


Charleston Achieving Excellence:
Nutrition & Food Services
School Lunch Menu

August 22, 2011

Walter Campbell
Director of Nutrition & Food Services

Who we are?

1. We are 375 plus employees with over 5,000 years of food service experience who are here to support the core business of our District.
 2. Our mission is to serve nutritious meals while balancing this with our financial resources to maintain a sustainable program.
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CAE—Four Strategic Priorities. Where do we fall?

1. Effective Teaching and Leadership
 2. Literacy Improvement (example)
 3. World-Class Schools and Systems
 - 4. Strategic Partnerships**
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Partnerships

1. Fresh Fruits & Vegetable Grants
 2. Farm to School Grants
 3. Equipment Grants
 4. The MUSC Lean Team
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Partnerships

1. 19 Fresh Fruit & Veggie Grants
 2. Seven Farm to School Grants
 3. Two equipment Grants
 4. MUSC Lean Team & the USDA Healthier US School Challenge – connecting it with the Wellness Initiative
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“Your Kids’ meals are getting a makeover as part of a new law, but will it cost more?”

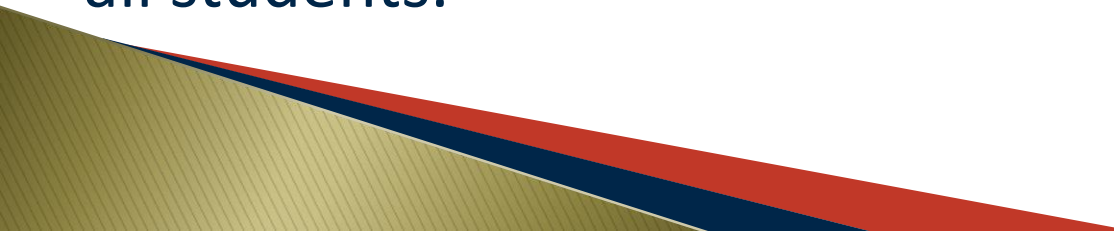
-- The Post & Courier



Menu Comparison for the Week of August 22nd -August 26h for the Tri-County Area

	Monday August 22nd	Tuesday August 23rd	Wednesday August 24th	Thursday August 25th	Friday August 26th
Charleston	<p>Barbecued Sandwich Coleslaw Breaded Okra Canned Fruit & Fresh Fruits Assorted Milk</p>	<p>Hamburger/Cheeseburger Lettuce/Tomato Pickle Mini Baker Potatoes Assorted Canned & Fresh Fruits Assorted Milk</p>	<p>Beef Tacos Lettuce/Tomato Salsa Refried Beans Canned Fruit & Fresh Fruits Assorted Milk</p>	<p>Roasted Chicken Baked Potato California Vegetable Medley Canned Fruit & Fresh Fruits Assorted Milk</p>	<p>Whole Wheat Cheese Pizza Corn on the cob Tossed Salad Canned Fruit & Fresh Fruits Assorted Milk</p>
Berkeley	<p>Chicken Nuggets Rice & Gravy Radish Slices with Broccoli and low fat Dip Canned Peas & Carrots Cinnamon Applesauce Fresh Fruits Variety of Low Fat Milk</p>	<p>All American Hamburger Oven Baked Fries Squash & Zucchini with low fat Dip Canned Fruit Cocktail Fresh Fruits Variety of Low Fat Milk</p>	<p>Spaghetti w/Meat Sauce Crisp Tossed Salad Seasoned Canned Corn Breadstick Fruit Juice Bar Fresh Fruits Variety of Low Fat Milk</p>	<p>BBQ Pork Sandwich Cauliflower with Low Fat Dip Canned Gr. Beans Canned Chilled Peaches Fresh Fruits Variety of Low Fat Milk</p>	<p>Whole Wheat Cheese Pizza Fresh Veggies with Dip Corn on the Cob Chilled Canned Pineapple Fresh Fruits Variety of Low Fat Milk</p>
Dorchester 2	<p>CHICKEN TENDERS RICE PILAF PINTO BEANS, CHEESE &RICE GARDEN SALAD, fresh orange slice Canned FRUIT COCKTAIL MILK, VARIETY</p>	<p>SPAGHETTI& MEAT SAUCE Canned GREEN BEANS GREEN GARDEN SALAD W/ FAT FREE DRESSING Whole Wheat Rolls PEACHES Fresh FRUIT CUP MILK, VARIETY</p>	<p>TOASTED TURKEY HAM & CHEESE NEW MACARONI & CHEESE GARDEN SALAD, OTIS,LOW FAT COOKIES STRAWBERRY/BANANA FRUIT CUP Canned APPLESAUCE MILK, VARIETY</p>	<p>FISH NUGGETS W/ KETCHUP RICE PILAF GREEN GARDEN SALAD W/FAT FREE DRESSING CHOCOLATE PUDDING W/TOPPING GRAPES,Fresh PEAR CUP WITH MARASCHINO CHERRIES MILK, VARIETY</p>	<p>PIZZA, CHEESE-TONY'S CARROTS w/ dressing GARDEN SALAD, BREAD STICK, PIERRE COOKIE, L.F. OATMEAL Canned PINEAPPLE PEARS Fresh Wedged MILK, VARIETY</p>

KEY POINTS

- We will continue to move forward with sustainable changes to our menu to make it more nutritious.
 - We will expand our partnerships with not only the Lean Team, but with Trident Tech.
 - We are on a mission to create a healthier environment in our schools so that teachers can focus on our core business – increasing the achievement of all students.
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ANY QUESTIONS?

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