

NEWS YOU CAN USE

Week of
September 9, 2024

Henry Head Start
(616) 774-8822

Site Happenings

Yeahhhhhh!! Week four is here. The adventure continues. As we navigate morning drop-offs and afternoon pick-ups, changing bus routes and morning or mid-day doctor appointments, sticky faces and fingers from snack or skinned knees on the playground, Patience and Safety is most important.

Calendar of Events

Family Engagement Event
“A Day Of Play” on Sept. 26th 5p-6p w/ Grand Rapids Children’s Museum. Get ready for a day of outside activities and plenty of fun to be held at:
Henry Head Start
551 Henry Ave

Reminders

It is important to teach your child to wash their hands at a young age. After using the restroom, playing outside, coughing, blowing their nose, brushing their teeth. This helps prevent the spread of germs and illnesses.

<https://www.facebook.com/pg/hs4kc/events>
www.hs4kc.org

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 **Head Start
for Kent County**
Connecting Families and Community Resources

 **Readiness Program**
Michigan's Nationally Recognized Pre-K Program

How Sick Is Too Sick For School?

Your child should stay home from school if:

- They have a fever of 100.4°F or higher
- They have diarrhea
- They are vomiting
- They are sick and too tired or weak to play
- They didn't sleep well that night due to coughing or not feeling well

Head Start for Kent County Nutrition Department Highlight

- We provide breakfast, lunch, and snack to all I/T and HS children (Monday thru Thursday)
- Our menu is based on a five-week cycle and follows the CACFP Meal Pattern
- We create all recipes in house and have a licensed commercial kitchen at our Central Office where all meals produced.
- Deliveries are made to sites twice a day from Central Office in order to ensure food quality and safety.
- All food service staff are trained annually on food safety (ServSafe), four food service staff at Central Office are ServSafe Allergen trained, and the Food Service Supervisor is a certified ServSafe Food Protection Manager.
- Monthly we provide food experiences where the children explore new foods. They participate in the prep and servicing of the foods to explore the texture, shape, smell, and taste.
- We provide snack for EHS Socialization and in-home food experiences.