March Newsletter

Comstock Park Public Schools Food Service Department



National School Breakfast Week: March 4th - 8th, 2024

Students should take advantage of our free breakfast that is available in every building everyday! Did you know that children who fuel up with breakfast are more likely to attain higher levels of achievement in subjects such as reading and math. They exhibit improved concentration, alertness, comprehension and memory. Students have shown improved classroom behavior and higher standardized test scores when they eat a healthy breakfast. We believe in starting the day off right-and that includes a nutritious breakfast for all students. By celebrating National School Breakfast Week (NSBW) every year, we're encouraging all schools to recognize the importance of a healthy start to the day for fueling a child's academic success. But when the school week gets busy, it's easy for students to rush out the door in the morning without having a nutritious meal. That's why school breakfast is such a great option! In fact, students who participate in school breakfast tend to have better attendance rates and fewer behavioral problems. The School Breakfast Program serves 14.7 million students each school day in approximately 90,000 schools nationwide. These breakfasts tend to be more nutritious than the average breakfast a child gets from home or a convenient fast-food restaurant. Join us March 4-8th to celebrate National School Breakfast Week.

Did you know we offer breakfast at all of our buildings?

| at all of our buildings: | |
|--------------------------|-----------------|
| Building | Time |
| Stoney Creek | 8:50AM-9:10AM |
| Pine Island | 8:30AM – 9:00AM |
| Mill Creek | 7:20AM – 7:35AM |
| CPHS High School | 7:30AM – 7:50AM |
| | |



Karen Cvanciger works at
Comstock Park High School
Kitchen. Karen is always willing to
try out new food recipes and
options to give our students a
variety of meal choices. Thank you
for being someone we can always
count on to get the job done. Your
work ethic and involvement are
admirable and we are so fortunate
to have you on our team!





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Events & Fun Days to Look Forward to this Month

- March 4th 8th National School Breakfast Week
- March 7th National Cereal Day
- March 8th-HALF DAY
- March 9th National Meatball Day
- March 11th "Eat Your Noodles Day"
- March 14th PI Day
- March 17th St. Patrick's Day
- March 20th National Ravioli Day & First Day of Spring
- March 22nd World Water Day
- March 23rd National Chip N Dip Day
- March 28 & 29-NO SCHOOL
- March 30th National Hot Chicken Day





Discovery Kitchen:

March is Plant Power month in the cafeterias and this month's Discovery Kitchen theme is designed to engage students with fresh recipes, delicious demos, and fun and informative nutrition education. Plant Power is a celebration of plant-based fresh, seasonal and local foods. Through a variety of menu items and cafeteria activities, students can explore how they and their families can incorporate more of these powerful foods into their regular diet.

In March, chefs and dietitians will organize Discovery Kitchen experiences in the cafeteria and classrooms with interactive ways students can taste and learn about fresh fruits and vegetables and how foods go from seed, to table.



Student Choice:

The High School and Mill Creek Students got a chance to try a little different twist on some home made mac and cheese. The theme we chose this year was Mac n Cheese-ology Students were given samples of homemade mac and cheese with either pulled pork or popcorn chicken with buffalo BBQ, or Mojo BBQ sauce on top. Then the students voted on which one they liked the most. If they loved it we would put it on their upcoming school lunch menu. The pulled pork was a hit! The mojo sauce was also proven to be the students favorite. We are so excited to say that it was loved so much, that we will be putting both options on the menu for our students!

March is not just about shamrocks and leprechauns; its also National Nutrition Month. Its about embracing a healthy lifestyle that goes beyond our meals. And this year we're taking things Beyond The Table, the Academy of Nutrition and Dietetics' 2024 theme! Maintaining a healthy diet can have significant impact on our mood, stress level and overall mental wellbeing. Lets be sure to inform our students that food and the choices we make with food can lead to a lifetime of healthy food habits!



Eat Right

BEYOND

Smart Snacking Tips for Kids Snacks can play an important role in meeting kids'n needs. Choosing a variety of foods from all of the food groups will give them the energy they need between meals.

It helps to plan and portion out snacks in advance. Kids will usually only need 2 or 3 snacks daily, and these should be provided at least one to two hours before meals.

is recommended that snacks (and meals) be eaten in area without distractions. So avoid snacking while ratching TV or when using other electronic devices. Better yet, let the kids help prepare the healthy snacks



Here are a few easy, tasty (and healthy) snacks to help you get started.

- Parfait: Layer vanilla or plain low-fat yogurt with fruit and dried cereal.
- Toast a whole grain waffle and top with low-fat yogurt and sliced fruit or smooth nut butter.
- ow-fat milk, frozen strawberries mana for thirty seconds for a

- Make a mini-sandwich with tuna or egg salad on a dinner roll.

- lake your own fruit roll-up by pureeing uit and either baking it in the oven or by sing a dehydrator.
- Bake homemade chewy granola bars using whole-grain oats and dried fruit.
- Whip up mini-muffins using healthy ingredients, like whole grain flours and pureed fruit.

adults. However, certain foods due to their size pose a choking risk, especially for

See below for a list of foods that ma

- Hot dogs and sausage links
- Nuts, seeds and peanut butter Raw apple and pear slices

For a referral to a registered dietitian nutritionist and for additional food and nutrition information, visit <u>eatright.org</u>.



Authored by Academy of Nutrition and Dietetics staff registered dietitia

A Reason to Celebrate!

March 4th - 8th - National School Breakfast Week (NSBW) -

Celebrates the importance of a nutritious school breakfast in fueling students for success. In these uncertain times, busy weekday mornings make it even more of a challenge for many families to find time for a healthy breakfast, so it is a great time to try school breakfast!

March 11th – "Eat Your Noodles Day" This bossy little holiday reminds us to eat noodles. Noodles are eaten in many cultures. They're typically made from unleavened dough which is stretched, extruded, or rolled flat.

March 14th - Pl Day

It is a mathematics to represent a consistent which is approximately 3.14159.

March 17th - St. Patrick's Day

Observes of the death of St. Patrick, the patron saint of Ireland.

March 20th - National Ravioli Day -

Originated before the 14th century as it was already a food that was consumed in other parts of Europe and the world at this time. It was eaten in England and in several other countries around the world. At this time, no

March 20th – First Day of Spring Spring Equinox signals the arrival of Spring in the United States, and with it the nicer weather, and the blooming of flowers and plants. In the Southern Hemisphere, the Vernal Equinox signals the start of Autumn, as this hemisphere becomes tilted away from the Sun. During the equinox, the day and night are nearly the same lengths, approximately 12 hours long each. It is at this point that the change happens when the days become longer and the nights become shorter.

March 22 - World Water Day Is about accelerating change to solve the water and sanitation crisis.

March 23 – National Chip N Dip Day The popularity of chips grew in the U.S. in the early 1900s when Mikesell's Potato Chip Company began mass production of the pounds of potato chips every year! March 30th - National Hot Chicken Day First sold at Prince's Hot Chicken Shack in Nashville in the 1940s, the original hot chicken was coated with a paste of cayenne pepper and lard, other seasonings, and flour.