

What's Cooking This School Year?

Healthy meals. Simpler ingredients. Great taste.



SIMPLER INGREDIENTS, SAME GREAT MEALS

We've simplified ingredients by removing select additives and artificial dyes.



STUDENT-APPROVED HEALTHY MEALS

Meals are designed with student feedback and built to meet USDA nutrition standards.

FRESH INGREDIENTS, LOCAL FOCUS

We prioritize fresh ingredients and source locally whenever possible.



MORE TO LOOK FORWARD TO

Global flavors, limited-time menu features, school promotions, and taste tests keep meals fresh and exciting all year long.

2026–2027 MEAL PRICES:

Breakfast: FREE

Lunch: FREE

Wyoming Valley West is approved for the Community Eligibility Provision (CEP), a meal program option offered by the USDA that allows us to serve school breakfast and lunch at no charge to all enrolled students, regardless of financial condition. Families don't need to take any action. We only remind and encourage your child to take advantage of this opportunity and grab a school breakfast and lunch every school day. We look forward to working for you to create a healthy learning environment for all students.

**QUESTIONS?
FIND MORE
INFORMATION ON OUR
WEBSITE AT:**

WWW.WVWSD.ORG

Menu Updates You Can Feel Good About

Menu Changes

Beginning with the 2026–2027 school year school menus have been updated to remove products containing certain artificial dyes and additives. This change reflects our ongoing commitment to nutrition quality, ingredient transparency, and meeting evolving state and federal standards.

The good news? Most of our core menu items were already free of these ingredients, so students are unlikely to notice major changes. In fact, many of the updates involve items you might not expect—such as condiments, sauces, and other commonly used ingredients.

Our Commitment

We're committed to:

- Providing safe, high-quality meals
- Meeting or exceeding state and federal guidelines
- Preparing more foods with simple, recognizable ingredients
- Making thoughtful changes so students continue to enjoy their meals

What's Out

Artificial Dyes

- Blue 1
- Blue 2
- Citrus Red 3
- Green 3
- Orange B
- Red 40
- Yellow 5
- Yellow 6

Food Additives

- Azodicarbonamide
- Brominated Vegetable Oil (BVO)
- Butylated Hydroxyanisole (BHA)
- Potassium Bromate
- Propylparaben
- Titanium Dioxide

*In Texas, menus also exclude caramel color as part of state-specific requirements.

What does this mean for Students?

Most meals will look and taste the same.

Our culinary and nutrition teams carefully reviewed products and recipes to maintain the flavors students enjoy and the quality families expect.

Favorite menu items are staying on the menu.

Where changes were needed, we worked with suppliers to find alternative products or updated recipes that help preserve familiar flavors and student favorites.

More foods will be prepared with simple ingredients.

These updates support our continued focus on ingredient transparency and preparing foods with ingredients families recognize and trust.