

This institution is an equal opportunity provider.

USDA Meal Requirements Helping Build A Healthier Tomorrow For Students

Through the Healthy, Hunger-Free Kids Act (HHFKA) championed by the First Lady and signed by President Obama, the USDA began making changes to school meals two years ago. These changes included greater emphasis on reducing saturated fats, sodium and sugar in the menus, while also increasing food sources rich in nutrients like vitamins A and C, fiber and calcium.

The HHFKA standards align school meals with the latest nutrition science and are required to be consistent with the Dietary Guidelines for Americans. You can read more about the Dietary Guidelines for Americans at http://www.health.gov/DietaryGuidelines/.



sdexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

BREAKFAST

All Breakfast are Whole Grain Rich and Reduced Sugar All Breakfast come with Fruit and Variety of Reduced Fat Milk

MONDAY: Whole Grain Cereal and Graham Crackers

TUESDAY: Hot Mini Maple Pancakes

WEDNESDAY: Warm Whole Grain Mini Cini Pastry

THURSDAY: Assorted Breakfast Benefit Bars

FRIDAY: Whole Grain Muffin and Graham Crackers

These guidelines are reviewed and revised every five years.

Responsible reforms like the HHFKA aim to do what's right for children's health and for the health of our country. It takes teamwork to help children understand good nutrition, encourage them to eat more fruits and vegetables and teach them how to maintain fitness for a lifetime. Together we can help ensure students today have greater opportunities for success tomorrow. Please encourage your child to eat balanced meals, try new foods and eat their daily fruits and vegetables.

liftoffsplayground.com

Fresh Pick Recipe

CORN AND AVOCADO SALSA

- 1/2 cup sweet onion
- 1 jalapeño pepper, minced
- 1 yellow bell pepper, medium dice
- 1 green bell pepper, medium dice
- 1/2 cucumber, medium dice
- 2 cups corn
- 2/3 avocados, large dice
- 1/2 cup orange juice
- 2 tablespoons lime juice
- 2 tablespoons extra virgin olive oil
 salt and pepper to taste
- baked corn chips

1. Prepare all ingredients as directed.

- 2. Mix the orange and lime juices with the olive oil in small bowl.
- 3. Place remaining ingredients in medium bowl and mix with the dressing.
- 4. Serve with baked chips.



Welcome back! Be sure the utilize www.Schoolcafe.com for online café payments. If you any questions with regards to the cafeteria please contact Jacki Wagner at 732-531-5630 ext. 7091 and at jacqueline.wagner@sodexo.com. IMPORTANT: Please remember to fill out and return your free and reduced

Please remember to fill out and return your free and reduce meal applications or online at www.Schoolmealapp.com. MUST BE COMPLETED ANNUALLY

sodexo

Nutrition Information is available upon request.