




Hertford County Public Schools 9-12 Lunch Menu for December 2026

Monday	Tuesday	Wednesday	Thursday	Friday
	December 1 Taco Fiestada Pizza Black Beans Corn Fruit/Milk	**December 2** Cheeseburger French Fries Blackeye Peas Fruit/Milk	**December 3** Vegetable Beef Soup & Grilled Cheese Sandwich Baby Carrots Fruit/Milk	**December 4** Big Daddy's Pepperoni Pizza Side Salad Corn Fruit/Milk
December 7 Chicken Fillet Sandwich Lima Beans Broccoli Fruit/Milk	**December 8** Buffalo Wings or Chicken chunks/breadstick French Fries Baby Carrots Fruit/Milk	**December 9** Hot Dog w/Chili Sweet Potato Fries Baked Beans Fruit/Milk	**December 10** Hamburger Steak w/gravy Fresh NC Cabbage Candied Yams/Roll Fruit/Milk	**December 11** Pizza Quesadilla Green Beans Corn Fruit/Milk
December 14 General Tso's Chicken Fried Rice Glazed Carrots/Broccoli Fruit/Milk	**December 15** Walking Taco w/Doritos Side Salad Corn Fruit/Milk	**December 16** Chicken Chunks/Roll Mashed Potatoes Green Peas Fruit/Milk	**December 17** Mozzarella Sticks w/marinara Sweet Potato Fries Lima Beans Fruit/Milk	**December 18** *Early Release* Big Daddy's Pepperoni Pizza Manager's Choice Vegetable Corn Fruit/Milk
December 21 ***Winter Break***	**December 22** ***Winter Break***	**December 23** ***Winter Break***	**December 24** ***Winter Break***	**December 25** ***Winter Break***
December 28 ***Winter Break***	**December 29** ***Winter Break***	**December 30** ***Winter Break***	**December 31** ***Winter Break***	

Nutrition Byte

N.C. Jr. Chefs Create New School Meal Recipes!

This is the 10th year of the N.C. Junior Chef Competition (NCJCC)! The NCJCC was created to inspire the next generation of culinary professionals, stimulate interest in locally produced agriculture, increase participation in School Nutrition Programs, and encourage healthy eating. The competition seeks student created and approved recipes for school meals and recognizes students for their ability to work as members of a team to demonstrate valuable skills in recipe development, food preparation, marketing, public presentation, organization, and local food systems.

Teams of two to four high school students, grades 9-12, work with their teachers and local School Nutrition Programs to create a recipe for a school lunch entrée that:

- adheres to National School Lunch Program requirements,
- includes at least two North Carolina-grown ingredients and one USDA Foods item, and
- appeals to students.

Based on applications and recipes submitted, up to eight finalist teams are selected to compete in a statewide cook-off. The first-place team advances to the Southeast Jr. Chef Competition. Student Jr. Chefs receive chef hats, coats and aprons, certificates, and medals based on team score. Student members of the top three teams at the state and regional level are offered scholarships. Also, top student recipes are being scaled up for N.C. school meals. Learn more at https://go.ncdpi.gov/ncjrchef.

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https://go.ncdpi.gov/ncschoolmeals