Child Nutrition March Newsletter

Marianne Heuchert • hace 2 meses • Wednesday, Mar 1 at 9:00 AM • Orcutt Union School District



CHILD NUTRITION - MARCH 2023 - NEWSLETTER

Breakfast Fun Fact

Students who eat breakfast have improved *brain function* (especially memory) and experience improved mood.

DIRECTOR'S MESSAGE:

March is National School Breakfast Week!

Our 2nd Chance Breakfast Program at the Elementary schools has been a success! We have more than tripled the number of students having access to a free breakfast! Lots of hungry students are now able to focus & learn better!

The Orcutt Child Nutrition Program has successfully passed stage one of the Provision 2 (P2) program requirements for the 2022-2023 school year. Congratulations to all the hardworking staff members that make this accomplishment possible. With this program, our reimbursement monies increase, making it easier to transition to adding more healthier scratch meals, *as long as shipping delays and availability improve...*

Added to the salad bars in February fresh jicama sticks, yam sticks and edamame, all products of California.



KITCHEN - NEWS

Help celebrate National School Breakfast Week March 6th through March 10th!

No Kid Hungry Starts With Breakfast!

Check out the breakfast options at our schools: https://www.myschoolmenus.com/organizations/792

Great information about students and the importance of breakfast:

https://state.nokidhungry.org/california/school-breakfast/



FAMILY FRIENDLY RECIPES

Breakfast Quesadilla:

https://natashaskitchen.com/breakfast-quesadillas/#jumpto-recipe



Ingredients

Ingredients for 1 Breakfast Quesadilla:

1 flour tortilla, 8" in diameter

2 large eggs 1 Pinch salt and pepper

1/4 cup shredded cheese, (1 oz) Mexican cheese, medium cheddar or mozzarella

Select Your Meat/ Protein:

3 oz breakfast Sausage, 2 patties 2 slices ham, (2 oz) chopped 2 slices bacon, (2 oz), sliced

 Heat a non-stick pan over medium heat. Cook Sausage or Bacon until bro-in step 4. Wipe excess oil from skillet if needed. Reduce heat to low. d through then remove to a plate. If using cooked ham, you can heat it up or just add it over the cheese

in alige 4 years of from ability frankeds, resource mark to tow. Le a mexancing our gala 2 alige with a point of land paper, or add assessing to table. Bat with a first, Add baster siggs and a wird to preval everly over the bottom of the pape. Cook over low hard until them siggs and easily cooked through if you diff a point and the point of the section of the paper. The section of the paper of the section of the paper. The section of the paper of the section of the paper. The section of the paper of the section of the paper of the section of the paper. The section of the paper of the section of the section of the paper of the section of the paper of the section of the section of the paper of the section of the paper of the section of the paper of the section of the sec

Avocado Toast:

https://www.createkidsclub.com/smashed-avocado-toast/



Avocado Toast with Scrambled Egg

- 1 slice gluten-free bread, toasted
- 1/4 large avocado, sliced
- 1 large egg, scrambled
- 1 slice sharp cheddar cheese 🗹

Avocado Toast with Fried Egg

- 1 slice gluten-free bread, toasted
- 1/4 large avocado, sliced
- 1 large egg, fried

Avocado Toast with Bacon, Lettuce, and Tomato

- 1 slice gluten-free bread, toasted
- 1/4 large avocado, sliced
- 1 slice bacon, cooked 🗹 we used precooked bacon
- 1 slice tomato
- 2 tablespoons shredded lettuce, or a lettuce leaf

Avocado Cheese Toast

- 1 slice gluten-free bread, toasted
- 1/4 large avocado, sliced
- 1 slice sharp cheedar cheese 🗹

Instructions

Avocado Toast with Scrambled Egg

- Mash the avocado. Add avocado sliced to the bread, using a fork, gently mash the avocado (if avocado is not very soft, mash in a bowl first).
- Add the cheese and egg. Top the avocado with sliced cheese and scrambled egg. Season with salt and pepper if desired.
- 3. Microwave to melt the cheese. Place the toast on a microwave safe plate. Heat for 20-30 seconds, or until cheese starts to melt.

Avocado Toast with Fried Egg

- Mash the avocado. Add avocado sliced to the bread, using a fork, gently mash the avocado (if avocado is not very soft, mash in a bowl first).
- 2. Top with the fried egg. Add fried egg to the toast and enjoy.

Avocado Toast with Bacon, Lettuce, and Tomato

- Mash the avocado. Add avocado sliced to the bread, using a fork, gently mash the avocado (if avocado is not very soft, mash in a bowl first).
- 2. Add bacon, lettuce, and tomato. Add the lettuce, bacon, and then tomato to the toast. Season with salt and pepper if desired.

Avocado Cheese Toast

- Mash the avocado. Add avocado sliced to the bread, using a fork, gently mash the avocado (if avocado is not very soft, mash in a bowl first).
- Add the cheese, then melt. Add a slice of cheese on top of the mashed avocado. Place toast on a microwave safe plate and heat for 20-30 seconds or until cheese starts to melt.

https://www.cleaneatingkitchen.com/healthy-breakfastideas-for-kids/_



LINKS & IMPORTANT INFORMATION

https://www.mymealtime.com/

Since the Child Nutrition Department has gone "cashless" at the school sites, parents will need to either make an online deposit or bring cash/check to the Child Nutrition Office behind the Technology/Enrollment building. Get the app for easy accessibility.



https://www.mymealtime.com/apps

Due to OUSD being a Provision 2 school and the CA Universal Meal Plan **all students can receive one breakfast and one lunch for FREE**. However, by filling out the Free and Reduced Meal application it could benefit the district by receiving more funding for special programs for students.

https://www.myschoolmenus.com/instance/797/district/ 792

All breakfast, lunch and afterschool menus are posted. Menus items are subject to change, as necessary, so please check daily. Get the app for easy accessibility.





CONTACT INFORMATION



https://www.orcuttschools.net/child-nutrition/

Marianne Heuchert, Office Manager

805-938-8926 or mheuchert@orcutt-schools.net

Cynthia Melendez, Office Clerk

805-938-8924 or cmelendez@orcutt-schools.net

Bethany Markee, Director 805-938-8925 or <u>bmarkee@orcutt-schools.net</u>

Non-Discrimination Statement:

In accordance with federal civil rights law and U.S. Department of Agriculture (USDA) civil rights regulations and policies, this institution is prohibited from discriminating on the basis of race, color, national origin, sex (including gender identity and sexual orientation), disability, age, or reprisal or retaliation for prior civil rights activity.

Program information may be made available in languages other than English. Persons with disabilities who require alternative means of communication to obtain program information (e.g., Braille, large print, audiotape, American Sign Language), should contact the responsible state or local agency that administers the program or USDA's TARGET Center at (202) 720-2600 (voice and TTY) or contact USDA through the Federal Relay Service at (800) 877-8339.

To file a program discrimination complaint, a Complainant should complete a Form AD-3027, USDA Program Discrimination Complaint Form which can be obtained online at:

https://www.usda.gov/sites/default/files/documents/USDA-OASCR%20P-Complaint-Form-0508-0002-508-11-28-17Fax2Mail.pdf, from any USDA office, by calling (866) 632-9992, or by writing a letter addressed to USDA. The letter must contain the complainant's name, address, telephone number, and a written description of the alleged discriminatory action in sufficient detail to inform the Assistant Secretary for Civil Rights (ASCR) about the nature and date of an alleged civil rights violation. The completed AD-3027 form or letter must be submitted to USDA by:

1. mail: U.S. Department of Agriculture Office of the Assistant Secretary for Civil Rights 1400 Independence Avenue, SW Washington, D.C. 20250-9410; or

- 2. fax: (833) 256-1665 or (202) 690-7442; or
- 3. email: program.intake@usda.gov

This institution is an equal opportunity provider.