

Dear District 41 Families,

My name is Sandy Voss and I am the Director of the Food and Nutrition Department that services District 41. It is my responsibility to work with your school district to provide a program that meets the needs of all families. I am a registered dietitian nutritionist and school nutrition specialist. It is my goal to provide nutritious foods that children enjoy eating while providing meals that meet the USDA meal program guidelines.

I want to take this opportunity at the beginning of the school year to share some information about our program. The meal program in District 41 provides balanced meals containing healthy protein, whole grains, low fat milk, and a wide variety of fruits and vegetables. While we have minimal meals made from scratch (due to lack of facilities), we partner with manufacturers both small and large that are able to provide products that meet nutritional specifications. As a secondary procurement goal, in addition to meeting the nutritional standards of the USDA, we are continually identifying foods that meet the current market needs (Local, GMO free, no artificial colors or flavors, clean label, antibiotic free, etc.). As these products become available, we work to integrate them into menus as both operationally and financially feasible.

Some of the new nutritional features of our menu this coming school year include:

- All milk and yogurt produced from r-BST free cows
- Yogurt is made with all natural and non-GMO ingredients
- All-natural beef hot dog free of added nitrates
- All-natural chicken sausage
- Clean label 100% beef burger containing only beef and water
- Mini maple pancakes and waffles free of artificial colors or flavors
- French toast sticks free of HFCS (High Fructose Corn Syrup)
- Chicken products made with whole muscle chicken

Meals at Hadley Junior High are prepared at an onsite kitchen. Although Hadley does not have a full-service kitchen it does provide for heating and serving the students. All foods served at the elementary schools are cooked daily and sent to the school from a central kitchen in a neighboring district, Marquardt School District 15. In the absence of full kitchens in District 41, this partnership is vital and has been successful over the past several years.

The Food & Nutrition Services Department staff serving District 41 are dedicated to making your children's meal experience at school a positive one and we look forward to seeing your child at breakfast or lunch. If you have any further questions about the program offered, please visit www.d41foodandnutrition.org or contact me at svoss@d15.us.

Sincerely,

Sandy Voss, RDN, SNS Director of Food & Nutrition Services