



# Barnwell School District 45

Innovation – Integrity – Investment – Community

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FOR IMMEDIATE RELEASE

## SRNS Partnership Results in New Equipment for Barnwell Elementary School Cafeteria

Barnwell, S.C. {May 25, 2022} – Barnwell Elementary School (BES) was recently awarded a National School Lunch Program Equipment Assistance Subgrant for \$24,153. This new subgrant award is funded by the US Department of Agriculture and administered by the South Carolina Department of Education's Office of Health and Nutrition (OHN).

According to the grant guidelines, the grant funds will be used to purchase approved equipment to help the food service team serve healthier meals, improve food safety, and to help support the maintenance and/or expansion of the School Breakfast Program. This equipment will consist of the addition of two combination or "combi" ovens which will greatly improve the capacity and through-put of the kitchen at BES. A combi oven is a three-in-one commercial oven that allows operators to cook with steam, hot air (convection) or a combination of both and can replace multiple heavy duty kitchen supplies. As an alternative to using a separate steamer or convection oven, a combi oven can be used to replace both appliances. This saves time, space, and money when it comes to professional food preparation.



*The Barnwell Elementary School food service staff members, along with SRNS Loaned Professional Kristin Huber, visit where the combi oven will go when it arrives.*

This grant application was submitted with the assistance of the Savannah River Nuclear Solutions (SRNS) Loaned Professional, Kristin Huber, who served in Barnwell School District 45 during the 2021-2022 school year. As part of a collaboration with SRNS and the American Heart Association (AHA), Huber researched grant opportunities to assist in elevating the school's wellness priorities. Combi

ovens can cook food in a manner that maintains the crispy texture students love, without the added fat.

“SRNS is continually seeking ways to partner with the community surrounding the Savannah River Site to improve the lives of children and families. We know results are possible when organizations like AHA, SRNS, and local school districts can combine their time, talent, and efforts toward a common goal,” said Stuart MacVean, President and CEO of SRNS.

The BES Food Service Manager, all operators, and food service subs will be trained to utilize every feature of the combi oven to ensure full understanding of equipment functionality, and BSD45 looks forward to using the new equipment.

“The district is so grateful to SRNS, AHA, and Kristin Huber for their continued partnership and Huber’s work toward getting this grant for the elementary school,” said BSD45 Superintendent Crissie Stapleton. “Her commitment to the health and nutrition of our community’s children has had a lasting impact on our school district. Our Food Service Department, led by Teresa Zorn, is dedicated to providing our students with healthy meals and continues to seek ways to do this more efficiently. We thank everyone who collaborated to make this happen.”