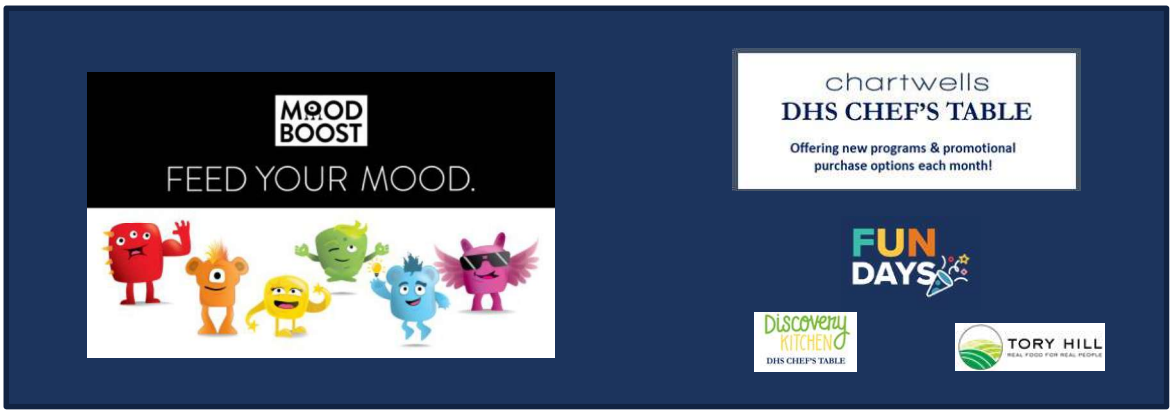
Darien Public Schools
Food Services Newsletter
Winter 2026

What's New in Darien Cafeterias?



Events to look forward to

February 25: Chef's Table DHS

Local Tory Hill grass-fed beef will be offered at the DHS Chef's Table. A special meal of Filet of Beef and Fingerling Potatoes will be served with the help of Tory Hill Farm.

February 26th: Mood Boost tasting at MMS featuring Chimichurri Pork!

Mood Boost will run on the Create line. We will be giving away free samples in the cafeteria.

February 27: Strawberry Day

Strawberry Fruit Cups will be in all elementary schools and a special Strawberry Salad at DHS.

Upcoming Events & National Food Days

Better Together – Featuring Two Talented Chefs!

Mood Boost & Winter Highlights

Upcoming Discovery Kitchen & Student Program Events

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chartwells
serving up happy & healthy

Better Together

At the heart of Chartwells is a strong team of individuals who are dedicated to ensuring students leave the cafeteria happier and healthier than when they came in. Meet two of our chefs.

Luis Cedeno

Luis began his culinary career over 40 years ago, working for some of New York's most prominent private clubs. He is classically trained in French cuisine and fine dining, gaining hands-on experience under the tutelage of Chef Jean-Yves Piquet. Luis joined Chartwells K-12 11 years ago and transferred to DPS 3 years ago. Luis was recently promoted to District Chef for all Darien schools.

Fun Fact: Luis is vegan and enjoys creating healthy alternatives to classic dishes.

Noelle Kopec

Noelle is a Culinary Arts graduate of Johnson & Wales University. She spent 15 years serving as the Manager at Middlesex Middle School. She was then promoted to Chef Manager of DHS and most recently became the Assistant Director of Dining Services for all Darien schools.

Fun Fact: All in the Family! Noelle has a husband and brother-in-law who work in DPS. Her son is a recent grad, and her daughter is a current student.



Luis Cedeno
District Chef



Noelle Kopec
Assistant Director of Dining Services



MOOD BOOST

Thanks for making our elementary school visits great!

We visited Ox Ridge and Tokeneke to offer tastings & celebrate Mood Boost. Dr. Eric Byrne even came for a visit!



We featured Mood Boost recipes at all elementary schools and Middlesex Middle School in January and February.







Moodies featured at MMS:

Happy (2/4)
Korean BBQ Chicken Bowl

Smart (2/10)
Beef & Turkey
Taco Grain Bowl

Strong (2/26)
Chimichurri Pork
Carnitas Bowl

MOOD BOOST
FEED YOUR MOOD.

Mood Boost is designed to help students make the connection between what they eat and how they feel.

A Reason to Celebrate!

February

February 2: Tater Tot Day
This student-favorite side dish was featured at all schools including a TOTally awesome Pork Carnitas TOTchos at DHS.



February 13: Italian Food Day
We celebrated the birthplace of pasta and pizza in all cafeterias with Italian favorites!

February 27: Strawberry Day
A berry-licious day with special Strawberry Salads at DHS and Strawberry Fruit Cups at the elementary schools.

March

March 9: Meatball Day
A global favorite, the meatball is the star of the show on March 9th with meatball sandwiches at all schools.

March 11: Eat Your Noodles Day
Nothing says comfort like a warm bowl of noodles! All schools will feature a new student favorite: Ginger-Soy Chicken Noodle Bowl.

March 17: Saint Patrick's Day
Wishing you a day filled with laughter, luck, and the best of Irish cheer. Corned Beef & Cabbage highlights the menu at DHS.

March 26: Spinach Day
This health powerhouse will be spiced so nicely for the day with a new Spiced Creamed Spinach recipe at DHS.

March 31: National Farm Worker's Day
Thank your local farmers! We will feature locally grown produce and highlight some of our farming partners.



Plus more days to come…