California Department of Education

Report to the Governor, Legislature, and the Legislative Analyst's Office: Assembly Concurrent Resolution 16: Nutrition: Vegetarian School Lunches

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Description: Provides information on the health status of schoolchildren, student dietary habits, vegetarian diets, and statewide efforts to support vegetarian/vegan meal service and nutrition education in schools.

Recipient: Governor, Legislature, and the Legislative Analyst's Office

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Report to the Governor, Legislature, and the Legislative Analyst’s Office: Assembly Concurrent Resolution 16: Nutrition: Vegetarian School Lunches

Executive Summary

The California Department of Education and the California Department of Public Health are submitting this report in response to the 2003 Assembly Concurrent Resolution (ACR) 16: Nutrition: Vegetarian School Lunches sponsored by Assemblyman Joe Nation. It presents a summary of the current efforts and progress being made to offer vegetarian and cultural school lunches to students in public schools.

This report provides information on the health status of schoolchildren, student dietary habits, vegetarian diets, and statewide efforts to support vegetarian/vegan meal service and nutrition education in schools. It highlights school districts that offer vegetarian/vegan meals, outlines potential regulatory changes and factors that affect or may affect implementation of ACR 16, and provides recommendations for additional work. The report also includes information on activities that are building a foundation to further achieve ACR 16 goals and improve student meals and overall student health.

You may find this report on the California Department of Education ACR 16 Web page at http://www.cde.ca.gov/ls/nu/lr/legreportacr16.asp. If you have any questions regarding this report, please contact the California Department of Education Nutrition Services Division by phone at 800-952-5609 or by email at HHFKA@cde.ca.gov.
California Department of Education

Report to the Governor, Legislature, and the Legislative Analyst’s Office:
Assembly Concurrent Resolution 16: Nutrition: Vegetarian School Lunches

I. Resolution Background

The California Department of Education (CDE) and the California Department of Public Health (CDPH) (formerly the Department of Health Services) are submitting this report in response to Assembly Concurrent Resolution (ACR) 16: Nutrition: Vegetarian School Lunches. Former Assemblyman Joe Nation introduced the resolution, which the Legislature approved in June 2003. The American Cancer Society, California State Parent Teachers Association, California School Boards Association, California Association of Student Councils, and Animal Legislative Action Network are among the organizations that endorsed the resolution.

ACR 16 urges the CDE and CDPH to:

- Develop school lunch menu plans that include a daily vegan lunch option that is nutritionally balanced.
- Develop vegan school lunch entrees with a similar standard for variety and menu cycle as meat and dairy options.
- Encourage school districts to voluntarily implement the daily menu plans over approximately a four-year period.
- Include information about multicultural eating patterns, including vegetarian/vegan eating patterns, in nutrition education materials and instruction.
- Report to the Legislature on efforts to offer optional vegetarian/vegan school lunches.

This report provides information on the health status of schoolchildren, student dietary habits, vegetarian diets, and statewide efforts to support vegetarian/vegan meal service and nutrition education in schools. It highlights school districts that offer vegetarian/vegan meals, outlines potential regulatory changes and factors that affect or may affect implementation of ACR 16, and provides recommendations for additional work. The report also includes information on activities that are building a foundation to further achieve resolution goals and improve student meals and overall student health.
II. Resolution Rationale

California and the nation face a continuing obesity epidemic that threatens the life expectancy gains of past decades and portends greater increases in health care costs. Today’s children are the first generation whose life expectancy may be less than that of their parents. California State Superintendent of Public Instruction Tom Torlakson states that “nothing is more important than the health of our children,”\(^1\) yet an alarming number of students in California are overweight, unfit, or both. More than 30 percent of low-income California children and teens are overweight or obese.\(^2\) Newly released FITNESSGRAM® results for California indicate that only 28.7 percent of fifth graders, 34.6 percent of seventh graders, and 38.5 percent of ninth graders are in the Healthy Fitness Zones® for all six fitness areas.\(^3\) This childhood obesity epidemic is creating a generation that is experiencing adult chronic diseases, including heart disease, type 2 diabetes, and other chronic diet-related diseases, at an early age.

Many eating behaviors observed in children show a serious departure from the recommendations of the Dietary Guidelines for Americans and MyPlate. On average, children and adolescents tend to consume too much saturated fat and sodium and not enough fruits, vegetables, and calcium. Furthermore, 41 percent of children (ages two through eleven years) and 62 percent of adolescents (ages twelve through seventeen years) in California drink at least one soda or other sugar-sweetened beverage every day.

Vegetarians tend to have a healthier weight and lower risk for heart disease, type 2 diabetes, cancer, and other diseases. Vegetarian diets may include lower intakes of saturated fat and cholesterol and higher intakes of fruits, vegetables, whole grains, nuts, legumes, fiber, and phytochemicals, which may protect humans from cancers and other diseases.

Individuals choose to follow a vegetarian diet for a variety of reasons, including health benefits, religious or cultural preference, economic factors, and personal beliefs. The American Dietetic Association underscores the importance of a well-planned vegetarian diet and states that with guidance in meal planning, vegetarian


diets can be appropriate and healthful choices for children and adolescents.⁴

III. Vegetarian Diets

Americans follow multiple types of vegetarian diets. Vegetarians may describe themselves using one of the following definitions:

- Lacto-ovo-vegetarians are the most common type of vegetarian. They eat eggs and dairy products but no meat, poultry, or fish.

- Lacto-vegetarians eat dairy products but avoid meat, poultry, fish, eggs, and egg derivatives such as egg whites or albumin.

- Vegans or “strict” vegetarians eat no animal products—no meat, poultry, fish, eggs, milk, cheese, or other dairy products. Vegans frequently avoid foods that include animal products as ingredients, foods flavored with meat extracts, baked items made with eggs or butter, and foods prepared with gelatin made with animal bones or casein (from milk). Some vegans avoid foods that involve animal processing such as honey, sugar, and vinegar.

- Semi-vegetarians follow a vegetarian eating plan but occasionally eat meat, poultry, or fish.

A nationwide survey of adults conducted by Harris Interactive Service Bureau in 2008 for Vegetarian Times found that 3.2 percent of adults, or 7.3 million people, follow a vegetarian diet and another 10 percent of adults follow a “vegetarian-inclined” diet. These adults tended to be younger (42 percent were thirty-four years of age or younger) and the majority have been vegetarian for over 10 years.⁵ In 2010, according to a nationwide poll, 3 percent of eight- to eighteen-year-old children and adolescents were vegetarian; close to 1 percent were vegan.⁶ This suggests that vegetarianism is often established in adolescence or earlier. Centers for Disease Control and Prevention data from the 2007 National Health Interview Survey indicate that a slightly lower percentage of adults follow vegetarian diets (1.5 percent) and that 0.5 percent of children under eighteen follow vegetarian diets. Other national dietary surveys, such as the Behavioral Risk Factors Surveillance System and National Health and Nutrition Examination.


Survey, do not specifically collect information regarding vegetarian eating practices or the data are not readily available.

The CDPH’s Network for a Healthy California (Network) administers the California Teen Eating, Exercise and Nutrition Survey biennially to teens twelve to seventeen years to collect comprehensive information on diet, physical activity, weight, and other key health information. From 1998 to 2002, the survey asked teenagers if they were vegetarians (self-identified). This information allowed the CDPH to estimate how many teens followed a vegetarian diet and how vegetarianism is related to demographic variables and other information collected. From 1998 to 2002, self-defined vegetarians comprised between 4 and 5 percent of the teens responding to the survey. Girls were significantly more likely to be a vegetarian than boys, and it appeared that vegetarians were less likely to be overweight than non-vegetarians. Based upon 2002–03 school year enrollments, one could estimate that approximately 112,000 California public school students in grades seven through twelve were vegetarians—4 percent of the 2.8 million students enrolled in those grades. The Network no longer collects data on vegetarianism. The Network does collect data for California children ages nine to eleven years using the California Children’s Healthy Eating and Exercise Practices Survey, but data on vegetarian dietary practices are not collected.

IV. Efforts to Support and Provide Vegetarian School Meals

A. School Lunch Trends

Schools are increasingly offering vegetarian meal options based on national data from the School Nutrition Association (SNA) and Physicians Committee for Responsible Medicine (PCRM) School Lunch Report Card. There is no data specific to California.

The PCRM evaluated surveys completed by school nutrition directors from 20 school districts from all regions of the United States; many were among the 100 largest districts. According to the 2008 PCRM School Lunch Report Card, 75 percent of schools served at least one vegetarian option daily, and 65 percent served a vegan entrée. Based on biennial surveys of 1,200 school nutrition directors nationally, the

[Note: the preceding web address is no longer valid.]
SNA found that 22.3 percent of schools offered vegetarian meals in 2003; the number increased to 63.9 percent in 2009. The SNA also found that vegetarian meal options are most common in high schools and least common in elementary schools. A significant barrier to implementing vegetarian meals is cost.10

Nationally, the availability of vegetarian school lunches in a majority of districts is consistent with the overall trend in past years towards more nutritious school lunches emphasizing whole grains, fruits and vegetables, and low-fat dairy. Vegetarian school lunches include entrée salads and veggie pizza with whole grain crust, as well as beans and rice, chef salads with yogurt and sunflower seeds, cheese-stuffed shells, vegetable hoagies (with two cheeses, red and green pepper strips, cucumber, lettuce, and tomato), and lentil sauce with pasta.

Dietitians also found that all 22 of the school districts surveyed now offer an alternative to dairy milk. In 2006, 67 percent of districts offered nondairy alternatives for free or for purchase; 73 percent did so in 2007. Of the schools offering an alternative (water, juice, or soy milk), 45 percent serve beverages to students at no additional charge, and 55 percent make nondairy drinks available à la carte.

Sixty-five percent of school nutrition departments now offer nutrition education, and 75 percent of districts offer additional inventive nutrition programs. Both trends could play an important role in improving children’s health.11

B. National Efforts

The Healthy, Hunger-Free Kids Act of 2010 reauthorized all child nutrition programs, including the National School Lunch Program (NSLP). This federal legislation includes significant improvements that will help provide children with healthier and more nutritious food options, educate them about making healthy food choices, and teach them healthy habits that can last a lifetime. The U.S. Department of Agriculture (USDA) has urged California to make increasing participation in the meal program its number one priority. To increase participation, the meals must be appealing to the students and address their preferences, whether cultural, vegetarian, or otherwise. As more students request vegetarian meals, more school districts will respond by offering vegetarian meal options.


The HealthierUS School Challenge (HUSSC) was established by the USDA’s Food and Nutrition Service (FNS) to recognize elementary, middle, and high schools that are creating healthier school environments through their promotion of nutritious foods and beverages, physical education, physical activity, and nutrition education. Participation is voluntary, and the USDA provides four levels of award for superior performance: Bronze, Silver, Gold, and Gold Award of Distinction.

To qualify for an award, a school must submit a formal application and meet or exceed basic criteria set forth by the FNS. The HUSSC criteria reflect the recommendations of the 2005 Dietary Guidelines for Americans for foods served in schools and outside of the organized school lunch meals. HUSSC schools must also have a local school wellness policy as mandated by Congress.

Specifically, schools need to serve reimbursable meals that reflect good menu planning principles, such as serving a variety of healthier foods that look good, taste good, and appeal to the cultural sensitivities of the school and community populations.

The USDA requires that HUSSC awardees plan meals that emphasize fruits and vegetables (specifically dark green and orange vegetables as well as dried beans and peas), whole grains, and fat-free or low-fat milk and milk products; include lean meats, poultry, fish, beans, eggs, and nuts; and are low in saturated fats, trans fats, cholesterol, salt (sodium), and added sugars. While there is no requirement to offer vegetarian entrees, the HUSSC does promote having healthy options (which may include meat alternatives such as beans) to meet the needs of the school and its community.

Schools that work toward achieving the HUSSC menu criteria now have the added benefit of aligning their meal programs with the expected changes in the NSLP as a result of the Healthy, Hunger-Free Kids Act of 2010.

USDA Foods, formerly known as commodity foods, assist school nutrition departments in keeping costs reasonable and offer foods that can be part of a healthy vegetarian school meal. They include a variety of fresh, frozen, canned, and dried fruits and vegetables, dried beans and peas, nuts, seeds, eggs, and whole grains. More information is available in the NSLP USDA Food Food Product Information sheets on the USDA’s Food Distribution Web page at https://www.fns.usda.gov/fdd/nslp-usda-foods-fact (Outside Source).

Newly allowable food items are opening the door for more vegetarian meals. Over the last few years, several vegetarian foods have become allowable foods for a reimbursable school meal. These include yogurt (counts as a meat/meat alternate) and soy milk that meets the USDA specifications.
C. California Efforts

School Nutrition Program Sponsor Training and Technical Assistance

The CDE provides training and technical assistance statewide to school nutrition personnel on program administration, school nutrition management, and nutrition education, using multiple delivery methods including classroom and online instruction. Information on planning multicultural and vegetarian meals is included in two courses that are currently offered: Child Nutrition Program Administration and Healthy Cuisine for Kids. Other courses, such as Menu Design, are under revision and will feature these topics once completed. More information about current training options is available on the CDE Food Service Education and Training Web page at http://www.cde.ca.gov/ls/nu/ed/.

Child Nutrition Program Administration is an annual college-level course providing critical training for newer school nutrition program directors. It includes instruction on key school nutrition program requirements, school nutrition management, and nutrition principles. Instructors introduce school nutrition and nutrition education resources, including recipes and classroom training materials. The basic principles of menu planning, including the importance of providing meals that are culturally appropriate, is part of the curriculum. Students learn about accommodating students with medical and dietary restrictions or requests. Participants bring their sample menus to share and review. The 2011 course featured best practice activities from school districts statewide, including those providing creative vegetarian/vegan lunches.

Healthy Cuisine for Kids is a three-day (24-hour) course developed by the National Food Service Management Institute that the CDE offers through the California Professional Nutrition Education and Training (Cal-Pro-NET) Center at Glendale Community College. The course is team taught by a school nutrition director, a chef, and a registered dietitian. The target audience is staff responsible for menu planning and food preparation at school districts. This innovative course features classroom lectures, food demonstrations, and hands-on training that includes meal preparation.

Course participants prepare new healthy recipes, including vegetarian lunch entrees such as Spanish quiche, bean burritos, macaroni and cheese made with reduced-fat cheese, vegetarian chili, and vegetable pasta medley. Participant feedback from these recipes was so positive that there are plans to incorporate more vegetarian recipes in the revised Healthy Cuisine for Kids course, scheduled for delivery in various regions throughout the state in fall 2012. Livermore Unified School District, a participant of the course, offers a daily vegetarian option at their middle and high schools, as does Irvine Unified School District, which also offers a daily vegetarian entrée at their elementary schools.
The Administrative Review and Training Grant provides federal funds to the CDE to develop and offer a one-day menu planning class in 2012, titled Current Requirements for National School Lunch Program Food-Based Menu Planning. The class will include a discussion of meat and meat alternates and will be team taught by a school nutrition director and a child nutrition consultant. At-risk school districts will be the target audience and are subject to certain criteria, including those new to school nutrition programs, districts with a new food service director, and districts with review findings in the area of menu patterns. The CDE plans to use its USDA State Administrative Expenditure funds to expand the number of course offerings in both classroom and webinar settings to all school districts.

The CDE will release a Management Bulletin on ACR 16 in the 2012 school year, targeting all school districts, county offices of education, after school programs, and other relevant partners. It will identify resources, including classes, webinars, Web sites, and technical assistance opportunities for providing vegetarian/vegan and cultural school meals.

Nutrition Education

Nutrition education is a critical element of a healthy school environment. Students must learn key concepts and develop skills to make healthy choices, including whether to choose a vegetarian or vegan lifestyle. Some school districts have successfully implemented nutrition education programs through a comprehensive coordinated school health model or by integrating nutrition or health education into core curricula subjects such as math, science, and language arts. Many districts can do neither due to fiscal constraints.

Shaping Health As Partners in Education (SHAPE) California is an initiative that supports the coordinated school health model. Currently, there are over 225 districts working together to improve the health and academic success of California schoolchildren. The SHAPE California approach includes offering healthy meals in school nutrition programs, promoting comprehensive nutrition education, applying school nutrition policy and practices, and building and maintaining partnerships within the school and neighboring community that support comprehensive nutrition services. The CDPH requires schools to participate in SHAPE as one criterion to receive a Network Local Incentive Award. Additional information about the SHAPE initiative is on the CDE SHAPE California Web page at http://www.cde.ca.gov/ls/nu/he/shape.asp. [Note: The preceding Web address is no longer valid.]

The CDE conducts annual workshops for SHAPE members that address themes in nutrition education and healthy school environments. During the 2010 and 2011 school years, SHAPE meetings discussed strategies to increase fruit and vegetable consumption by students. In the 2012 school year, SHAPE meetings will focus on using the new California Nutrition Education Resource Guide to choose and provide an effective nutrition education program in schools and after school programs. Cultural and
vegetarian themes will be woven into the workshops as one way to address students’ nutrition skill development and subsequent food choices.

The CDE has developed a number of nutrition education resources that support the intent of ACR 16. For a comprehensive list, please visit the CDE Healthy Eating and Nutrition Education Web page at http://www.cde.ca.gov/ls/nu/he/. The Nutrition Competencies for California’s Children (NCCC) support and guide nutrition education at school districts, and align with the 2008 Health Education Content Standards for California Public Schools (HECS). These HECS represent a consensus of the essential health knowledge and skills that students should have at specific grade levels, from kindergarten through twelfth grade, in California's public schools. The HECS consists of six content areas, including nutrition and physical activity.

The NCCC further define student knowledge and skills that are needed for students to make healthy food and lifestyle choices, such as adopting a vegetarian diet, at each grade level. The NCCC include the standards identified in the “Nutrition and Physical Activity” content area of the HECS plus other benchmarks of learning, adding specificity to the HECS in the area of nutrition. For example, under the HECS “Essential Health Concepts” for grades five and six, the NCCC add “describe examples of how different cultures may meet dietary guidelines using a variety of foods.” Under the HECS “Analyzing Nutrition Influences” for grades seven and eight, the NCCC add “illustrate how food choices from different cultures meet nutrient needs.” Vegetarian diets are a part of many cultural eating habits as well as being a personal choice. The intention of these examples is to provide students with the opportunity to learn and respect diverse ways of eating and to recognize that many eating patterns can meet nutritional guidelines.

The recently completed Nutrition Education Resource Guide, developed by the CDE in collaboration with the CDPH, includes the 2010 Nutrition Competencies, curriculum connections to the Nutrition Competencies, and descriptions of recommended nutrition education curricula and instructional resources that support the Nutrition Competencies. Teachers can use the guide in a variety of ways, including multicultural and alternative eating patterns. The CDE will post the guide on the Web in late 2011 and distribute hard copies at various CDE trainings on nutrition education beginning in October 2011.

The CDE has developed two classroom cooking guides, Kids Cook Farm-Fresh Food and A World of Good Tastes! Both include non-meat, cultural dishes for students to prepare in the classroom or after school setting. Children who prepare food are more likely to eat it.

School nutrition programs serve as a learning laboratory each day to teach schoolchildren about local-level nutrition needs and preferences such as ethnically and culturally diverse foods or vegetarian/vegan diets. Students have an opportunity to try new foods included on the menu or introduced during a student taste test. School menus are vehicles for nutrition education for students and their families. School district
Web sites now promote student health and nutrition education. These Web sites include school wellness policies, parent newsletters, and nutrition education activities for the school community, families, or local organizations.

The California Healthy Kids Resource Center and the California After School Resource Center support quality after school and health education programming via comprehensive Web sites and a statewide circulating library of reviewed materials, online trainings, and technical assistance. An expansive collection of reviewed and research-based health, nutrition, physical activity, and food service education materials are available for free to loan to teachers, administrators, child nutrition staff, parents, and community personnel who work with students in preschool through twelfth grade in school day and after school programs. Accessible online resources, trainings, and circulating materials address vegetarianism, cooking in the classroom, using the Dietary Guidelines and nutrition facts labels to make healthy choices, and many other health and nutrition topics. The centers are funded by the CDE (After School Programs Office, Nutrition Services Division, Coordinated School Health and Safety Office) and the CDPH Network.

For more information, please visit the California Healthy Kids Resource Center Web site at https://www.californiahealthykids.net/home (Outside Source) and the California After School Resource Center Web site at https://www.afterschoolnetwork.org/post/new-resources-california-afterschool-resource-center (Outside Source).

The CDPH, through the Network for a Healthy California, works to increase the consumption of fruits and vegetables at low-income schools, which indirectly supports the acceptance of vegetarian diets. The Network’s Harvest of the Month encourages collaboration between the classroom and the cafeteria, particularly though the “Cafeteria Connections” section in the Harvest of the Month Educator Newsletters. This feature offers strategies to utilize the cafeteria as a learning laboratory and encourages teachers to work with child nutrition staff. The newsletter also contains a “Student Champions” section, which suggests ways students can educate others about featured produce and become proactive in involving the school community to provide more fruits and vegetables. At times, this includes cafeteria involvement. Harvest of the Month naturally ties into Farm to School programs by encouraging schools to work with their local farmers to obtain produce for taste testing activities and field trips to the farm. The Network’s Children’s Power Play! Campaign has a cafeteria/food service intervention that focuses on orienting food service directors on fruit and vegetable resources (such as the USDA’s Fruits and Veggies Galore and the CDE’s Fresh Fruit and Vegetable Program) as well as marketing and promotion to create healthy school environments where the social norm is to select fruits and vegetables. The Network actively promotes the national initiative, Let’s Move Salad Bars to School, encouraging eligible schools to receive a free salad bar.
D. Local Implementation of Vegetarian and Cultural School Meals

Since the adoption of ACR 16, many school districts have integrated vegetarian and cultural offerings into the school meals. Generally, adding these options is in response to requests from the families, occurring most frequently in districts where there is a high level of cultural diversity. In California, this is often in coastal, urban communities. Below is a summary of five districts that offer vegetarian and cultural meals on a regular basis. Sample menus are located in Attachment 2.

Promising Practices

Sample School Districts Offering Vegetarian Meals

<table>
<thead>
<tr>
<th>School District (2010–11)</th>
<th>Free/Reduced % (rounded)</th>
<th>Enrollment (# students)</th>
<th>Ethnicity % (rounded)</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elk Grove USD</td>
<td>51</td>
<td>62,455</td>
<td>A 21       AA 16  Al &lt;1  L 25  PI/F 7  W 24  O 6</td>
</tr>
<tr>
<td>Oakland USD</td>
<td>70</td>
<td>46,586</td>
<td>A 13       AA 32  Al 2   L 40  PI/F 2  W 8   O 5</td>
</tr>
<tr>
<td>San Diego USD</td>
<td>65</td>
<td>131,785</td>
<td>A 8        AA 11  Al &lt;1  L 46  PI/F 6  W 24  O 4</td>
</tr>
<tr>
<td>Yuba City USD</td>
<td>59</td>
<td>13,200</td>
<td>A 16       AA 2   Al &lt;1  L 39  PI/F 1  W 35  O 6</td>
</tr>
</tbody>
</table>

A: Asian
AA: African American
AI: American Indian
L: Latino
PI/F: Pacific Islander/Filipino
W: White
O: All others
USD: Unified School District

Elk Grove Unified School District (USD) has provided non-meat school lunch entrées for over 10 years. The district began offering these meals because the students requested non-meat choices. Some students prefer them for religious reasons, while others are vegetarians out of personal choice. Offering non-meat entrees is a way to provide more variety to students. (The secondary menu only shows the entrees, but students have the choice of a variety of fresh fruits and vegetables and non-fat or low-fat milk at all points of service.)

Oakland USD just completed its second consecutive year of offering “Meatless Mondays” at all its schools. Administrators have chosen a “one day a week, cut out the
meat” plan over concern for health and environmental consequences of eating too much meat. Grilled cheese sandwiches, garden burgers, barbecued tofu and vegetables, bean burritos, vegetarian stir-fry, and pastas, all served with a variety of fruits and vegetables, are just a few of the meatless entrées featured on Mondays. The Oakland USD offers at least one meatless option during most days the rest of the week.

San Diego USD administrators believe that healthy bodies make healthy minds. The district’s Food Services Department provides healthy meals daily to students, preparing them to learn and guiding them in the process of developing positive, lifelong eating habits. The San Diego USD serves more than 135,000 meals and snacks daily, and has served vegetarian meals regularly for nine years. Each day, students may choose a vegetarian entrée—one day it could be the “Three Bean Chili Tostada” and another day the “Spicy Black Bean Burger.”

Yuba City USD has served a meatless entrée every day for the past eight years. The district began serving meatless meals to accommodate the area’s large vegetarian population but have found that all students enjoy the meatless entrées. The Student Nutrition Department considers it a worthwhile challenge, saying, “It is a lot of work to serve them every day, but the program is very successful.”

V. Challenges to Providing Vegetarian School Meals

The vegetarian choices in school meals come in spite of federal school lunch reimbursements that have not kept pace with increased food and labor costs. School nutrition directors identified the cost of vegetarian items as a significant barrier to making these choices available. Currently school nutrition programs receive $2.72 in federal meal reimbursement for each lunch served to students qualifying for free school meals. The SNA estimated the average cost to prepare a school lunch during the present school year at $2.92. Incorporating more whole grains and fruits and vegetables into meals often adds to the food and labor cost. For example, many front-line staff lack the proper handling and cutting skills for fresh produce. Offering more whole food items can also lead to increased equipment and storage costs as districts must readjust their systems for preparing and storing fresh food items.

VI. Conclusions and Recommendations in a No Cost Environment

This report and ACR 16 outline multiple health issues, such as obesity and type 2 diabetes, facing schoolchildren that require action. National, state, and local efforts focus on improving children’s diets and building healthy school environments and communities. School districts in California provide healthier meals that feature more

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fresh fruits and vegetables and an increasing number of vegetarian/vegan lunches. Critical training for school nutrition personnel includes instruction on healthy food preparation, multicultural eating habits, and vegetarian diets. Students benefit from nutrition education online and in the cafeteria, classroom, and community. However, California needs to continue efforts to support the foundation established to promote children’s health.

The CDE and the CDPH recommend the following actions that promote further implementation of ACR 16 and support healthy school environments:

- Continue to provide input to the USDA on proposed changes to menu planning requirements to promote greater flexibility to serve plant-centered protein options.
- Continue to support and recommend NSLP regulatory changes to provide additional funding for nutrition education and food service equipment and increased meal reimbursement.
- Initiate or support state-level policy that provides for increased meal reimbursement and nutrition education activities for school districts.
- Release a Management Bulletin on ACR 16 in the 2012 school year to all school districts, county offices of education, after school programs, and other relevant partners. The bulletin will include resources such as classes, webinars, Web sites, and technical assistance opportunities for providing vegetarian/vegan and cultural school meals.
- Provide additional training for state and school district staff on vegetarian meal requirements, creative menu planning, and resources to provide vegetarian lunches.
- Include additional information in professional development courses for school nutrition professionals, such as Nutrient Standard Menu Planning and Food-based Menu Planning courses, on multicultural and vegetarian diets and planning vegetarian meals.
- Survey districts regarding the need for additional training on multicultural or vegetarian diets and providing vegetarian meals that meet program requirements.

The CDE, the CDPH, and our partners look forward to continued collaboration on these and other recommended activities that will promote children’s health and healthy school environments with nutritious and creative meals for all students.
Assembly Concurrent Resolution No. 16

RESOLUTION CHAPTER 62

Assembly Concurrent Resolution No. 16—Relative to nutrition.

[Filed with Secretary of State June 19, 2003.]

LEGISLATIVE COUNSEL’S DIGEST


This measure would urge the State Departments of Education and Health Services to develop nutritionally sound school lunch menu plans that would provide daily optional plant-centered vegetarian school lunches and would state that nutrition educational materials and instruction should include information about multicultural eating patterns and vegetarian/vegan eating patterns.

The measure would also request the State Departments of Education and Health Services to make a report to the Legislature by January 1, 2008.

WHEREAS, The American Academy of Pediatrics, the American Cancer Society, the American Dietetic Association, the American Diabetes Association, the American Heart Association, the United States Department of Agriculture (USDA), and the National Institutes of Health recommend that there be greater emphasis in the American diet on fruits, vegetables, whole grains, and legumes with a reduction in consumption of animal foods, which are generally higher in saturated fat and cholesterol; and

WHEREAS, Recent studies indicate that more than one-quarter of California children are overweight or obese and therefore at higher risk of developing health problems, including heart disease, diabetes, asthma, and cancer; and

WHEREAS, Fruits, vegetables, whole grains, and legumes are generally lower in fat and calories than meat and dairy products, contain no cholesterol, and promote good health because they contain fiber and essential nutrients, including vitamins and minerals, and they also contain phytochemicals and antioxidants that may provide additional protection to reduce the risk of some forms of cancer, heart disease, obesity, diabetes, high blood pressure, and other degenerative diseases; and

WHEREAS, A significant percentage of children who rely on free or reduced price school lunches are considered “at risk” for these diet-related degenerative diseases; and
WHEREAS, Diet-related diseases take a disproportionate toll among ethnic minorities and ethnic minorities also have dramatically higher rates of lactose intolerance than their Caucasian peers; and
WHEREAS, A growing number of California school children either identify themselves as vegetarian or vegan, come from vegetarian or vegan families, or come from families who avoid meat and dairy foods for religious or health reasons; and
WHEREAS, Exposure of plant-centered entrees in the school cafeteria will positively influence children with poor eating habits; and
WHEREAS, Children who are considered “at risk” for diet-related diseases, children with poor eating habits, children whose religion avoids animal foods, children who are vegetarian/vegan, and children with dairy allergies are at a disadvantage if no plant-centered school lunch meal is offered daily in their respective schools; and
WHEREAS, The American Dietetic Association has stated that it is their position that appropriately planned vegetarian diets are healthy and nutritionally adequate and that scientific data suggest positive relationships between vegetarian diets and risk reduction for several chronic degenerative diseases and conditions, including obesity, coronary artery disease, hypertension, diabetes mellitus, and some types of cancer; and
WHEREAS, The State Department of Health Services is striving to increase public awareness of the importance of eating five or more servings of fruits and vegetables a day with studies indicating the vast majority of children do not eat the Recommended Daily Allowance for these foods; and
WHEREAS, Increased consumption of locally grown fruits and vegetables promotes a sustainable environment; and
WHEREAS, Fruits, vegetables, whole grains, and legumes are available through the USDA commodities program; and
WHEREAS, The USDA has made available a newer school lunch menu planning option called “Nutrient Standard Menu Planning,” which does not require a meat or meat alternate component, and which is based on the recognition that most nutrients may be obtained from a variety of foods and allows for significantly greater flexibility in menu planning; and
WHEREAS, The USDA 1995 School Meals Initiative suggests that school lunch programs, in order to provide variety and encourage consumption and participation, should, whenever possible, offer a selection of menu items and foods from which pupils may make choices; now, therefore, be it
Resolved by the Assembly of the State of California, the Senate thereof concurring, That the State Departments of Education and Health
Services are urged to develop nutritionally sound school lunch menu plans that would provide daily optional plant-centered vegetarian school lunches, prepared without meat or dairy products, in such a way that all pupils are assured nutritionally balanced diets, regardless of their food preferences and avoidances, and the plans be voluntarily phased in over a period of approximately 4 years; and be it further

Resolved, That the optional plant-centered school lunch entrees be developed with a similar standard for variety, cycle of repeat, and availability as meat and dairy options; and be it further

Resolved, That nutrition educational materials and instruction strive to recognize and include information about multicultural eating patterns including vegetarian/vegan eating patterns; and be it further

Resolved, That the State Departments of Education and Health Services are requested to report to the Legislature by January 1, 2008, on efforts and progress made to offer optional vegetarian school lunches; and be it further

Resolved, That the Chief Clerk of the Assembly transmit copies of this resolution to the Director of Health Services, the President of the State Board of Education, and the Superintendent of Public Instruction.
<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
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<tbody>
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<td>Chicken &amp; Waffles</td>
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<td>Outstanding Oranges</td>
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<td>Crackers (WG)</td>
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<tr>
<td>Meatless Monday!</td>
<td>Vegetarian Chili (V)</td>
<td>Cheeseburger (WG Bun)</td>
<td>Pizza Pocket</td>
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<td>PB &amp; Jelly Sandwich (V)</td>
<td>BBQ Chicken Drumstick</td>
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<td>Garden Burger w/ Cheese (V)</td>
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<td>Beautiful Baby Carrots</td>
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<td>100% Fruit Juice</td>
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<td>Pizza Day!</td>
<td>Cheese Pizza (WG)</td>
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<td>Meatless Monday!</td>
<td>Grilled Cheese (WG)(V)</td>
<td>Taquitos</td>
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<td>Veggie Patty Parmesan (V)</td>
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<td>Crackers (WG)</td>
<td>Rice and Beans</td>
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<td>Pizza Day!</td>
<td>Cheese Pizza (WG)</td>
<td>Pepperoni Pizza (WGXP)</td>
<td>Terrific Tossed Salad</td>
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<tr>
<td>The Ideal Meal</td>
<td>Grass Fed Beef Hot Dog (WG Bun)</td>
<td>(Hormone, Antibiotic, &amp; Preservative Free)</td>
<td>Cheese Quesadilla (V)</td>
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<td>Southwestern Chicken Bowl</td>
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<td>(Free Range, Hormone Free)</td>
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<td>Powerful Pink Lady Apples</td>
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<td>Beautiful Baby Carrots (Local)</td>
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<td>Bean &amp; Cheese Burrito (V)</td>
<td>Hamburger (WG Bun)</td>
<td>Rice and Beans</td>
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<tr>
<td></td>
<td>Vegetarian Stir Fry (V)</td>
<td>PB &amp; Jelly Sandwich (V)</td>
<td>A+ Apples</td>
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<td></td>
<td>Gardenburger w/ Cheese (V)</td>
<td>Oven Baked Chicken</td>
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<td>Brown Rice</td>
<td>Delicious Deli Roasted Potatoes</td>
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<td>Cool Corn Cobette</td>
<td>Outstanding Oranges</td>
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<td>100% Fruit Juice</td>
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<tr>
<td>Meatless Monday!</td>
<td>Grilled Cheese (WG)(V)</td>
<td>Cheeseburger (WG Bun)</td>
<td>Pizza Pocket</td>
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<td></td>
<td>Cheese Quesadilla (V)</td>
<td>BBQ Chicken Drumstok</td>
<td>At-Apples</td>
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<td></td>
<td>Vegetarian Chili (V)</td>
<td>Marvelous Mashed Potatoes</td>
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<td>Beautiful Baby Carrots</td>
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<td>Pizza Day!</td>
<td>Cheese Pizza (WG)</td>
<td>Pepperoni Pizza (WGXP)</td>
<td>Terrific Tossed Salad</td>
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<td>Brave Bananas</td>
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<tr>
<td>Meatless Monday!</td>
<td>Grilled Cheese (WG)(V)</td>
<td>Cheese Quesadilla (V)</td>
<td>Vegetable Medley</td>
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<tr>
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<td>Cheese Burrito (V)</td>
<td>BBQ Chicken Drumstok</td>
<td>Celery &amp; Peanut Butter</td>
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<tr>
<td></td>
<td>BBQ Vegetable Medley</td>
<td>Marvelous Mashed Potatoes</td>
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<td></td>
<td>Chicken Lo Mein</td>
<td>Smart Spinach Salad</td>
<td>Great Grapes</td>
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<td></td>
<td>Bean &amp; Cheese Burrito (V)</td>
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<td>100% Fruit Juice</td>
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</table>

Oakland schools are “meatless” on Mondays! We serve 1% White Milk daily and NonFat Chocolate Milk on Mondays.

Menu subject to change based on availability.
<table>
<thead>
<tr>
<th>Day</th>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
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</thead>
<tbody>
<tr>
<td>2</td>
<td>Meatless Monday!</td>
<td>PIZZA DAY!</td>
<td>BBQ Chicken Drumstick</td>
<td>Chicken Lo Mein</td>
<td>Chicken Sausage Biscuit</td>
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<tr>
<td></td>
<td>Grilled Cheese (V)(WG)</td>
<td>Cheese Pizza (WG)(V)</td>
<td>Cheeseburger (WG Bun)</td>
<td>Chicken Teriyaki Bowl</td>
<td>Chicken &amp; Waffles</td>
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<td></td>
<td>Vegetarian Chili w/ Cornbread (V)</td>
<td>Pepperoni Pizza (WG)(P)</td>
<td>PB &amp; Jelly Sandwich (V)</td>
<td>Chicken Vegetable Medley</td>
<td>Eggs w/ Veggie Sausage (V)</td>
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<td>Garden Burger w/ Cheese (V)</td>
<td>Cool Carrots</td>
<td>Marvelous Mashed Potatoes</td>
<td>Stir Fry Vegetables</td>
<td>Delightful Deli Roasted Potatoes</td>
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<tr>
<td></td>
<td>California Vegetable Blend</td>
<td>Great Granny Smith Apple</td>
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<td>Perfect Pears</td>
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<td>Gritz Grahams</td>
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<td>Smart Strawberries</td>
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<td>Perfect Pears</td>
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<tr>
<td>9</td>
<td>Meatless Monday!</td>
<td>PIZZA DAY!</td>
<td>Pasta &amp; Meat Sauce (V)(WG)</td>
<td>Chicken Sugaar</td>
<td>Chili Cheese Nachos (L)</td>
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<td>Pepperoni Pizza (WG)(P)</td>
<td>Cheese Quesadilla (V)</td>
<td>PB &amp; Jelly Sandwich (V)</td>
<td>Grilled Chicken Salad</td>
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<td>Vegetarian Stir Fry Bowl (V)</td>
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<td>Groovy Green Beans</td>
<td>Celery &amp; Peanut Butter</td>
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<td>Perfect Pears</td>
<td>Outstanding Oranges</td>
<td>Perfect Pears</td>
<td>Smart Strawberries</td>
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<tr>
<td></td>
<td></td>
<td>Graham Crackers</td>
<td>Crackers (WG)</td>
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<td>16</td>
<td>Meatless Monday!</td>
<td>PIZZA DAY!</td>
<td>Grilled Cheese (V)(WG)</td>
<td>Fish Tacos</td>
<td>Beef &amp; Broccoli</td>
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<td>Bean &amp; Cheese Burrito (V)</td>
<td>Cheese Pizza (WG)(V)</td>
<td>Hamburger (WG Bun)</td>
<td>Pizza Pocket</td>
<td>Chicken Egg Roll (WG)</td>
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<td>Pepperoni Pizza (WG)(P)</td>
<td>Oven Baked Chicken</td>
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<td>Chicken Teriyaki</td>
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<td>Garden Burger w/ Cheese (V)</td>
<td>Cool Carrots</td>
<td>Delightful Deli Roasted Potatoes</td>
<td>California Vegetable Blend</td>
<td>Brown Rice</td>
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<td>Perfect Pears</td>
<td>Brave Bananas</td>
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<td>Excellent Edamame Beans</td>
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<tr>
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<td>Crazy Corn Cobette</td>
<td>Graham Crackers</td>
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<td>Great Granny Smith Apple</td>
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<td>23</td>
<td>Meatless Monday!</td>
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<td>PB &amp; Jelly Sandwich (V)</td>
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<td>Pepperoni Sandwich (V)</td>
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<td>Outstanding Oranges</td>
<td>Brave Bananas</td>
<td>Crackers (WG)</td>
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<td></td>
<td>Graham Crackers</td>
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<td>30</td>
<td>Memorial Day Holiday</td>
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<td>No School</td>
<td>Cheese Pizza (WG)(V)</td>
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<td>Brave Bananas</td>
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<td></td>
<td>Gritz Grahams</td>
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**Menu subject to change based on availability.**

We serve 1% White Milk daily and Nonfat Chocolate Milk on Mondays. All milk is locally sourced and rBST hormone free.

**NUTRIENT TARGETS**

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<tr>
<th></th>
<th>Calories</th>
<th>Total Fat</th>
<th>Saturated Fat</th>
<th>Cholesterol</th>
<th>Sodium</th>
<th>fiber</th>
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<td></td>
<td>645</td>
<td>&lt;30%</td>
<td>&lt;10%</td>
<td>&lt;100 mg</td>
<td>&lt;1100 mg</td>
<td>8 g</td>
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**NUTRIENT AVERAGES**

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<tr>
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<th>Calories</th>
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<th>Cholesterol</th>
<th>Sodium</th>
<th>fiber</th>
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<tr>
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<td>635</td>
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<td>8%</td>
<td>49 mg</td>
<td>984 mg</td>
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## Lunch Menu August 17, 2010 - December 17, 2010

In accordance with Federal law and U.S. Dept. of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, disability or retaliation. If you require this information in alternative format (Braille, large print, audiotape) contact the USDA’s Office of Civil Rights (OCR) at 1-866-687-4218 (toll free) or 1-800-877-8339 (for hearing impaired, speech impaired or those who have hearing or speech impairments who use the Deaf Telecommunication Relay Service) or TTY at 1-800-877-8239, or write to OCR, 1400 Independence Avenue, S.W. Washington, DC 20202-3102. This is a USDA assisted program. Information provided and statements made are not endorsed by the USDA. COVID-19 remains a priority and we will do our very best to make sure your child will be healthy and safe while at school. Please let the staff know if you feel your child is ill. We will allow them to stay home if they are ill.

### Week #1 Aug. 16th, 30th / Sept. 13th, 27th / Oct. 11th, 25th / Nov. 8th, 29th / Dec. 13th

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday’s Special</th>
<th>Wednesday</th>
<th>Thursday’s Special</th>
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<tbody>
<tr>
<td>Chicken Fajita on</td>
<td>Tuesday's Special</td>
<td>Hamburger w/Fries</td>
<td>Pepperoni Pizza</td>
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<td>Loco Bread w/Refried</td>
<td>Asian Noodle Bowl</td>
<td>Veggie Burger w/Fries</td>
<td>Cheese Pizza</td>
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<td>Beans &amp; Rice</td>
<td>Cheese Pizza</td>
<td>Yogurt w/Fruit Nut Mix</td>
<td>Mac &amp; Cheese</td>
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<tr>
<td>Deli Sandwich w/Chips</td>
<td>Lunchable</td>
<td>Yogurt &amp; Fruit Parfait</td>
<td>Yogurt w/Fruit Nut Mix</td>
<td>Yogurt &amp; Fruit</td>
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<td>Yogurt &amp; Fruit</td>
<td>Yogurt w/Fruit Nut Mix</td>
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<td></td>
<td>Parfait</td>
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<td>Parfait</td>
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<td></td>
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<td>Christmas Choice Bar</td>
<td>Gold Fish Crackers</td>
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<td></td>
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<td>Assorted 1% Milk</td>
<td>Cup of Cherries</td>
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<tr>
<td>Choice Bar</td>
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### Choice Bar Rotation

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<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Taco Salad</td>
<td>Wheat Roll</td>
<td>Pickles or Pickle Spears</td>
<td>Fruit Jello</td>
<td></td>
</tr>
<tr>
<td>Salsa</td>
<td>Broccoli &amp; Tomato Mix</td>
<td>Shredded Lettuce w/Tomato</td>
<td>Scones</td>
<td></td>
</tr>
<tr>
<td>Jalapeno</td>
<td>Fresh Pineapple</td>
<td>Fresh Apples or Strawberries</td>
<td>Salsa</td>
<td></td>
</tr>
<tr>
<td>Melons or Chilled Pears</td>
<td>Chilled Peaches</td>
<td>Tuna w/Celery Sticks</td>
<td>Grapes or Asian Pears</td>
<td></td>
</tr>
<tr>
<td>Mini Carrots</td>
<td>Mixed Salad Greens</td>
<td>Chilled Mixed Fruit</td>
<td>Jicama &amp; Carrots</td>
<td></td>
</tr>
<tr>
<td>Fruit &amp; Nut Mix</td>
<td>Fruit Leather</td>
<td>Power Ice Bar</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

### Week #2 Aug. 23rd / Sept. 6th, 20th / Oct. 4th, 18th / Nov. 1st, 15th / Dec. 6th

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Sandwich</td>
<td>Tuesday's Special</td>
<td>Chili Dogs</td>
<td>Chicken Nuggets</td>
<td></td>
</tr>
<tr>
<td>PB &amp; J Sandwich</td>
<td>BBQ Meatball Sandwich w/Chips</td>
<td>Cheese Pizza</td>
<td>Grilled Cheese</td>
<td></td>
</tr>
<tr>
<td>Tostada</td>
<td>Chicken &amp; Chips in a Basket</td>
<td>Hot Pocket</td>
<td>Asian Rice Bowl</td>
<td></td>
</tr>
<tr>
<td>Yogurt &amp; Fruit</td>
<td>Yogurt w/Fruit Nut Mix</td>
<td>Yogurt &amp; Fruit Parfait</td>
<td>Yogurt &amp; Fruit Parfait</td>
<td></td>
</tr>
<tr>
<td>Parfait</td>
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<td></td>
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<td></td>
<td></td>
<td></td>
<td>Christmas Choice Bar</td>
<td></td>
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<tr>
<td></td>
<td></td>
<td></td>
<td>Assorted 1% Milk</td>
<td></td>
</tr>
<tr>
<td>Choice Bar</td>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Assorted 1% Milk</td>
<td></td>
<td></td>
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<td></td>
</tr>
</tbody>
</table>

### Lunch Menu August 18, 2019 - December 18, 2019

In accordance with Federal law and U.S. Dept. of Agriculture policy, this institution is prohibited from discriminating on the basis of race, color, national origin, sex, age, disability or retaliation. If you require this information in alternative format (Braille, large print, audiotape) contact the USDA’s Office of Civil Rights (OCR) at 1-866-687-4218 (toll free) or 1-800-877-8339 (for hearing impaired, speech impaired or those who have hearing or speech impairments who use the Deaf Telecommunication Relay Service) or TTY at 1-800-877-8239, or write to OCR, 1400 Independence Avenue, S.W. Washington, DC 20202-3102. This is a USDA assisted program. Information provided and statements made are not endorsed by the USDA. COVID-19 remains a priority and we will do our very best to make sure your child will be healthy and safe while at school. Please let the staff know if you feel your child is ill. We will allow them to stay home if they are ill.

### Tuesday Lunch Specials

- **August 24**: French Dip Sandwich
- **August 31 & October 26**: Chicken Fries w/Refried Beans
- **September 7**: Tuna Salad w/Cheese
- **September 14 & November 9**: Chili Verde Burritos
- **September 21**: Spaghetti & Tango
- **September 28 & November 30**: Soup & Sandwich
- **October 5**: Breakfast for Lunch
- **October 12**: Roasted Ham w/Deli Roasted Potatoes
- **October 19**: Quesadilla w/Fries
- **November 2**: Beef Ravioli w/Cababta Bread
- **November 16**: Bacon Cheeseburger
- **December 7**: Pasta w/Bread Sticks
- **December 14**: Mini Burger Sliders w/Seasoned Fries

### Thursday Lunch Specials

- **August 19**: Breakfast for Lunch
- **September 2**: Quesadilla w/Fries
- **September 9**: Beef Ravioli w/Cababta Bread
- **September 16 & December 9**: BBQ Chicken w/Onion on the Cob
- **September 23**: Mini Burger Sliders w/Seasoned Fries
- **September 30 & December 2**: Chicken Fries Rice w/Fortune Cookie
- **October 7**: Tuna Salad w/Cheese
- **October 14**: Pasta w/Bread Sticks
- **October 21**: French Dip Sandwich
- **October 28 & November 15**: Roasted Turkey & Gravy w/Mashed Potatoes
- **November 4**: Spaghetti & Tangos
- **December 16**: Roasted Ham w/Deli Roasted Potatoes

---

**Ask your cafeteria worker for a breakfast menu or go to www.ycusd.k12.ca.us**
Food Services
Our Vision is to:
“Feed today’s student to succeed in tomorrow’s world!”

Peanut Butter Oatmeal Powerballs
Delicious, nutritious, easy to make, and sure to be a kid favorite!

Ingredients:
1 cup chunky peanut butter
1 cup honey
3 cups old-fashioned oatmeal
1 cup semi-sweet mini chocolate chips
*Try adding - 1 cup any combination of nuts and soft dried fruit *

**Preparation**
*Using a stand or handheld mixer, blend peanut butter
and honey well.*
*Add oats and mix well.*
*Add chocolate chips and mix well, by hand if necessary.*
*Use a small cookie scoop and make golf ball size
balls, rolling between hands and place on wax
paper-lined cookie sheet.*
*Can be eaten immediately, or refrigerate, layering between
sheets of wax paper. Makes approx. 36 balls.*
**Enjoy**

Nutrition information per serving: 118.5 calories, 5.4 g total fat, 1.5 g sat. fat,
0 mg cholesterol, 103 mg sodium, 99.2 mg potassium, 16.6 g total carbohydrate,
1.6 g dietary fiber, 11 g sugars, 3 g protein

Holidays

Labor Day
September 6th

Veteran’s Day
November 11th

Thanksgiving
Nov. 22 - Nov. 26

Christmas Break
Dec. 20 - Jan. 7

Looking for a job that lets you be at home when your family needs you there?
Call for more information. 822-5078

Come join our team!

ABC123ABC123ABC123

For menu and nutritional information visit our
Website at:
http://www.ycusd.k12.ca.us

To pay for school meals on-line go to:
http://www.myschoolbucks.com
## Lunch Menu January 10, 2011 - June 3, 2011

### Weekly Menu Rotation

#### Monday
- Chili Verde in a Tostada Boat
- Mini Burgers
- Cheese Hot Pocket
- Yogurt & Fruit Parfait
- Raisins Cookie
- Choice Bar Assorted 1% Milk

#### Tuesday
- Tuesday's Special
- Chicken Nuggets
- Grilled Cheese Sandwich
- Yogurt w/Trail Mix
- Included with Each Choice: French Fries Juice
- Choice Bar Assorted 1% Milk

#### Wednesday
- Bean & Cheese Nacho's
- Pepperoni Pizza
- Beef Taco
- Yogurt & Fruit Parfait
- Included with Each Choice: Nut Cup Birthday Cake
- Choice Bar Assorted 1% Milk

#### Thursday
- Thursday's Special
- Chicken Burger
- Burrito
- Yogurt w/Trail Mix
- Included with Each Choice: Gold Fish Crackers Chilled Fruit Cup
- Choice Bar Assorted 1% Milk

#### Friday
- Veggie or Meat Hot Dog w/Mac & Cheese
- Fish Taco
- Asian Rice Bowl
- Yogurt & Fruit Parfait
- Included with Each Choice: Fortune Cookies Raisins
- Choice Bar Assorted 1% Milk

### Choice Bar Rotation

#### Monday
- Fruit Salad
- Salsa or PB w/Gelery
- Mini Carrots
- Fruit Twist
- Wheat Roll

#### Tuesday
- Pudding
- Spinach Salad
- Scones
- Chunky Applesauce
- Pickle Chips

#### Wednesday
- Jalapeno's Salsa
- Jicama & Cherry Tomatoes
- Mandarin, Kiwi, or Strawberry Shape Up Bars
- Chilled Peaches

#### Thursday
- Fruit Jello
- Bread Stick
- Mixed Green Salad w/Ranch
- Orange Wedges or Grapes
- Broccoli & Carrots

#### Friday
- Fresh Pineapple
- Lettuce & Tomato
- Chilled Pears
- Pumpkin Seeds or Sunflower Seeds
- Garden Fresh Veggies

### Specials and More Matters

#### Tuesday Lunch Specials
- January 11 & February 1
- Chili Beans & Corn Bread
- January 18
- Meat Lasagna & Dinner Roll
- January 25 & February 22
- Sloppy Joe w/Fries
- February 8
- Stuffed Baked Potato w/Nacho Cheese Chili
- February 15 & May 31
- BBQ Chicken Sandwich
- March 1
- "Breakfast for Lunch"
- French Toast, Scrambled Eggs w/Diced Ham, Tater Tots, Juice
- March 8 & April 5
- Chicken Fajita w/Rice
- March 15 & May 3
- Rib & Que Sandwich w/Corn on the Cob
- March 22 & May 24
- Pizza Lunch Specials
- March 29 & May 17
- Corn Dog w/Potato Smiles
- April 12 & May 10
- Tuna Sandwich w/Chips
- April 19
- Chili Colorado w/Rice

#### Thursday Lunch Specials
- January 13 & February 3
- Meat Loaf w/Mashed Potatoes & Gravy
- January 20 & February 17
- Turkey & Gravy w/Mashed Potatoes
- January 27 & February 24
- Spaghetti w/Meat Sauce, Ciabatta Bread
- February 10
- Veggie Lasagna & Dinner Roll
- March 3 & April 7
- Spaghetti Tacos w/Meat Balls
- March 17
- Bacon Cheeseburger w/Chili
- March 24 & April 21
- Popcorn Chicken w/Fries
- April 14 & May 26
- Peanut Butter & Honey Sandwich w/Chips
- March 10
- Stuffed Baked Potato w/Nacho Cheese Chili
- March 31 & May 19
- Taco Salad w/Tortilla Chips
- May 5
- Chili Colorado w/Rice
- May 12
- "Breakfast for Lunch"
- French Toast, Scrambled Eggs w/Diced Ham, Tater Tots, Juice
Armchair Quarterback Crunch

**Ingredients:**
- 3 qt. Popped Popcorn
- 2 cups Mini Pretzels
- 1/3 cup Pumpkin Seeds (optional)
- 1/4 cup Margarine
- 2 tbsp Grated Parmesan Cheese
- 1 tsp Mexican Seasoning

*Place popped popcorn, pretzels and pumpkin seeds in a large bowl. Melt margarine in small pan. Add parmesan and Mexican seasoning. Drizzle over popcorn and toss lightly. Makes about 3 1/2 quarts.*

Toadstools

**Ingredients:**
- 1 Saltine Cracker
- 1 Small Piece of Hershey Bar
- 1 tsp Peanut Butter
- 1/2 Large Marshmallow

*Spread peanut butter on saltine cracker. Top with Hershey bar piece and marshmallow. Microwave 20 seconds.*

Monster Munch

**Ingredients:**
- 3 cup Puffed Rice Cereal
- 1 cup Dried Apricots, chopped
- 1 cup Raisins
- 1 cup Dry-Roasted Unsalted Peanuts
- 1/3 cup Margarine
- 1 lb Marshmallows, large
- 1/2 cup Peanut Butter

*In a large bowl, combine cereal, apricots, raisins and peanuts. In microwave safe 13x9 inch baking dish, melt margarine and marshmallows on high 2 minutes. Stir. Add peanut butter. Cook on high 2 minutes longer. Stir until blended. Add cereal mixture to dish. Toss until well coated. Working quickly, with greased hands, form into balls, using about 1/2 cup mixture per ball. If mixture begins to cool and harden, cook on high 30 seconds or until softened.*

Holidays

**Martin Luther King Jr. Day**
January 17th

**Lincoln’s Birthday**
February 11th

**President’s Day**
February 21st

**Spring Break**
April 22nd - April 29th

**Memorial Day**
May 30th

For menu and nutritional information visit our
Website at:
http://www.ycusd.k12.ca.us

To pay for school meals on-line go to:
http://www.myschoolbucks.com
# Kid's Choice Café

## Breakfast and Lunch Menu

Begins February 21, 2011—Menu Subject to Change

### Lunch

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Three Bean Chili Tostadas</td>
<td>Arizona Gold Bean &amp; Cheese Burrito</td>
<td>Cheese Pizza</td>
<td>Broccoli &amp; Cheese Baked Potatoes</td>
<td>Mozzarella Breadsticks w/ Marinara Sauce</td>
</tr>
<tr>
<td>Teriyaki Beef Dippers w/Rice</td>
<td>Chicken Fatty Sandwich</td>
<td>Turkey Clic Sandwich</td>
<td>Chicken Nuggets</td>
<td>Teriyaki Chicken &amp; Vegetables w/Rice</td>
</tr>
<tr>
<td>Chicken and Cheese Quesadilla</td>
<td>Beef Tamale</td>
<td>Cured Turkey &amp; Cheese Sub</td>
<td>Beef &amp; Cheese Gordo</td>
<td>All American Cheeseburger</td>
</tr>
<tr>
<td>Garden Salad Bar</td>
<td>Garden Salad Bar</td>
<td>Garden Salad Bar</td>
<td>Garden Salad Bar</td>
<td>Garden Salad Bar</td>
</tr>
</tbody>
</table>

Select one entrée and one or more selections from the garden salad bar containing a variety of fruits, vegetables, dressings and other side dishes. Milk is offered at each meal.

### Breakfast

**Kid's Choice Café**

**Week 1:**
- Monday: Waffle Sticks
- Tuesday: Beef Chorizo & Egg Burrito
- Wednesday: Scrambled Egg w/Potato Rounds
- Thursday: Cured Turkey & Cheese Roll-Up
- Friday: Egg Cheese Burrito

**Week 2:**
- Monday: Breakfast on a Stick w/Turkey Sausage
- Tuesday: Egg & Cheese Breakfast Sandwich
- Wednesday: Pancakes
- Thursday: Egg, Turkey Sausage & Cheese Quesadilla
- Friday: Bean & Cheese Burrito

Assorted Cereal with granola and yogurt with granola crackers are offered daily as entrée choices. Breakfast includes a trip to the breakfast bar for a variety of fruit. Milk is offered at each meal.

### Meal Prices 2010-2011

<table>
<thead>
<tr>
<th>Lunch</th>
<th>Breakfast</th>
</tr>
</thead>
<tbody>
<tr>
<td>Elementary student</td>
<td>$2.00</td>
</tr>
<tr>
<td>Free &amp; Reduced-Price</td>
<td>Free</td>
</tr>
<tr>
<td>Adult w/o beverage</td>
<td>$3.25</td>
</tr>
<tr>
<td>Second student meal</td>
<td>$3.25</td>
</tr>
<tr>
<td>Milk</td>
<td>$.50</td>
</tr>
</tbody>
</table>

### Nutrition and Allergen Information

Nutrition information is available for the menus on the Food Services website in the "About School Menus, Nutrition and Allergen Information" section. This tool can help you and your student plan their meals.

The allergen information for the major allergens (peanuts, tree nuts, fish, seafood, wheat, diary, soy, and eggs) is also provided. Please note that no products with peanuts or tree nuts are served by the Food Services Department in primary schools.

For more information regarding nutrition or allergies, please visit the Food Services website or call 619-429-7328 for more information.

### Free and Reduced-Price Meal Information

Free and reduced-price meals are available to students whose families meet the federal income criteria. Applications are available throughout the year at all schools, at the SDUSD Food Services Office and online at www.sandnet.net, select School Meals then Free and Reduced Meal Program. Call (619) 267-7684 for more information.

### How to Prepay for School Meals

**Breakfast:** $1.00  **Lunch:** $2.00

**PREPAY BY CREDIT CARD**

Prepay for meals by MasterCard, Visa, or Discover Card using the PayPAWS meal payment system. Call 1-866-268-5100 (automated phone system) or visit our website at www.sandnet.net, select School meals and select the link pre-payment for meals or www.paypaws.com. To set up an account you will need your child's student ID number.

**PREPAY AT SCHOOL-CASH OR CHECK**

Put check or cash doubling payable to your child's school student account in a sealed envelope. Write your child's name, birth date and teacher's name on the envelope.

### We are Hiring!

Join the Food Services Team at your neighborhood school.

- Enjoy part time work near home
- Enjoy working with school-age children

Starting Pay: $9.05/hour

Apply in person for this opportunity at the Food Services Central Office.

6730 Goff Way, La Jolla, CA

Call (619) 267-7628
# SanDi Coast Cafe 
## Winter/Spring 2011 Lunch Menu 
*(Middle and High Schools)*

<table>
<thead>
<tr>
<th>Monday</th>
<th>Tuesday</th>
<th>Wednesday</th>
<th>Thursday</th>
<th>Friday</th>
</tr>
</thead>
<tbody>
<tr>
<td>Chicken Caesar Salad</td>
<td>Cured Turkey &amp; Cheese Baked Potato Bowl</td>
<td>Beef Tamale</td>
<td>Turkey Deli Sub</td>
<td>Chili Mole Rice Bowl</td>
</tr>
<tr>
<td>Chicken Caesar Salad</td>
<td>Turkey &amp; Mashed Potato Bowl</td>
<td>All American Sub</td>
<td>Broccoli &amp; Cheese Baked Potato Bowl</td>
<td>Chicken Ranch Wrap</td>
</tr>
<tr>
<td><strong>Bistro</strong></td>
<td><strong>Wok o’ Bowl</strong></td>
<td><strong>Rigo’s Tongue</strong></td>
<td><strong>Sandi Beach Classics</strong></td>
<td><strong>Hi-Tide Grill</strong></td>
</tr>
<tr>
<td><strong>Week 1</strong></td>
<td><strong>Week 2</strong></td>
<td><strong>Week 1</strong></td>
<td><strong>Week 1 &amp; 2</strong></td>
<td><strong>Week 1 &amp; 2</strong></td>
</tr>
<tr>
<td>Mandarin Chicken Rice Bowl</td>
<td>Ramen Soup</td>
<td>Teriyaki Chicken w/Asian Vegetables &amp; Rice</td>
<td>Teriyaki Beef Dippers w/Fried Rice</td>
<td>Szechuan Chicken Rice Bowl</td>
</tr>
<tr>
<td>Mandarin Chicken Rice Bowl</td>
<td>Ramen Soup</td>
<td>Kung Pao Chicken w/Rice</td>
<td>Teriyaki Beef &amp; Asian Noodle Bowl</td>
<td>Szechuan Chicken Rice Bowl</td>
</tr>
<tr>
<td><strong>Uno’s Cheese Pizza</strong></td>
<td><strong>Italian Meatball Pasta Bowl</strong></td>
<td><strong>Turkey Pepperoni Pizza</strong></td>
<td><strong>Rotini Marinara Bowl</strong></td>
<td><strong>Peppe Hot Pocket (Meatless)</strong></td>
</tr>
<tr>
<td><strong>Uno’s Cheese Pizza</strong></td>
<td><strong>Rustic Chicken Pasta Bowl</strong></td>
<td><strong>Mozzarella Cheese Breadsticks w/Marinara Sauce</strong></td>
<td><strong>Turkey Pepperoni Hot Pocket</strong></td>
<td><strong>Rotini Marinara Bowl</strong></td>
</tr>
<tr>
<td>Chicken Patty Sandwich</td>
<td>Chicken Patty Sandwich</td>
<td>Chicken Patty Sandwich</td>
<td>Chicken Patty Sandwich</td>
<td>Chicken Patty Sandwich</td>
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<tr>
<td>All American Cheeseburger</td>
<td>All American Cheeseburger</td>
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<tr>
<td>Spicy Black Bean Burger</td>
<td>Spicy Black Bean Burger</td>
<td>Spicy Black Bean Burger</td>
<td>Spicy Black Bean Burger</td>
<td>Spicy Black Bean Burger</td>
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<tr>
<td><strong>Baja Bites</strong></td>
<td><strong>Jalapeno Chicken Pasta Bowl</strong></td>
<td><strong>Arizona Gold Bean &amp; Cheese Burrito</strong></td>
<td><strong>Chili Cheese Quesadilla</strong></td>
<td><strong>Taco Salad</strong></td>
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<tr>
<td><strong>Week 1</strong></td>
<td><strong>Week 2</strong></td>
<td><strong>Week 1</strong></td>
<td><strong>Week 1</strong></td>
<td><strong>Week 1</strong></td>
</tr>
<tr>
<td>Rattlesnake Chicken Pasta Bowl</td>
<td>Arizona Gold Bean &amp; Cheese Burrito</td>
<td>Chili Cheese Quesadilla</td>
<td>Taco Salad</td>
<td>Baja Fish Tacos</td>
</tr>
<tr>
<td>Fiesta Baked Potato Bowl</td>
<td>Arizona Gold Bean &amp; Cheese Burrito</td>
<td>Chicken Fajita Bowl</td>
<td>Chicken Diego Wrap</td>
<td>Pork Carnitas Burrito</td>
</tr>
<tr>
<td><strong>Week 1</strong></td>
<td><strong>Week 2</strong></td>
<td><strong>Week 1</strong></td>
<td><strong>Week 1</strong></td>
<td><strong>Week 2</strong></td>
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<tr>
<td>Grilled Cheeseburger</td>
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</tbody>
</table>

Choice of side dishes and milk offered daily. 
Monday menus are served on Tuesdays following Monday holidays.

Week 1: 2/21, 3/7, 3/14, 4/11, 4/18, 5/2, 5/9, 5/16, 5/30, 6/13
Week 2: 2/28, 3/14, 3/21, 4/18, 5/2, 5/9, 5/16, 5/30, 6/6
# ELK GROVE UNIFIED SCHOOL DISTRICT
## SECONDARY MENU
### BACK TO SCHOOL
#### AUGUST 15 - NOVEMBER 30 2011

<table>
<thead>
<tr>
<th>M</th>
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<th>$3.00</th>
</tr>
</thead>
</table>

### OFFERED DAILY
- PIZZA, FRESH ASSORTED
- TACOS, SOFT OR HARD
- DELI SUBS, ASSORTED
- CHICKEN SANDWICH (SPICY OR CRISPY)
- BEAN & CHEESE BURRITO
- NACHOS

### NEW SPECIALS
- CHOW MEIN SALAD
- WRAP, CHIPOTLE CHICKEN
- SWEET N SOUR PORK WITH RICE
- ASIAN VEGE WRAP

### LARGE SALAD SPECIALS TO BE SERVED DAILY
**Must Serve More Than 1 Variety**
- CHEF, TURKEY, HAM & CHEESE
- CHINESE CHICKEN
- SOUTHWEST SALAD
- TUNA SALAD
- VEGETARIAN (OFFER DAILY)

### DELI SANDWICHES TO BE SERVED DAILY
**Must Serve More Than 1 Variety**
- COMBO (HAM, TURKEY, CHEESE)
- ROAST BEEF (HOT or COLD)
- TURKEY PASTRAMI
- TURKEY HAM & CHEESE (HOT or COLD)
- TURKEY & CHEESE (HOT or COLD)

### WEEKLY SPECIALS TO BE OFFERED AT 1 OR MORE POINT OF SALE AREAS ONCE A WEEK OR DAILY

#### BEEF
- BEEF ENCHIRITO
- CHEESEBURGER w/ POTATO WEDGES
- CHEESEBURGER, MINI
- CHILI CHEESE WEDGES/NACHOS/B. POTATO
- CHIMICHANGA, BEEF
- CHILI CHEESE POTATO
- MACHO NACHOS

#### CHICKEN/TURKEY
- CHICKEN TENDERS (REGULAR & SPICY)
- CHIMICHANGA, CHICKEN
- BBQ GRILLED CHICKEN SANDWICH
- CHIPOTLE CHICKEN WRAP
- GRILLED CHICKEN SANDWICH
- SPICY EMPANADA, TURKEY
- TERIYAKI CHICKEN w/ RICE
- MACHO NACHOS

#### BUILD YOUR OWN BURRITO
- TURKEY BURGER w/ POTATO WEDGES

#### PORK
- PIZZA POCKETS
- RIB-A-QUE
- SWEET N SOUR PORK WITH RICE
- WRAP, CHIPOTLE CHICKEN
- WRAP, SPICY CHICKEN
- WRAP, TROPICAL CHICKEN
- WRAP, TURKEY w/ SPECIALTY TORTILLAS

#### FISH
- FISH PATTY/BUN w/ POTATO WEDGES
- FISH TACOS
- FISH STRIPS w/ WEDGES
- SANDBOX, TUNA SALAD

#### FISH
- FISH TACOS
- FISH STRIPS w/ WEDGES
- SANDBOX, TUNA SALAD

#### NON-MEAT
- BEAN & RICE TACOS
- CHOW MEIN SALAD
- CHIMICHANGA, BEEF
- CHEESE & BROCCOLI POTATO
- ENCHIRITO
- VEGGIE BURGER w/ POTATO WEDGES
- SANDWICH, EGG SALAD
- SANDWICH, PB&J

*WHILE STOCKS LAST*