3-4 finalists will be interviewed on February 27-28, 2012 by the Operations Committee. Randy Bormann, the District maint. director, will take the interested parties to all of the schools for tours after the meeting.
2/23/12	Bids due	10:00 A.M. all bids due. After the bid opening, Jack and Randy will review the bids and select 3-4 companies to come in for interviews on February 27-28, 2012. These finalists will be called immediately.
2/27-28/2012	Interviews	The Operations Committee will interview 3-4 finalists. At the conclusion of the interviews a recommendation will be made for the March 8th Board Meeting. Referenencs will be checked on 2/28/12.
3/8/12	Board Approval	Operations Committee recommendation made at monthly meeting.
4/1/12	New contract begins	New HVAC contract begins in the District.

FOOD SERVICE INFORMATION

GOAL #5

WHAT WE SEE	QUARTERLY PROGRESS REPORT
Food Service Action Plan	Three (3) food manager meetings have already taken place. Another meeting is scheduled for January 10, 2012. Report to be given at November 10, 2011 Board Meeting. Food manager meetings will be conducted every other month.
	1st Semester 2011-12 school year: Review of Job Descriptions
	2nd Semester 2011-12 school year: Refine Job Descriptions
	1st Semester 2012-13 school year: Develop Standard Operating Procedures
	2nd Semester 2012-13 school year: Make necessary changes to evaluation instrument.

Food Service Director Meeting

Date: August 24, 2011

Michele Hepner and Jack Schlindwein met to review the items that were shared with the Geneseo Board of Education on August 8, 2011 (see items below). These items will be reviewed with the Food Managers throughout the 2011-12 school year.

A meeting was set up with the Food Managers for September 8, 2011 at 1:45 P.M. Middle School. Those to be invited are as follows: Paula Glawe, Nora Duff, Linda Henry, Donna Koustas, Michelle Gramling, Michele Hepner, Janelle Dale, and Jack Schlindwein. An invitation and agenda will be sent out.

Geneseo CUSD #228

Food Service Program

Topics of Review and Discussion for the 2011-12 School Year

1. Examine ways to improve the food quality within the program.
2. Examine ways to improve the "presentation" of the food being served.
3. Examine ways to reduce the "turnover" of employees within the program.
4. Review "benchmark" data within the program to improve its quality.

Mr. Schlindwein will meet with the Food Service Director in August 2011 to begin this process. At this time, quarterly meetings will be established to meet and discuss the items outlined above. The food service managers from all of the buildings will be in attendance at these meetings also.

The goal of this review and evaluation is to ultimately improve the food service program in the district.

GENESEO CUSD #228
FOOD MANAGERS MEETING MINUTES
THURSDAY, SEPTEMBER 8, 2011 – 1:45 P.M.
GENESEO MIDDLE SCHOOL- CONFERENCE ROOM

Present: Linda Henry, Food Manager at Northside
Paula Glawe, Food Manager at Millikin
Donna Koustas, Food Manager at Southwest
Michelle Gramling, Food Manager at Geneseo Middle School
Nora Duff, Food Manager at Geneseo High School
Janelle Dale, Food Service Bookkeeper
Michele Hepner, Food Service Director
Jack Schlindwein, Director of Operations

1. Information that is shared quarterly with the Board of Education
2009-10 and 2010-11 Production Reports were distributed and discussed. It was noted that in 2010-11 the District served more lunches and more breakfasts than in 2009-10, but generated almost \$15,000 less in revenue. This is due to the increase in free/reduced students. These reports are shared quarterly with the Board of Education.
2. Goals for the 2011-12 school year
Mr. Schlindwein briefly reviewed the goals for the school year: Improve the quality of the food within the program; improve the presentation of the food; and decrease the turnover of employees. These goals have also been shared with the Board of Education.
3. Positives of the lunch program
Mr. Schlindwein asked that each Food Manager think of three positive things about their food program in their respective buildings and be ready to share these ideas with the group at our next meeting in November.

4. **Ways to improve the lunch program**
Mr. Schlindwein asked that each Food Manager think of three ways to improve the lunch program in their respective buildings and be ready to share these ideas with the group at our next meeting.
5. **Employee turnover**
The group was asked to think of some ways to decrease employee turnover within the food program. Are there other ways to keep people employed besides increasing their hourly rate? The Food Managers were asked to generate some ideas before our next meeting.
6. **Other topics**
Mr. Schlindwein briefly explained the alignment of ESP evaluations and job descriptions that will take place later in the school year. At the November meeting, another discussion will take place regarding the actual tasks that food service employees do on a daily basis. The Food Managers will be asked to formulate an outline of the daily tasks for each employee. This "schedule of duties" will be collected at the January 2012 meeting.
7. **Future meeting dates:**
NEXT MEETING – TUESDAY, NOVEMBER 1, 2011 AT 1:45 P.M. IN THE MIDDLE SCHOOL SMALL CONFERENCE ROOM.

GENESEO CUSD #228
FOOD MANAGERS' MEETING MINUTES
TUESDAY, NOVEMBER 1, 2011 – 1:45 P.M.
GENESEO MIDDLE SCHOOL- CONFERENCE ROOM

Present: Linda Henry, Food Manager at Northside
Paula Glawe, Food Manager at Millikin
Donna Koustas, Food Manager at Southwest
Nora Duff, Food Manager at Geneseo H.S.
Janelle Dale, Food Service Bookkeeper
Michele Hepner, Food Service Director
Jack Schlindwein, Director of Operations

1. Recent cafeteria usage figures – the first quarter of the 2011-12 school year Production Report was shared with the group. It was compared to the first quarter of the 2010-11 school year. It was noted that quite a few more breakfasts have been served this school year.
2. Positives of the lunch program – at the last meeting, each Food Manager was asked to think of three positive things about the District's lunch program. The following ideas were shared:
 - *There is a variety of food at the H.S.
 - *Good environment in the buildings
 - *New ovens in the kitchens, so food is "fresher"
 - *Fresh fruits from the government, rather than canned fruits
 - *New foods on the menus
 - *Healthy options available
 - *Amount of food given for the price
 - *New dishwashers in the buildings
 - *Students are learning to make healthier choices
 - *Most of the staff is good with the students
 - *Creative ways of serving fruits/vegetables
 - *Elementary buildings have choices also

3. Ways to improve the lunch program – at the last meeting, each Food Manager was asked to think of three ways to improve the District's lunch program. The following ideas were shared:
 - *Snacks that are eaten in the classrooms during the A.M. hours aren't always healthy, and sometimes the students aren't hungry at lunchtime.
 - *Could birthday snacks be encouraged during the P.M hours?
 - *Possibly have cafeterias make snacks to be sold.
 - *Are there ways to reduce the serving portions at the lower grades and still meet federal guidelines? There is a lot of waste.
 - *Possibly different recipes; new ideas for food
 - *Improve communication between the food service employees, the administration and the faculty/staff.
 - *Storage space needed.
 - *Supervisors in the lunch room should encourage students to eat.
4. Employee turnover – at the last meeting, each Food Manager was asked to think of some ways to decrease employee turnover. The following ideas were shared:
 - *Increase each interview team to 3 people (it is usually just 2 people).
 - *Possibly creating some pay incentives for new employees. For example, if a new employee gets a satisfactory evaluation after the first 90 days of employment, a pay increase would be given.
 - *Better compensation.
 - *Possibly have a tiered system for years of service.
5. Review of job descriptions – copies of our current job descriptions were distributed. The Food Managers were be asked to review these prior to our January meeting.
6. Other topics – use of the kitchen area by “outside groups” was discussed. This is an administrative issue that will be reviewed.
7. Next meeting date/time – TUESDAY, JANUARY 10, 2012, AT 1:45 P.M. IN THE MIDDLE SCHOOL CONFERENCE ROOM.

GENESEO CUSD #228 CAFETERIA
PRODUCTION REPORT

2010-11	# OF DAYS BREAKFAST SERVED	TOTAL # OF BREAKFASTS SERVED FOR MONTH	# OF DAYS LUNCH SERVED	TOTAL # OF LUNCHES SERVED FOR MONTH	TOTAL LOCAL REVENUE FOR MONTH	TOTAL # OF ABSENT EMPLOYEE DAYS PER MONTH	# OF SUBSTITUTE WORKER DAYS PER MONTH
MONTH							
August	11	3500	11	21500	\$94,583.60	35	26 + 6^
September	21	8396	20	39438	\$89,462.90	64	48
October	19	8084	19	37251	\$89,550.45	58	47 + 13^
November	17	7188	17	32972	\$87,594.73	40	41 + 37^
December	16	6317	16	30721	\$68,823.58	39	8
January	15	5558	15	28528	\$79,762.48	26	12
February	15	5920	15	29207	\$73,940.20	26	20 + 4* + 23^
March	18	7349	18	34183	\$83,298.96	26	20 + 2* + 14^
April	19	8096	19	35196	\$83,609.13	38	28 + 13^
May	21	9021	21	38169	\$74,031.10	50	25 + 1* + 42^
June	3	1079	2	3280	\$3,575.05	3	1 + 6^
TOTALS	175	70,508	173	330,445	\$828,232.18		

GENESEO CUSD #228 CAFETERIA
PRODUCTION REPORT

2011-12 MONTH	# OF DAYS BREAKFAST SERVED	TOTAL # OF BREAKFASTS SERVED FOR MONTH	# OF DAYS LUNCH SERVED	TOTAL # OF LUNCHES SERVED FOR MONTH	TOTAL LOCAL REVENUE FOR MONTH	TOTAL # OF ABSENT EMPLOYEE DAYS PER MONTH	# OF SUBSTITUTE WORKER DAYS PER MONTH
August	11	3702	11	20873	\$98,131.76	22	18 + 11^
September	21	8884	21	39911	\$88,728.52	37	25 + 11^ + 5*
October	20	8626	20	37801	\$97,950.75	26	39 + 20^ + 1*
November							
December							
January							
February							
March							
April							
May							
June							

* added number is for employee training

^ added number is for open positions

TITLE: Food Service Director

QUALIFICATIONS:

1. High School Diploma.
2. Demonstrated knowledge and expertise in the areas of menu planning, food purchasing, preparation and serving.
3. At least 5 years experience in food service work.
4. Such alternatives to the above qualifications as the Board may find appropriate and acceptable.

REPORTS TO: Superintendent/Director of Operations

SUPERVISES: All Cafeteria Staff

JOB GOAL: To insure the smooth and efficient operation of the school cafeterias and to provide each school child with food of high nutritious quality in an atmosphere of cleanliness, cheerfulness, and personal caring.

PERFORMANCE RESPONSIBILITIES:

1. Assigns, schedules, and trains members of the cafeteria staff.
2. Interviews, screens, and recommends appointments of all cafeteria personnel.
3. Administers personnel policies and is responsible for the evaluation of cafeteria personnel.
4. Maintains payroll sheets, any time changes, and for bringing in substitutes as needed.
5. Maintains an inventory of and recommends purchase of food, paper goods, and equipment, including the bidding or quoting of such items as required by state law or good purchasing procedures.
6. Makes application for government surplus food and directs its distribution, transfer and use.
7. Recommends and maintains procedures for cleanliness, good health, and safety for cafeteria staff.
8. Works with the Director of Operations in preparation of a budget for the school cafeterias.
9. Coordinates the operation of the cafeteria accounting procedures in cooperation with the school business office.
10. Plans and supervises the preparation and serving of all menus and food at all schools.
11. Inspects school lunch facilities and operations to insure that standards of diet, cleanliness, health, and safety are being maintained for children.

Food Service Director (cont.)

12. Standardizes the serving portions for lunches and recommends the prices to be charged for various lunches and ala carte items.
13. Keeps students, staff, and the public informed of the menus and services offered by the school cafeterias and of the health and educational benefits gained by children through participation in the school food service program.
14. Works with the building principals and head cooks to facilitate the fast and efficient serving of lunches and the maintenance of proper conduct in the lunchroom areas.
15. Collects all monies and informing the business office as to the source and distribution of funds received from state, federal, and local sources.
16. Trains staff in proper sanitation, food preparation and government regulations.
17. Performs such other activities required by the Board of Education or the immediate supervisor.
18. Assures that the proper licenses are obtained and inspections have been performed.
19. Inspects all lunchrooms and cafeterias on a regular basis, checking that high standards of health and safety are maintained.
20. Trains cafeteria personnel in on the job safety procedures.
21. Notifies the Maintenance Supervisor immediately of unsafe conditions which cannot be rectified.
22. Reports potential risk exposures to the Director of Operations.
23. Performs all other duties as assigned by the Director of Operations.

TERMS OF EMPLOYMENT: 9 1/2 month year. Salary and work schedule to be established by the Board.

EVALUATION: Performance of this job will be evaluated annually by the Director of Operations.

Approved by: _____ Date: _____
Director of Operations

Reviewed and agreed by: _____ Date: _____
Employee

TITLE: Food Service Secretary

QUALIFICATIONS:

1. Demonstrated willingness to work with others and a basic knowledge of bookkeeping skills.
2. Such alternatives to the above qualifications as the Board may find appropriate and acceptable.

REPORTS TO: Food Service Director

JOB GOAL: To assist the Cafeteria Supervisor in the various aspects of planning and operating the records and reports of the school cafeteria.

PERFORMANCE RESPONSIBILITIES:

1. Counts monies from the lunch program and deposits the money in the bank,
2. Maintains daily, weekly, monthly, and yearly records of meals served and free and reduced lunches.
3. Types menus, reports and such other information as is required by the Food Service Director.
4. Works with the Food Service Director in ordering of supplies and maintenance of a complete inventory.
5. Works with Food Service Director to organize and verify payment of bills for Board approval.
6. Attends workshops and training sessions on bookkeeping and records for State and Federal monitoring and other topics as required.
7. Maintains Skyward/Computer Program and helps train other cafeteria workers in its usage.
8. Completes such other duties as may be assigned by the Food Service Director.

TERMS OF EMPLOYMENT: Works those days when lunches are served plus such time as required to begin and end the cafeteria year. Salary and work schedule to be established by the Board.

EVALUATION: Performance of this job will be evaluated annually by the Food Service Director.

Approved by: _____ Date: _____
Food Service Director/Director of Operations

Reviewed and agreed by: _____ Date: _____
Employee

TITLE: Cafeteria Head Cook/Manager

QUALIFICATIONS:

1. High School Diploma
2. At least 5 years experience in food service work.
3. Such alternatives to the above qualifications as the Board may find appropriate and acceptable.

REPORTS TO: Food Service Director

SUPERVISES: Cafeteria Staff in a School

JOB GOAL: To insure the smooth and efficient operations of the school cafeteria and to provide each school child with food of high nutritious quality in an atmosphere of cleanliness, cheerfulness, and personal caring.

PERFORMANCE RESPONSIBILITIES:

1. Works with the Food Service Director in all phases of the operation of the cafeteria in which he/she is manager.
2. Trains and direct's the cafeteria staff.
3. Administers personnel policies and evaluates cafeteria personnel.
4. Maintains an onsite inventory of food, paper goods, and equipment.
5. Inspects the kitchen, cooking and mixing utensils, and employees for cleanliness and sanitation.
6. Maintains procedures for cleanliness of the eating area and the working area of the cafeteria.
7. Assumes responsibility for the security of monies from cafeteria services until it has been turned over to proper authorities.
8. Supervises the storage and care of foods and supplies.
9. Estimates the quantities of all food items needed for the day's menu and keeps a complete production record of all food items used each day and the quantity of each.
10. Helps with planning and supervises the preparation and serving of all menus and food at the school.
11. Verify employee time records, plans work schedules and instructs substitutes when required.
12. Works with the building principal to facilitate the fast and efficient serving of lunches and the maintenance of proper conduct in the lunchroom areas.
13. Supervises the delivery of the prepared foods, the maintaining of food at proper temperatures and the serving of all food.

Cafeteria Head Cook/Manager (cont.)

14. Performs such other duties required by the Board of Education or the immediate supervisor.

TERMS OF EMPLOYMENT: Works those days when lunches are served. Salary and work schedule to be established by the Board.

EVALUATION: Performance of this job will be evaluated annually by the Food Service Director.

Approved by: _____ Date: _____
Food Service director

Reviewed by: _____ Date: _____
Employee

Geneseo School Food Service

Job Description

TITLE: Food Service Worker

QUALIFICATIONS:

1. Demonstrates willingness to work with others and to learn needed skills.
2. Demonstrates skills in the preparation and serving of quality foods.
3. Demonstrates willingness to learn all kitchen tasks and willing to work in different tasks as they may be assigned.
4. Knowledge of National School Lunch Program and basic financial skills.
5. Such alternatives to the above qualifications as the Board may find appropriate and acceptable.

REPORTS TO: Cafeteria Manager

JOB GOAL: To facilitate the serving of attractive and nutritious meals in an atmosphere of cleanliness, efficiency, and caring.

PERFORMANCE RESPONSIBILITIES:

GENERAL

1. Makes safe, proper and efficient use of all kitchen and dishwashing equipment and trains others in its use as directed.
2. Maintains the highest standards of safety and cleanliness in the dish room, prep area, cooking area, serving area, and eating area of the cafeteria and kitchen.
3. Aids in the daily clean up of the kitchen and serving areas as well as between serving line clean up.
4. Keeps work area and other storage areas clean and organized.
5. Able to communicate effectively with co-workers and managers.
6. Confers with the Cafeteria Manager on such other items as may be important to the safe and efficient operation of the facility.
7. Fills in as directed for other work areas and jobs.
8. Performs such other duties required by the Board of Education or the immediate supervisor.

DISH ROOM

1. Operate dish machines to company and manufacturer specifications.
2. Restocks all trays, utensils, pots, and pans after cleaning is complete.
3. Breaks down, cleans, and sanitizes the dish machine at the end of a shift.
4. Reports to the Cafeteria Manager any supply needs or equipment problems in the dishwashing or serving area.

Geneseo School Food Service

Job Description

FOOD PREP

1. Prepares food and recipes according to a planned menu and determines if the finished product is of best quality both in flavor and appearance before it is served.
2. Verifies that correct quantities of food are prepared and that the serving portions are of the correct size.
3. Reports to the Cafeteria manager any inferior quality food received.
4. Helps with storage and care of foods and supplies.

DINING ROOM SUPERVISOR

1. Organize students into orderly lines for purchasing food and sees that they maintain order in the lunch lines
2. Monitors student behavior at the lunch tables
3. Monitors the students for orderly disposal of food wastes, trays, and utensils
4. Circulates among the tables during the meal period so as to be available to resolve minor problems that arise.
5. Informs any attending teacher/principal at once of any serious infraction of disciplinary rules by students.
6. Calls immediately for an attending teacher/principal in the event of any argument involving more than two students; any incident involving physical confrontation; and any incident that appears to be of more than momentary disruption.
7. Strives constantly to promote the safety, health, and comfort of the students and employees.

SERVER

1. Assists with the set up and serving of lunch.
2. Serves with the proper portion control as specified by production record.
3. Restock food items as necessary.
4. Breaks down, cleans, and sanitizes the serving line at the end of the day.

CASHIER

1. Collects monies from the lunch program and sends money and a report sheet to the Food Service Office each day.
2. Operates a Computer and/or takes care of entering the students' breakfast/lunch during the serving period.
3. Understands the components of a reimbursable meal and charges accordingly.
4. Maintains a daily record of meals served according categories of paid, free, and reduced.
5. Sends a daily report of breakfast/lunch served to the Food Service Office each day.

Geneseo School Food Service

Job Description

TERMS OF EMPLOYMENT: Works those days when lunches are served or as requested by Food Service Director. Salary and work schedule to be established by the Board.

EVALUATION: Performance of this job will be evaluated at least every two years by the Cafeteria Manager and/or Food Service Director.

Approved by: _____ Date: _____
Cafeteria Manager/Food Service Director

Reviewed and agreed by: _____ Date: _____
Employee

TITLE: Cafeteria Delivery and Stock Worker

- QUALIFICATIONS:**
1. A high school diploma
 2. Demonstrated aptitude for successful fulfillment of assigned performance responsibilities
 3. Ability to lift fifty (50) pounds overhead up to 20 times during the work shift
 4. Ability to communicate and work cooperatively with different people.
 5. A valid drivers license and safe driving record.
 6. Such alternatives to the above qualifications as the Board may find appropriate and acceptable

REPORTS TO: Cafeteria Supervisor

JOB GOAL: To assure efficient and proper handling, storage, and delivery of food and supplies for the cafeterias of the school district

PERFORMANCE RESPONSIBILITIES:

1. Place food and supplies in storage in a neat and efficient manner.
2. Remove food and supplies from storage and place in the kitchen areas as directed.
3. Deliver food and supplies to various cafeterias within the District.
4. Assist in the handling of trash in the high school cafeteria.
5. Assist the Cafeteria Supervisor in maintaining a neat and complete inventory of supplies.
6. Perform such other activities required by the Board of Education or the immediate supervisor(s).

TERMS OF EMPLOYMENT: Parttime, nine (9) months. Work schedule to be determined by the administration.

EVALUATION: Performance of this job will be evaluated per current ESP Evaluation Policy.

Approved by: _____ Date: _____
Cafeteria Supervisor_

Reviewed and
agreed to by: _____ Date: _____
Employee