

April 2024

Key Communicators

Newsletter

Message from the Superintendent

Dear Chimacum Friend,

Vibrant schools are a reflection of the vibrant communities they serve. Thank you for your continued support!

In this month's news for you, we want to share about farm-to-school, Culinary Arts, and nutrition in Chimacum. I have been an activist for farm to school food in public schools since the late 90s when I was a farmer and teacher. Coming to Chimacum was a bit of a "pinch me, I'm dreaming" moment with so much already established here.

The farm-to-school movement has had a profound impact on our schools and communities as we are flipping the script on life-long eating and nutrition habits and cultivating local and more resilient food systems.

Great things continue to happen here, so we are sharing a bit of the good news. Pass it along!

Warmly,



Dr. Scott Mauk, Superintendent



Follow us on Social Media!



Get Involved

Upcoming Dates

➤ Kinder Play Date

A fun filled evening of activities for our kindergarten families

April 17, 2024
4:30pm – 5:30pm
@Chimacum Creek Primary

➤ Champions for Chimacum

Tour of the school and lunch

April 17, 2024
11:00am – 12:00pm
@Chimacum Elementary School

May 29, 2024
11:00am – 12:00pm
@Chimacum Creek Primary School



DEEP ROOTS BROAD HORIZONS

Address:
91 West Valley Rd
Chimacum, WA 98325

Phone: 360-302-5890

Web: www.csd49.org

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Innovative Culinary Education at Chimacum School District

Chimacum School District's culinary program represents a blend of education and practical experience, highlighting a commitment to student development and community engagement. The program has evolved under the guidance of Mr. Justin Oas, Food Services Director and Teacher who joined the School District in August of last year. "There were many hands that helped to build the culinary program to where it was when I came in, and I saw the potential the program held", commented Oas.



The program's core mission revolves around equipping students with essential life skills while offering diverse career pathways, including opportunities in the culinary field. Through a comprehensive curriculum that integrates classroom instruction with firsthand experience in professional kitchens and on a fully operational food truck, students gain valuable insights into culinary techniques, food safety, nutrition, and entrepreneurial concepts. "We want to offer an additional graduation pathway for students, for others, a way to learn valuable life skills that will give them a leg up if they are pursuing a culinary career, or valuable life skills that will assist them in becoming independent adults", stated Oas.



Moreover, the program emphasizes the importance of teamwork, communication and confidence-building, essential attributes for personal and professional success. "I believe that the course has the potential to boost confidence in students as they learn new concepts and gain new skills", said Oas. This integrated approach extends beyond the classroom, as students actively participate in serving the community through the food truck, creating a symbiotic relationship between education and real-world application.



The enthusiasm and interest surrounding the culinary program underscore its impact on students, staff, and the wider community, highlighting its role as a catalyst for innovation, skills development, and community connection within Chimacum School District. "I believe that the excitement surrounding the food truck program is shared by students, staff, and the community. We have had quite a bit of interest in the truck, both curious community members, and requests to have the truck at events. I see this as a wonderful outreach program tying the community back into the school, and it creates excitement about what CSD is doing for our students", added Oas.



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Farm to Table in the School Lunchroom in all Chimacum Schools

Chimacum is committed to its vision of integrating local produce into school meals, with ongoing progress each year. Through our partnership with the Community Wellness Project, we've secured grant funding that plays a vital role in piecing together this initiative. The Community Eligibility program in Washington provides crucial support by funding free daily breakfast and lunch for all students, forming the foundation of our farm-to-table approach.



Currently, we procure fresh produce, flour, and oats weekly from local farms like Red Dog and Chimacum Grainery. Our honey is sourced from Sailing's Apiary in Sequim, and we also offer locally sourced smoked salmon and goat cheese at CJSHS/CES on a weekly basis. Recently, we invested \$1,500 in ground beef from West Brook Angus, seamlessly incorporating it into our menu.



We prioritize utilizing commodities and other available food resources. Justin Oas, our Foods Director, collaborates closely with our vendor US Foods to prioritize purchasing Washington products in our weekly orders.

Moving forward, our focus remains on expanding our farm-to-School partnerships. This not only promotes healthier eating habits among the students and staff we serve but also provides valuable support to local producers.

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