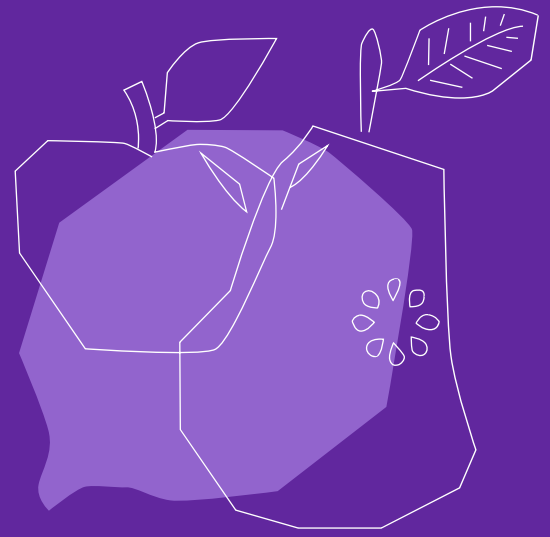
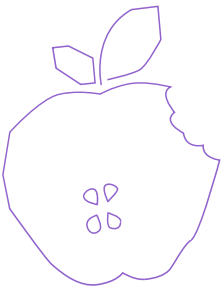


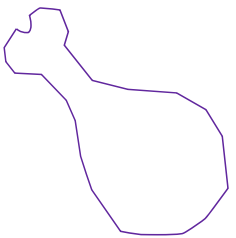
BCCS NUTRITION STANDARDS



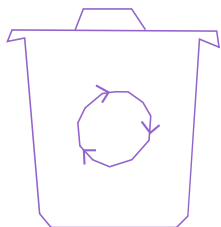
The Brooklyn Center Community Schools Food Services Department and partners offer nutritious, healthy and delicious foods, recipes and nutrition information that are culturally diverse, environmentally conscious and socially just to fuel the unique genius of each student, staff, family and community member. The following standards drive our current work and planning for the future.



BCCS prioritizes **scratch cooking** in our school meals to provide students access to consistent nutritious, well-balanced foods that are naturally lower in sugar and sodium. By emphasizing scratch cooking, students experience more fresh foods with less harmful ingredients.



We strive to offer **at least one culturally diverse taste test per month** for students and staff, in an effort to continue to normalize global foods. We will continually seek out and welcome student voices to determine which culturally diverse food options are offered on the school lunch menus.



We will prioritize and carry out **new recycling systems** in both school kitchens. Additional recycling and composting plans, involving student-led initiatives, will be implemented in the cafeterias.