




Hertford County Public Schools Pre-K Menu for December 2026

Monday	Tuesday	Wednesday	Thursday	Friday
	December 1 Sausage Biscuit Taco Fiestada Pizza Corn Fruit/Milk	**December 2** Confetti Pancakes Cheeseburger Potato Smiles Fruit/Milk	**December 3** Cereal Vegetable Beef Soup & Grilled Cheese Sandwich Fruit/Milk	**December 4** Banana Bread Pizza Side Salad Fruit/Milk
December 7 French Toast Sticks Chicken Fillet Sandwich Broccoli Fruit/Milk	**December 8** Sausage Biscuit Chicken chunks French Fries Fruit/Milk	**December 9** Muffin Grilled Cheese Sandwich Sweet Potato Fries Baked Beans Fruit/Milk	**December 10** Cereal Hamburger Steak w/gravy Fresh NC Cabbage Candied Yams/Roll Fruit/Milk	**December 11** Apple Strudel Pizza Quesadilla Green Beans Fruit/Milk
December 14 Cereal Mandarin Orange Chicken Fried Rice Broccoli Fruit/Milk	**December 15** Sausage Biscuit Walking Taco w/tortilla Side Salad Fruit/Milk	**December 16** Confetti Pancakes Chicken Chunks/Roll Mashed Potatoes Green Peas Fruit/Milk	**December 17** Muffin Mozzarella Sticks w/marinara Lima Beans Fruit/Milk	**December 18** *Early Release* Cereal Pizza Manager's Choice Vegetable 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