

2025-2026
School Health Advisory Council (SHAC)
April 14, 2026

Welcome -Gina Peddy, Executive Director of Curriculum and Instruction, welcomed those in attendance. The starting time was 8:07 AM.

Attendees: Erin Peabody, Tabitha Thomann, Brian Nickel, Patti Parsons, Gina Peddy, Brandy Stuart, Eric Lannen and Andrew Yeager.

Child Nutrition Update – Dana Dodge, Director of Child Nutrition

- Child Nutrition Heroes – 11 Food Service Managers; 35 Food Service Workers
 - New Menu Items – Cheese tortellini (popular); chicken mozzarella meatballs; sweet and sour chicken; fresh muffins; panini (secondary schools); Acai bowl (secondary schools); gyro with fresh tzatziki (high school); Philly cheese steak (senior high); Pumpkin spice and green tea/chai Frappuccino; and frozen hot chocolate, pink dragon fruit lemonade
 - Favorite plates: spaghetti with meat sauce; meatballs with penne; French toast and turkey sausage; chicken nuggets; orange chicken and pizza.
 - Lunches served: averaging about 2500 plate lunches per day; 345,000 plate lunches served YTD; 35,000 extra entrees served YTD; and 1,163,446 a la cart items served YTD.
 - Equipment is old and the average age of the equipment is 18 years old.
 - There is a FAQ on the website [Child Nutrition - Carroll Independent School District](#) which provides quite a bit of information.
- Brandy Stuart shared that the nursing department and the child nutrition work closely together to ensure the needs of our students are met.

The meeting was adjourned at 9:00 AM.