

PARENTS, DID YOU KNOW?

That free and reduced breakfast & lunch is available to all students who are approved. There are several ways to determine if your child's eligibility. The free and reduced application process is completely confidential, if you believe your child might qualify, please contact the school office or the district office for further information.

Research shows that breakfast and lunch are a vital part of every child's school day. Students that do not eat breakfast and/or lunch have a difficult time learning. When students are hungry it is hard for them to stay focused and concentrate on their academics. .

Meal Prices for 2011-12 SY

Breakfast—All Grade Levels

\$1.20/Daily \$6.00/Weekly \$12.00/Bi-Weekly

Lunch Prices—Elementary Grades

\$1.85/Daily \$9.25/Weekly \$18.50/Bi-Weekly

Lunch Prices—Secondary Grades

\$1.95/Daily \$9.75/Weekly \$19.50/Bi-Weekly

Reduced Price Breakfast—All Schools = \$0.30

Reduced Price Lunch—All Schools = \$0.40

Eat.Learn.Live

Three simple words that communicate our single-minded commitment to provide the food and nutrition that fuels your students to succeed in their education, laying the foundation for a long, healthier life.

SIMPLY GOOD

As we begin the 2011-2012 school year, Chartwells School Dining Services is pleased to introduce its new Simply Good campaign, a year-long schedule of promotions and special event activities implemented to encourage students' selections of USDA approved meals. This year's annual campaign theme, Simply Good, consists of five individual promotions to build excitement in the cafeteria for elementary, middle and high school students throughout the school year. These exciting promotions aim to improve school meal participation and educate your elementary, middle and high school students about the importance of eating healthful and balanced meals. We have 5 individual campaigns planned throughout the school year:

- Simply Good Fresh & Local – Sept / October
- Simply Good Food – November / December
- Simply Good Meals – January / February
- Simply Good Nutrition – March
- Simply Good Flexitarian – April / May

There is a public site for this campaign at www.simplygoodfood.org. We hope that you are able to stay in touch with us and to contribute your thoughts on our blog.

We're looking forward to a great year ahead. We hope that you will support Simply Good and our efforts to create fun and inviting dining environments within your schools.



2011-2012 child Nutrition Update



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New on the Menu Spartanburg District Five



Featured Daily

“Fresh from the Garden”

Offers a variety of fresh fruits and vegetables daily to the students we serve. “Fresh from the Garden” has been created to encourage students to try a greater variety of fruits and vegetables daily

Students can take additional foods from the “Fresh from the Garden” service area, however we do ask that whatever the student takes they consume inside the cafeteria.

We want students to take what they want as long as they are consuming what they take. We believe the “Fresh from the Garden” concept will provide 1) students more exposure to a wider variety of fresh fruits & vegetables, 2) reduce food waste by students.

Parent Nutrition Tips

As the food and nutrition specialist Chartwells wants to share knowledge that will benefit your child and encourage health and wellness in your community. You can sign up to receive this quarterly nutrition newsletter by logging on to Chartwells website @ www.eatlearnlive.com, click on “Nutrition Newsletter” and register to receive the informative nutrition tips.

Ever Wonder What Goes into Menu Development?

The approach to menu development allows for the likes and dislikes of the students we serve, encouraging them to try new and better for you items. Participating in the National School Lunch Program requires the meals served to meet strict USDA regulations. To ensure these regulations are met, Chartwells analyzes each menu to ensure that all nutritional requirements are met based on the age/grade of our students.

A new approach to menu development this year will be working with school Youth Advisory Committees to developed menus for publication and recognition.

Be looking for your child’s school YAC menu.

Chartwells offers Healthy Classroom Celebration Alternatives

Chartwells has available for consideration of teachers, parents, and others in the school community who may be interested in healthier alternatives for a classroom event.

Snack and beverage offerings on our Healthy Classroom Celebrations menu meet Chartwells precise Balance Choices nutritional standards.

If you are interested in learning more about these healthier celebration alternatives or if you would like additional information on what Chartwells offers for catering events please contact your school cafeteria manager.

Chartwells & Spartanburg County Schools promote “Eat Fresh & Local” in school lunch

Saturday mornings from early spring until late summer you can find the Chartwells School Dining tent at the Hub City Farmers Market preparing, presenting and promoting locally grown fresh produce. As part of Chartwells commitment towards sustainability, Chartwells in Spartanburg Schools has been working on a local produce initiative since October 2007.

Chartwells continues to be committed to bringing fresh tasting, South Carolina grown fruits and vegetables from our local farms to our students. In an effort to bring more awareness to the local community about our local produce initiative Chartwells sets up at the farmers market on Saturdays and prepare a variety of local recipes that use the same local produce that is used in our school lunch programs. Samples are also provided for consumers to taste.

A total of 76,291 pounds (38.14 tons) of tomatoes, apples, cucumbers, red and green peppers, yellow squash, butternut squash, cabbage, collard greens, zucchini and sweet potatoes were served to students during the 2010-2011 school year.

