

## Mathematics Awareness Month

April is Mathematics and Statistics Awareness Month. Since the start of Mathematics Awareness Week back in 1986, the aim has been to increase the level of interest in the study of mathematics and increase the level of public understanding and appreciation for the wide range of applications for mathematics in fields as diverse as manufacturing, business and medicine. However, sometimes we overlook a daily activity that can help students not only advance their math skills but also establish

life skills. That activity is cooking. Cooking with recipes engages reading skills, comprehension and math. Recipes might include fractions, measuring and portioning—many of the basic skills students need to excel in math. Consider encouraging your child to select a few recipes he or she would like to make. Then, take some extra time to have fun and appreciate together the opportunity cooking brings to build a greater understanding and appreciation for mathematics.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

[www.liftoffsplyground.com](http://www.liftoffsplyground.com)

### BREAKFAST MENU

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
<b>April 1</b> French Toast Sticks Applesauce ~~~~~ Fruit Juice & Milk	<b>April 2</b> Breakfast Pizza Bananas ~~~~~ Fruit Juice & Milk	<b>April 3</b> Egg & Cheese Breakfast Burrito Orange Smiles ~~~~~ Fruit Juice & Milk	<b>April 4</b> Sausage Biscuit Bananas ~~~~~ Fruit Juice & Milk	<b>April 5</b> NO SCHOOL
<b>April 8</b> NO SCHOOL	<b>April 9</b> Scrambled Eggs & Toast Bananas ~~~~~ Fruit Juice & Milk	<b>April 10</b> Biscuits & Gravy Orange Smiles ~~~~~ Fruit Juice & Milk	<b>April 11</b> H&C English Muffin Bananas ~~~~~ Fruit Juice & Milk	<b>April 12</b> Sausage Biscuit Apple Slices ~~~~~ Fruit Juice & Milk
<b>April 15</b> French Toast Bites Applesauce ~~~~~ Fruit Juice & Milk	<b>April 16</b> Apple Cinnamon Muffin Bananas ~~~~~ Fruit Juice & Milk	<b>April 17</b> Breakfast Pizza Orange Smiles ~~~~~ Fruit Juice & Milk	<b>April 18</b> Yogurt Bananas ~~~~~ Fruit Juice & Milk	<b>April 19</b> NO SCHOOL
<b>April 22</b> Assorted Cereal Applesauce ~~~~~ Fruit Juice & Milk	<b>April 23</b> Biscuits & Gravy Bananas ~~~~~ Fruit Juice & Milk	<b>April 24</b> Egg & Cheese Breakfast Burrito Orange Smiles ~~~~~ Fruit Juice & Milk	<b>April 25</b> H&C English Muffin Bananas ~~~~~ Fruit Juice & Milk	<b>April 26</b> NO SCHOOL
<b>April 29</b> French Toast Bites Applesauce ~~~~~ Fruit Juice & Milk	<b>April 30</b> Apple Cinnamon Muffin Bananas ~~~~~ Fruit Juice & Milk			

### Fresh Pick Recipe

#### OVEN ROASTED BROCCOLI WITH PANKO (SERVES 4)

- 1 tablespoon garlic (raw)
- 2 tablespoons fresh basil (chopped)
- 2 cups fresh broccoli (cooked)
- 1/2 cup canned tomato (diced)
- 2 tablespoons canola/olive oil blend
- 1/8 teaspoon black pepper (ground)
- 1 tablespoon Italian seasoning
- 2 tablespoons panko bread crumbs
- 2 tablespoons grated Parmesan cheese

1. Chop garlic.
2. Wash basil and pat dry. Pull leaves off of stem and roughly chop.
3. Chop broccoli.
4. Drain tomatoes.
5. Lightly coat broccoli, chopped garlic and diced tomatoes with oil, Italian seasoning and pepper. Spread out on parchment lined sheet pan.
6. Bake in 450°F standard (conventional) oven for 10 minutes and broccoli is tender.
7. Sprinkle broccoli mixture with Panko and bake 5 more minutes.
8. Carefully transfer broccoli mixture to serving pan. Garnish with Parmesan cheese and basil.

**NUTRITION FACTS:**  
 395 calories, 10g fat,  
 197mg sodium, 3g fiber

Variety of cereal, fat-free, & low-fat milk offered daily

Nutrition Information is available upon request.