

**News from the Food Service Department at Gettysburg Area School District**  
**8/12/22**



Dear Parent(s),

Back to school is fast approaching and the Food Service Department at Gettysburg Area School District welcomes you and your student back to the new school year. We are just as excited about the new school year and eager to roll out new menu options and offerings in our cafeterias. We will be featuring "new" and "old" menu favorites, food demos and recipe sampling to round out the school year.



The beginning of the school year is a perfect opportunity for students to make good healthy meal choices to fuel their bodies with nutritious food that will keep them nourished through their morning schedule. Students need protein, healthy carbs, fruits and vegetables to keep active in sports, and to achieve optimal concentration in their academics. All school buildings at Gettysburg Area School District offer a full nutritious breakfast daily in our cafeterias at a great value.



### **Farm to School/Fresh Fruits and Vegetable Program**

Keeping it Fresh! The Food Service Department at Gettysburg Area School District is committed to purchasing fresh ingredients from a network of vendors through our Farm to Table and Fresh Fruits and Vegetable Grant Program. Our district has the distinct privilege to leverage locally grown fruits, vegetables and meats that help support our local business partners, while providing our student population with high quality fresh ingredients. Students will have the opportunity during the school to participate and sample local foods from visiting food representatives showcasing their fresh products.



We are excited to bring culinary excitement to the Food Service Program in many ways this school year. The lunch meal period will be center stage for some "Chef Recipe Sampling" and "Made to Order" meals. Later in the fall, our teams will roll out a variety of exciting new recipes. In our elementary schools, the students will have the opportunity to try new menu samples from a guest chef. In the middle school, students will have the opportunity to see brief recipe demos and the opportunity to sample the dishes. In the high school, a "made to order" meal concept will be integrated in our menu cycle to create excitement and variety. Concepts such as "**Sizzle**" (Stir Fry Proteins and Veggies), "**Power Bowl**" (Lean Protein, Fresh Veggies and Grains), and "**Go for the Greens**", a made to order "Salad Bar" concept with plenty of veggies, lean proteins, home-made dressings and crunchy toppings.

Again, we welcome back all our students and families and wish them a wonderful school year!

**#GO WARRIORS!**

Sincerely,

Nick Milone  
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