

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



Shanon Quinn

Director of Child Nutrition, Cave Creek Unified District

Hometown: Phoenix, Arizona Current City of Residence: Cave Creek, Arizona Favorite Childhood School Meal: Tacos When I was a kid, I wanted to grow up to be a: Psychologist

What was your first job in food service?

During High School, I worked at Pelican Point, a restaurant in Paradise Valley Mall.

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

I took a nutrition class at Paradise Valley Community College and loved it. From there I went on to The University of Arizona to earn a Bachelor of Science in Nutrition.

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

This year I planned to have a BBQ fun day at every school. We have a district BBQ trailer that can be used for grilling and preparing delicious meals. Since our district was able to welcome visitors back on our campus this year for lunch, the BBQ day created a joyous atmosphere that we have missed since 2020. Not only was this a great idea to bring people back together, the event also increased revenue.

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 increase salaries for the staff and continue free meals for all students.

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

Adaptability, being budget conscious, and being able to multitask.

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

Remember everything you do is for the students. The students will remember how they were treated long after they leave school.