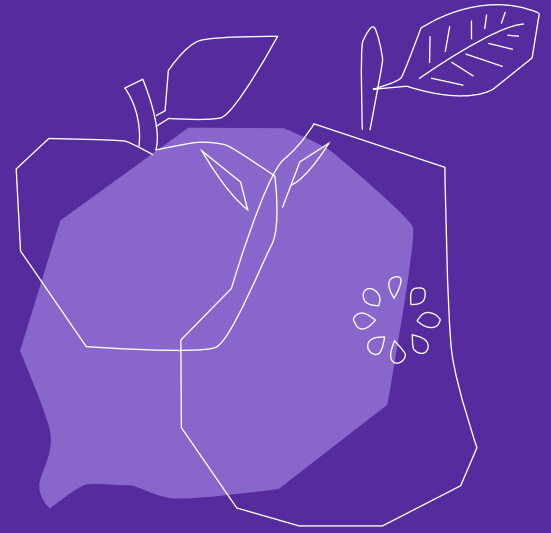
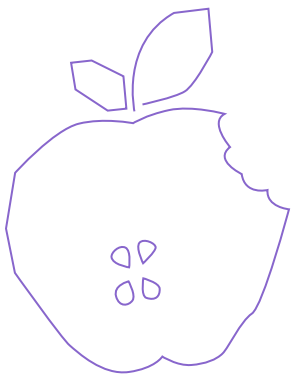


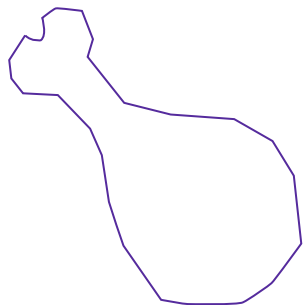
BCCS NUTRITION STANDARDS



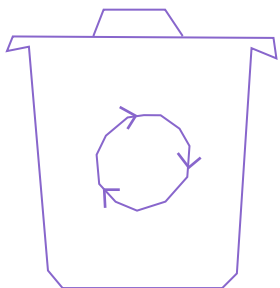
The Brooklyn Center Community Schools Food Services Department and partners offer nutritious, healthy and delicious foods, recipes and nutrition information that are culturally diverse, environmentally conscious and socially just to fuel the unique genius of each student, staff, family and community member.



BCCS follows the science-based **Ingredient Guide for Better School Food Purchasing** to eliminate Unwanted Ingredients and limit Watch Ingredients. View the guide and learn more here:



We will offer **at least one culturally diverse taste test per month** for students and staff, in an effort to continue to normalize global foods. We will continually seek out and welcome student voices to determine which culturally diverse food options are offered on the school lunch menus.



We will prioritize and carry out **new recycling systems** in both school kitchens. Additional recycling and composting plans, involving student-led initiatives, will be implemented in the cafeterias.