

Campbell-Savona Elementary



2011

Monday Tuesday Wednesday Thursday Friday Available Daily HALF DAY **Italian Meatball Sub Assorted Pizza** DR. SEUSS'S BIRTHDAY! PBJ on Whole Wheat Egg Salad Sandwich Crispy Fish Filet Sandwich Bologna Deli Sub GRAB-N-GO Bread Turkey Club Wrap Italian Mixed Vegetables Fresh Baby Carrots Cheese Stick & Yogurt **Mashed Potatoes** Fresh Chef Salad Raw Cucumber Slices Ice Cream Treat **Assorted Muffins** Fresh Tossed Salad Fresh Fruit Whole Wheat Bread Nutrition Breakfast Special: Green Eggs Month & Ham Slices Chilled Fruit Cups 10 Fresh Fruit Philly Cheese Steak Sub French Toast Sticks Meat or Bean Tacos Crispy Chicken Patty **Assorted Pizza** 100% Fruit Juice Tuna Salad on a Whole Sandwich w/Sausage Turkey Deli Sub Southwest Taco Salad Hot Dog on a Whole Wheat Bun Egg Salad Sandwich Golden Sweet Corn Crisp Carrot Sticks Chilled Milk Wheat Bun California Blend Vegetables Spinach Greens Refried Beans Minestrone Soup Seasoned Rice Homemade Fruit Crisp Crispy Golden Hash Brown **Green Beans** 🎇 National School Breakfast Week March 7th - 11th! Come enjoy breakfast in your school cafeteria to start your day off right!! Pricing: \$1.50 Elem. \$1.75 14 17 High Crispy Chicken Patty Baked Mozzarella Sticks Assorted Pizza Toasted Cheese Sandwich Meat or Bean Nacho Breakfast \$1.00 Sandwich w/Pasta & Sauce Grande Egg Salad Sandwich Sliced Bologna Sandwich Reduced .25 Bageler Sandwich Fruit & Yogurt Parfait Chicken Caesar Salad Fresh Crisp Celery **Hot Tomato Soup** California Blend **Carrot Coins** Seasoned Rice Sticks Green Beans Milk 60 **Sweet Potatoes** Vegetables Refried Beans Mashed Potatoes Fruity Jello w/Whipped Happy St. Patrick's Day! Topping Daily Breakfast 24 Monday: Hamburger on a Whole Hot Turkey & Gravy Crispy Chicken Nuggets Assorted Pizza Crispy Fish Filet Sandwich Wheat Bun Chicken BLT Salad Sliced Bologna Sandwich Sliced Turkey Sandwich Crispy Chicken Patty French Toast Sticks Egg Salad Sandwich Golden Sweet Corn Steamed Broccoli Florets **Green Beans** Sandwich Tuesday: Cooked Squash Mashed Potatoes Homemade Fruit Crisp Fresh Baby Carrots Oven Baked Fries Waffles **Traditional Baked Beans** Dinner Roll Wednesday: French Toast Sticks Thrusday: Waffles 30 31 **Assorted Pizza**

Friday: Bageler Sandwich Available Daily: Bagels, Cereal Bowls, Fresh Fruit, 100% Fruit Juice, and Chilled Milk

Popcorn Chicken Bites Super Sub California Blend Vegetables **Curly Q Fries**

NOTICE: The menu is subject to change without advanced notice.

Pasta w/Meatsauce or Marinara Sauce Buffalo Chicken Wrap Steamed Broccoli Florets Garlic Bread Fruity Jello w/Whipped

Topping

Chicken Soft Taco Tuna Salad on a Whole Wheat Bun **Carrot Coins** Seasoned Rice

Italian Mixed Vegetables Please see back of menu for pricing, additional daily lunch choices & other cafeteria news!!

Food Pyramid Promotes 3 **Basic Eating Rules for Healthy** Eating:

> Variety, Balance & Moderation





















Fruit & Yogurt Parfait

Sliced Ham Sandwich

Fresh Crisp Celery Sticks















2010-2011 Pricing

K-6 Lunch	\$1.50
7-12 Lunch	1.75
Reduced Lunch	.25
Breakfast	1.00
Milk	.60
Ice Cream	.60



Start Your Day Off Right!



Monday French Toast Sticks

Tuesday Waffles

Wednesday French Toast Sticks

Thursday Waffles

Friday Bageler Sandwich

Available Daily

Assorted Fresh Fruit, Cereal bowls, Chilled Milk, and 100% Fruit Juice



Available Daily at Lunch



ALL SCHOOLS

PBJ on Whole Wheat Bread
Fresh Chef Salad
Fresh Tossed Salad
Assorted Fruit Cup
Assorted Fresh Fruit
Assorted 100% Juice
Chilled Milk (1%, Fat Free, Chocolate)

CAMPBELL SAVONA CAFETERIA NEWS



National School Lunch Program

Where are we headed?

History



The National School Lunch Program (NSLP) was developed in 1946 to safeguard the health and well being of the nation's children. At that time, the nutritional concerns were nutrient deficiencies and under consumption. Studies done in the late 1980's provided evidence that diets high in fat, saturated fat, and cholesterol have adverse health consequences. In 1993, USDA's School Nutrition Dietary Assessment (SNDA) indicated the NSLP showed evidence that meals served were effective in delivering micronutrients but, exceeded recommended intakes of total fat, saturated fat, cholesterol, and sodium.

The Healthy Meals for Healthy American Act of 1994 required school meals to be aligned with the most recent dietary guidelines. These guidelines require schools provide at least a minimum calorie and nutrient level for protein, calcium, iron, Vitamin A and Vitamin C. These are the key nutrients that promote growth and development. In addition, schools must decrease the levels of sodium and cholesterol, increase the amount of dietary fiber, and limit meals to no more than 30 percent of total calories from fat and less than 10 percent of total calories from saturated fat consistent with the 1995 Dietary Guidelines.

Next Step

According to the Centers for Disease Control and Prevention, 32 percent of children, ages 6-19 years old are overweight or obese. These statistics resulted in the NSLP "make-over." The new regulations will align school lunch guidelines to be consistent with the 2005 Dietary Guidelines. This includes increasing the amount of fruit at breakfast; increasing the amount and variety of vegetables at lunch; offering more whole-grain rich foods; limiting fluid milk choices to fat-free (flavored or unflavored) and unflavored fluid low fat milk; establish a minimum and maximum calorie levels for each age/grade group; increasing the emphasis on limiting saturated fat; seeking gradual but major reduction in the sodium content and minimizing *trans* fat.

Currently, GST BOCES Regional Schools participate in the Healthy Food Choice Plan. All entrees utilized in the program can be combined with a variety of fruits, vegetables and low fat beverages that make an average week's meals fall within the 30% fat guidelines set by USDA for school meal programs.

District Food Service Managers can be reached at (607) 527-9832 ext 460 or email pdrumm@gstboces.org or imittchell@gstboces.org



GST BOCES Regional Schools Healthy Food Choice Plan



- Our recipes and cooking processes have been adjusted to reduce salt by 50%. Many of the recipes for desserts now use less sugar and fat
- All scratch-made ground beef entrees are prepared with 85/15 quality beef. Cooked ground beef is well drained of fat and rinsed before using in casseroles and meat fillings.
- All deli meats are very lean and trimmed of all visible fat.
- Foods used in the program are baked, steamed, etc., never fried.
- Butter or margarine is not added to cooked vegetables.
 There are NO trans fats in any of the foods we have specified for purchase.
- A variety of high fiber vegetables and fruits are offered daily.
- Low fat/Low sodium salad dressing choices are available at all schools.
- Reduced fat mayonnaise is used exclusively in salad dressings and as a condiment.
- ♦ Fresh fruits, canned fruits in light syrup or natural juice
- Fresh vegetables are offered daily to students and there is greater variety available now than ever before.
- 100% fruit juice choices are offered at all schools on a daily basis.
- At least three milk choices are available: Skim milk, 1% white milk and 1% chocolate milk.
- All a la carte / snack items offered fall within the NYS Choose Sensibly guidelines.
- Sodas are not offered for sale in the school cafeterias.
 Water is not flavored, carbonated, caffeinated or sweetened.
- ♦ All bread and bread products served are at least 51 % whole grain rich, including our pizza crust.
- All cheese products are reduced fat.

Good Health is ALWAYS on our menu!