

TRAVIS USD CHILD NUTRITION Newsletter



MARCH 2025

SPRING IS IN THE AIR...

As Winter begins to wind down and Spring days start to warm up we can look forward to new menus with lighter fare. The variety of produce available is beginning to expand and the team is itching for recipes that make us think of warmer weather.



MEET THE CULINARY TEAM

The crew at Vanden High School have done an exceptional job of taking an idea and embracing it. They are dedicated to learning new techniques and recipes in order to provide a plethora of options to the students each and every day. From reintroducing the custom sandwich station to rolling out Detroit style pizza and even now by show-casing the Viking Chicken Sando with secret sauce.

INTRODUCING...

Travis Unified is proud to partner with the Duran Family Farms to source fresh strawberries for our students. This CCOF certified farm is located in Watsonville on 40 acres and has been family owned and operated for three generations. They are truly passionate about providing delicious organic berries throughout the state of California.



ATTENTION 3RD - 6TH GRADERS

Do you aspire to become a chef?

Come showcase your skills by participating in the upcoming Future Chef Culinary Competition. Students will be planning and preparing their favorite fruit or vegetable side dishes.

Check with your school's culinary team for more information.



BUCKHORN — MEAT CO. —



At Vanden High School we have introduced a weekly slider special featuring delicious ingredients from this local vendor. Every Friday the Vanden Culinary Crew is featuring a different flavor combo. Check it out and let the team know what you think.

WELCOME BACK

Students are excited to see the return of the Build Your Own Sandwich Stations. Starting with fresh baked rolls from the kitchens onsite and topped with their choice of spread, meat, cheese and vegetables.

