

Showcasing the passion, talents, and hard work of Arizona school nutrition professionals.



Claude Chatelain

Food Service Director, Balsz School District Hometown: Septeuil, France Current City of Residence: Phoenix, Arizona Favorite Childhood School Meal: Hachis Parmentier (Mashed Potato Casserole) When I was a kid, I wanted to grow up to be a: Flight Attendant

What was your first job in food service?

A cook.

What prompted you to start working in the field of school nutrition?

I was hired by Catalina Foothills School District in Tucson, AZ as their food service director because of my prior experience as a chef and cooking high-quality meals.

Tell us about a specific project or initiative you have championed that you are proud of.

Supporting the students and community of Balsz School District through diverse initiatives such as, holding cooking classes for students and parents, future chef contests, providing healthy grocery boxes, and nutrition education.

Assuming time and money were not barriers, what would be your top priority as far as changes you would like to see in your school nutrition program?

I would revamp my menu to feature no processed foods, and only high-quality meal products.

What are the top three skills a school food service director should have?

Integrity, innovation, and consistency.

What advice would you give to a younger version of yourself just starting your role as Director?

Never give up and always try harder. You will always win in the end.



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Kristi Mollner

Registered Dietitian Nutritionist, Balsz School District

Hometown: Omaha, Nebraska Current City of Residence: Phoenix, Arizona Favorite Childhood School Meal: Rectangle Cheese Pizza with Ranch When I was a kid, I wanted to grow up to be an: Actuary

What was your first job in child nutrition/food service?

I worked at Burger King, from age 14-16 years old. It is what allowed me to buy my first car!

What prompted you to start working to support child nutrition?

My favorite dietetic internship rotation was working in food service management in schools. I knew when I became a dietitian, that I wanted to continue to work with schools and in the community.

Tell us about a specific project or initiative you have championed that you are proud of.

We created Traditional Thursdays on the lunch menu, which features scratch-cooked recipes that reflect traditional foods of the diverse Balsz student population.

Assuming time and money were not barriers, what would be your top priority as far as changes you would like to see related to Child Nutrition Program operations at your organization?

All school food service staff deserve a considerable raise, plus endless bonuses for ALL their hard work and commitment to ensuring students are always fed.

What are the top three skills a Child Nutrition Program operator should have?

Flexibility, patience, and problem-solving skills.

What advice would you give to a younger version of yourself just starting in the role of a Child Nutrition Program operator?

I would remind myself that while you might not be able to change the entire world, you can help change the world of one person, or child.