

School Meals in Arizona

How'd they do that?

Cave Creek Unified School District

Falcon Burrito Bowl

Served every Thursday at Cactus Shadows High School

Items Offered

Protein/Dairy

- Chicken or Pulled Pork
- Black beans
- Shredded mozzarella part skim
- Sour cream

Grain

- Brown Rice

Vegetables/Toppings

- Romaine lettuce
- Cilantro
- Jalapenos
- Guacamole
- Corn or salsa

Preparation

Equipment/Supplies

- Preparation: oven, cutting board and chef's knife
- Meal Service: warmer, steam table, tongs, 1c spoodle and 8# scoop

Procurement

- Commodity Items: Brown rice, black beans, mozzarella cheese, corn (frozen), pulled pork, chicken fajita meat and salsa
- DoD Item: Leaf romaine lettuce
- Distributor Items: Tomatoes, lime juice, cilantro, jalapenos, sour cream and guacamole

Labor

- At least 1 employee to prepare food items
- 2 employees for meal service to assemble bowls



Backstory

At Cave Creek USD, we have a very low free and reduced percentage. We needed to find creative ways to get more kids excited about buying school lunch. With the help of a student committee, we proposed "burrito bowl day". The students actually helped develop the components for this meal, and all of the items offered for the bowl after reviewing the brown box commodity items we had available. The students enjoy "burrito bowl day" and the Falcon Burrito Bowl has quickly become a popular menu item!

-Shanon Quinn, RD
Child Nutrition Director
CCUSD

Food Safety

- Proper handwashing and glove use is required before and after handling all items in this dish
- Wash all vegetables prior to cooking
- Chicken and pork must reach an internal temperature of 165°F or above before serving
- Hold hot food at 140°F or above
- Corn is prepared with lime juice, cilantro and jalapeños and held at 141°F and below