



Food Services

BUCKEYE UNION SCHOOL DISTRICT
NUTRITION SERVICES

APRIL 2026

Meet Our Team

Central Kitchen Office

Imelda Schwab is my Nutritional Services Assistant. Imelda wears many hats to ensure the department runs smoothly. She keeps the menus up to date, handles the nutritional analysis, takes care of invoices, makes sure all the kitchens are fully staffed each day and so much more.



Meet Our Team

Central Kitchen Cook



Kristy Clough

Kristy is our Central Kitchen cook. Her day starts at 5am! She takes care of food orders, production/transport records, food deliveries, food production and more.

Over the summer the kitchen had new flooring and wall covering installed. We also purchased a commercial mixer.



Meet Our Team

Central Kitchen Staff

Our Central Kitchen staff help prepare our fresh made items such as salads, pan bread, granola, overnight oats, smoothies and more.



Tammy Baker



Christina Uhren



Mia Preston and
Adrienne Hinchman



Kami Bains

Rolling Hills Middle School

Meet Our Team

Avg # breakfast: 47

Avg # Lunch: 378



Tracie Whitmire-Frakes and Delia Rangel



Avery Bates



Meet Our Team

Rolling Hills Middle School

Rolling Hills opened a brand new kitchen this year.
The staff and students love it!



Meet Our Team

Camerado Springs Middle School

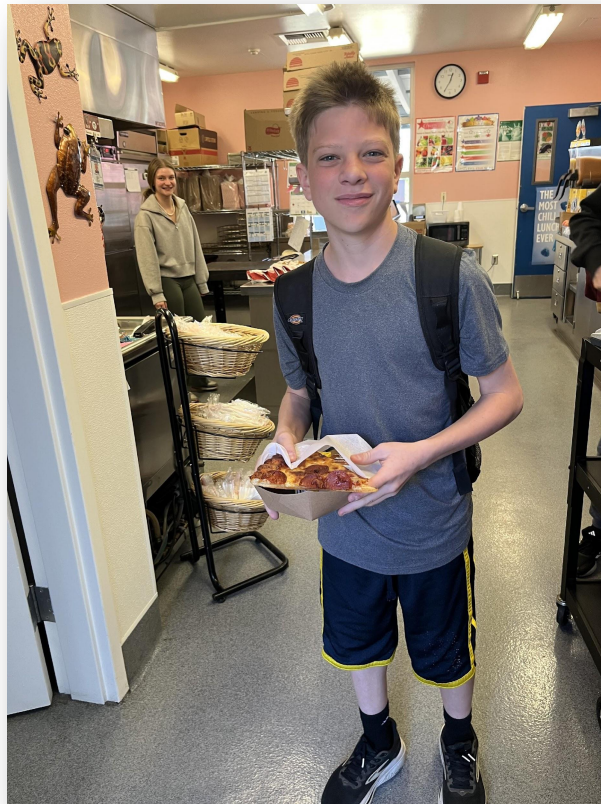
Avg # breakfast: 54

Avg # lunch: 303

Over summer, the Camerado kitchen had new flooring, paint and a garbage disposal installed.



Wendy Deitz and Mia Preston



Meet Our Team

Buckeye Elementary

Avg breakfast: 106

Avg lunch: 178



Kamy Bains

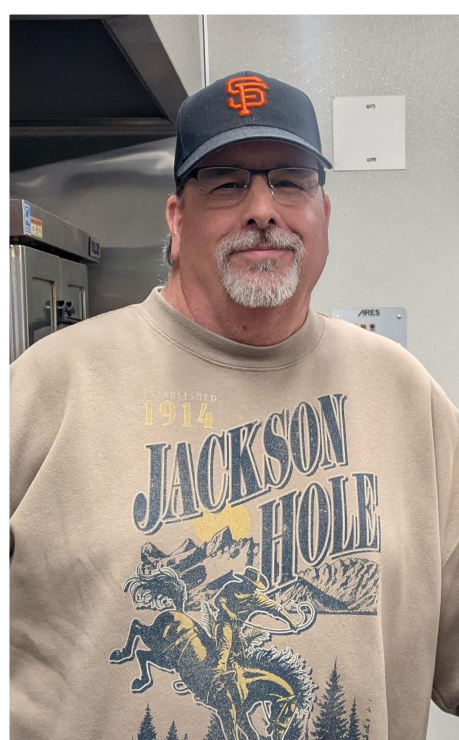


Meet Our Team

Blue Oak Elementary

Avg breakfast: 183

Avg lunch: 250



Lindsay Misch, Kim Copley and Eric Maggiore

Meet Our Team

Oak Meadow Elementary

Avg breakfast: 240

Avg lunch: 346



Nga Tran and Marissa Nelson



Over summer, the Oak Meadow kitchen had new flooring, wall coverings and a 2-door freezer installed.

Meet Our Team

Silva Valley Elementary

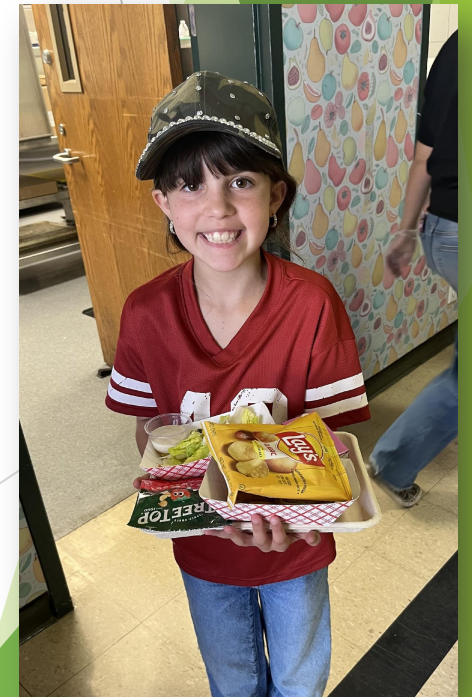
Avg breakfast: 155

Avg lunch: 224

Over summer, the Silva Valley kitchen had new flooring, wall coverings and an oven installed.



Taylor Slavich and Kelly Kelly



Meet Our Team

William Brooks Elementary

Avg breakfast: 91

Avg lunch: 180



Linda Verni
and Priscilla Hartwell (not pictured)



Meet Our Team

Valley View Elementary Charter Montessori

Avg breakfast: 254

Avg lunch: 292



Hannah Minitch, Quynh Tran and Katie Silva



Meet Our Team

California Montessori Project



Jesse Boomhower and Peyton Kinsella

Avg breakfast: 59

Avg lunch: 193

Rising Sun:

Avg breakfast: 18

Avg lunch: 60

Cottonwood:

Avg lunch: 46

Vended Meals

We also vend meals to Rising Sun Montessori and The Cottonwood School



THE
COTTONWOOD
SCHOOL

This School Year

Our a-la-carte items contain no artificial dyes!

California Assembly Bill 2316:

- ▶ California schools must eliminate foods containing certain synthetic dyes from items sold or served on campus by December 31, 2027.
- ▶ These dyes include Red 40, Yellow 5, Yellow 6, Blue 1, Blue 2, and Green 3.
- ▶ To support compliance with this law, we have already removed all à-la-carte items containing these dyes from our offerings.





This School Year



Farm to School Expansion

We remain committed to purchasing locally grown farm fresh produce.

We have continued our partnership with Spork Food Hub:

- ▶ Salad mix from Spade and Plow Organics, San Martin CA
- ▶ Strawberries from Royally Grown Farm, Salinas CA
- ▶ Kiwis from Wild River Fruit, Marysville

This year we added another local food hub called The Farmers Marketplace:

- ▶ Manadrins from Bearing Fruit Orchards in Penryn and Fable Farms Citrus in Loomis
- ▶ Cilantro from Triple B Farmstead in Loomis





This School Year

Fruit/Veggie of the Month



Each month we highlight a fruit or vegetable from a local farm. In April we are bringing in watermelon radishes.

Other produce we've served:

- ▶ Blackberries from JSM Organics
- ▶ Cherry Tomatoes from Durst Organic Growers
- ▶ Pears from Stillwater Orchards
- ▶ Mandarins from Merry Mandarin Farm



Buckeye Union Food Service

Watermelon Radish

Starting on April 14th, look for sliced watermelon radishes on the garden bar at your school!



Despite the name, watermelon radishes do not taste like watermelon. They have a mild flavor that is slightly sweet yet peppery. Full of Vitamin C, Fiber, Antioxidants and Potassium, they make a nutrient-dense addition to your meal.

Fresh local produce from Spork Food Hub

This School Year

Nutrition Education

We also post flyers in kitchen highlighting our produce of the month and providing nutritional information.

Kumquats



What the heck is a Kumquat???
A kumquat is a citrus fruit with a sweet rind and tart pulp.

How do you eat it?
Eat the **whole thing!** No need to peel.
1) Squeeze between your fingers
2) Chew **quickly** to mix the sweet rind and tart pulp.

Kumquats have

- ✓ Vitamin C for immunity
- ✓ Fiber for digestion
- ✓ Antioxidants for fighting inflammation



Purple Carrots	VS	Orange Carrots
		
✓	Antioxidants	✓
	Anthocyanins <small>Powerful antioxidant, gives purple color</small>	
✓	Vitamin A <small>From Beta Carotene, gives orange color</small>	✓
✓	Fiber	✓
✓	Potassium	✓
✓	Vitamin C	✓

April Veggie of the Month

Watermelon Radish



Fun Fact

Watermelon radishes get brighter when the weather gets colder. They develop their most vibrant pink color when grown in cooler temperatures, a natural payoff for being a cold-loving crop.



How to use Watermelon Radish

Watermelon Radish can be used in both raw and cooked dishes. Try it:

- In salads: thinly slice for crunch and color.
- Roasted: Cube and roast until tender.
- As a garnish: Use thin slices to top avocado toast, noodle bowls or soups.

Health Benefits

Vitamin C: supports immune health
Fiber: for digestion and overall gut health
Antioxidants: gives the radish its color
Potassium: helps regulate blood pressure



This School Year

Entrees Hits and Misses

What worked?

- ▶ Charcuterie Bistro Box
- ▶ Pasta w/ Meat Sauce for Middle School
- ▶ Strawberry Salad
- ▶ Sloppy Joes
- ▶ Teriyaki Dunkers with Rice



What didn't?

- ▶ Hot Ham and Cheese Croissant
- ▶ Asian Noodle Salad

New Menu Items

- ▶ Butter Chicken Curry
- ▶ Italian Salad
- ▶ Bbq Chicken Bacon Wrap
- ▶ Bbq Rib Sandwich



- ▶ Sweet and Sour Chicken
- ▶ Thai Sweet Chili Chicken
- ▶ Whole muscle chicken breast patties for the chicken sandwiches and the spicy chicken sandwiches



2nd and 3rd

Taste Testing **Butter Chicken**

Buckeye Elementary 1-20-2025

I LIKE 

I DON'T LIKE 

4th & 5th

Taste Testing **Butter Chicken**

Buckeye Elementary 1-20-2026

I LIKE I DON'T LIKE

The worksheet is titled "Taste Testing Butter Chicken" and "Buckeye Elementary 1-20-2026". It is for 4th and 5th grade students. The worksheet has two columns: "I LIKE" and "I DON'T LIKE". The "I LIKE" column contains a grid of stars, and the "I DON'T LIKE" column contains a single star. The stars are colored red, blue, green, and purple, some with a dotted pattern. Above the grid are two cartoon faces: a happy one on the left and a sad one on the right.

Trends in NSLP

(National School Lunch Program)

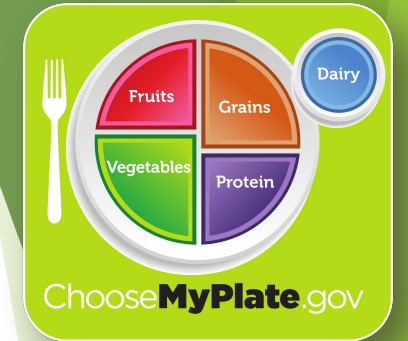
California legislature is focused on ultra-processed foods and phasing them out of school meals

- ▶ AB 1264, signed in 2025
- ▶ Defines ultra-processed foods and a timeline for phasing them out of school meals
 - **2026–2028:** State agencies define and identify the foods of concern.
 - **2028–2029:** Schools begin phasing them out.
 - **2032:** Vendors cannot sell those foods to schools.
 - **2035:** Full prohibition in school meals.

“A food or beverage that contains certain industrial additives AND is high in saturated fat, sodium, or added sugar, or contains a non-nutritive sweetener.”

Added Sugar Limitations

- ▶ This school year
 - Breakfast cereal - 6 gm or less per ounce
 - Yogurt - 12 gm or less per 6 oz
 - Flavored milk - 10 gm or less per 8 ounce
- ▶ 2027-28
 - Added sugars must be <10% of total weekly calories



USDA and the Department of Health and Human Services released new dietary guidelines in January.

- ▶ Currently no changes to NSLP guidelines
- ▶ Changes might include:
 - milk options offered at Breakfast and Lunch will be expand to include 2% and whole milk.
 - Increased protein requirements.
 - Possible elimination of vegetable sub-groups.

