

CHECK IN AND SEE WHAT'S NEW ON...

# AS THE TRAY SLIDES

YOUR SOURCE FOR WHAT IS NEW

AND HAPPENING IN ARIZONA SCHOOL NUTRITION PROGRAMS

MAY 2013

## TOLTEC OFFERS STUDENTS A LESSON IN FOOD PREP



"I wanted to share with you what we have been doing down here in Arizona City. We had a lot of fun with our 3<sup>rd</sup> graders." -Maria Jackson, Toltec Elementary District



*Thanks Maria! Looks like a fun way to get your kids involved in food and nutrition 😊*

**STRAIGHT FROM THE SOURCE**  
YOUR QUESTIONS...  
ANSWERED!!

**"Can you give me some ideas on what to serve for field trip lunches"**

\*Uncrustable, cheese stick, whole apple, baby carrots (milk, cheese, and carrots are stored in a cooler)

#Half sandwich, grapes, mixed salad, ranch dressing packet, Sun Chips, milk

+Turkey, cheese, lettuce tortilla wrap, whole orange, celery and carrot sticks, milk

(answers provided by schools nationwide)

## IN THE NEWS! TEMPE'S EXPERIMENTAL LUNCH MENU

Dried cherries, Granny Smith apples, barley, and red, green, and yellow peppers are served to fifth-graders at **Laird School in Tempe**. Chef French is working with two schools in the Tempe Elementary School District on changing the school's menu to include more fresh fruits and vegetables {Tim Hacker/ Tribune}



## YOUR OPINION COUNTS!

Keep an eye out for your 2013 School Nutrition Programs Survey. Changes made from the results of last year's survey include:

- Redesign of CNP Direct Cert. system
- Development of multiple trainings pertaining to the New Meal Pattern
- Increased communication of new program information

**NEW**

HAVE QUESTIONS? WANT TO BRAG ABOUT YOUR PROGRAM? SEND EMAILS TO:

**traytalk@azed.gov**