

South Whidbey Food Service Monthly Summary

February Spotlight 2022

Farm Carrots are back! Our fabulous garden has woken up for the Spring and we have received weekly carrots at both schools! We love them and can't wait to see what we get from the garden in March!



Discovery Kitchen was Vegetarian Chili. This dish was made from scratch in our High School Kitchen.



Highlights:

- We have served 38,446 meals to students since we opened the doors!
- Purchased 455 lbs. of produce from the Garden so far this year.

Our Mood Boost in February was Oranges! We have featured Oranges on each salad bar most days!



Student Voice is still one of my focuses. I was able to meet with one Middle School Class so far regarding menu choices. They recommended adding a “fruit salad”. We will have a medley of honeydew, cantaloupe, pineapple, mango, grapes and/or strawberry salad added on the next menu cycle. They also love the new Pesto Pizza we have added to our menu on “Meatless” Mondays!



We have been making new muffins also! In addition to our Strawberry and Blueberry Muffins, we now have Cranberry Muffins, Pumpkin Muffins and Banana Chocolate Chip Muffins.

I met with Brian (our farm manager) and Jay (culinary instructor for the 5/6 campus) to set up a Spring project with the students. More to come on that!

Sincerely,
Rachael Mathews