

Lafayette School Corporation

Food Services Newsletter

April 2026



Global Eats: Flavor Adventures!

Students enjoyed a delicious adventure to Korea in March! They tasted a flavorful slow-cooked Korean-style pork simmered in a savory sesame, onion, and garlic sauce. The meal also featured brown rice, chicken and vegetable dumplings, vibrant Korean style eggplant seasoned with chili pepper flakes, sesame, green onions, and garlic, plus a sprinkle of homemade chili crisp for some extra spice. It was a big hit!

In April, the fun continues as we “travel” to India! Students will get to enjoy garam masala bone-in wings with warm naan bread, a refreshing cucumber raita dip, and spiced cauliflower and sweet potato. We can’t wait for students to explore these new flavors!

SCOTT HOWARD
DIRECTOR OF DINING SERVICES
765-771-6019
SCOTT.HOWARD@COMPASS-USA.COM

Bringing Cheese Curds to Life

In March, our dietitian, Jenny, visited the culinary classes at Jefferson High School to lead a hands-on lesson the students had been eagerly anticipating. Earlier this year, several students shared with Jenny that they really wanted to learn to make cheese curds. She happily took on the challenge and introduced a simple homemade mozzarella recipe to help bring the cheese-curd-making process to life.

The students had a blast learning how curds form, practicing the classic mozzarella stretch, and creating their own delicious cheese curds. Two additional culinary classes will have the opportunity to follow the same recipe and make cheese curds in April!

DISCOVERY KITCHEN FUN

Be A Waste Warrior

April is all about protecting our planet, and this month's Discovery Kitchen focuses on becoming Food Waste Warriors. With Earth Day and Stop Food Waste Day happening in April, students will learn how simple kitchen skills can help reduce waste.

This month, we're exploring pickling. An easy, tasty way to make fruits and vegetables last longer. Students will get to sample homemade pickles! Students will discover how pickling helps save food, cut waste, and support a healthier planet.

Enjoy a taste of Discovery Kitchen at Vinton Elementary on 4/2 and Glen Acres Elementary on 4/3!



Meet The Team: Chef

Adam Van Matre joined Chartwells in August 2024 and brings a unique blend of culinary talent, global experience, and heartfelt dedication to the team. Born in Lafayette and raised in Delphi, Adam is a U.S. Navy veteran whose service took him across the Pacific Rim and sparked a lifelong appreciation for food and culture. After returning home, he pursued his passion for cooking through culinary school and after built experience in restaurant leadership, corporate dining, and catering at Purdue. Today, he enjoys the creativity of working the CREATE stations and values the supportive team environment and work-life balance that comes with the school year schedule. Outside of work, Adam stays busy with his wife, their two kids and a steady rotation of dance recitals, sports, church, and family projects. His favorite part of life and what he's most proud of is his family.



UP NEXT:

Global Eats is coming to Sunnyside 4/15, Tecumseh 4/16, and Jefferson 4/17.



Try Something New: All schools will be trying dragon fruit on April 23!



Look out for Roost 2.0 at Jefferson on April 21. We'll be serving chicken wings!

