



May 1, 2024

WASTE WARRIOR

In the month of April, our Discovery Kitchen theme was Waste Warrior!

Since April is Earth Month and April 24 is Stop Food Waste Day, we featured foods and programs that highlighted the many ways that students and the community can make a difference in reducing food waste!

See inside for more!

BEA
WASTE
WARRIOR



During April in the school cafeterias, students have been able to participate in a variety of Discovery Kitchen activities and experiences with our “Be A Waste Warrior” theme.

Our goal in an ever increasing way is on how we can be a better partner with our world, and with our district, where sustainability is a top point of focus!

In our newsletter this month, we will be sharing some of the ways we are putting our best foot forward to help control waste and to support our community, while also continuing to serve up Happy and Healthy every day to our students!

Ben

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Invest in Yourself!!

For the third year in a row, Chartwells was invited to participate in the Invest in Yourself day for outgoing seniors. We engaged with students in several sessions meant to empower individuals to head off to college and the next stages of life with the tools feel well and eat well! The goals is equipping them to understand what fits best for them, as there is no one size fits all solution with nutrition and wellness.

A big thanks to Sara Patterson, Regional Dietician; Chef Chase Sobelman, Regional Chef; and Chef Matthew, our Engagement Specialist here in Westport, for their time and expertise!



Be a WASTE WARRIOR!!

To celebrate Earth Month and Stop Food Waste Day, we were glad to partner with Food Rescue US to bring a variety of events to the schools meant to bring awareness to the problem of food waste and food insecurity in our world!

Haley Schulmann, Co-Site Director for Food rescue US Fairfield County visited elementary schools and Staples with Chef Matthew to do some tastings and trivia, all of which were purposed to help teach our students about food waste, and steps they can take to help prevent it!



Stop Food Waste Day!

Along with our Waste Warrior theme for April, we also celebrated Stop Food Waste Day this past month.

We held a collaborative event in the Staples LMC with our friends from Food Rescue US and FoodBridge Initiative, two organizations doing great work around bringing awareness to food waste and food insecurity, and the fabulous Staples LMC team!

Students at Staples engaged in a “Food Waste Trivia’ while sampling a really fun edamame hummus made y Chef Matthew!



World Language Week!!

For the third year in a row we participated in the World Language Week celebration at BMS and CMS! The week featured custom menus and desserts executed to perfection by our team of chefs! Cultures celebrated included Italian, Latin, Spanish, Chinese, German, and French. Menus included recipes such as Coq au Vin, Chicken Schnitzel, Noodle Bars, and Roasted Pork Loin.



GLOBAL EATS IS ON THE MOVE!!

Developed by Chartwells chefs and dietitians with input from students, Global Eats turns food into a worldly adventure and encourages students to eat together and taste new foods and flavors while learning about different cultures.

In April we visited so many countries, celebrating their cuisine and flavor at our schools! Students tried menu items such as Mangu, Brown Stew Chicken, Elotes, Tortellini, and Curried Chicken!

