

FRESH BITES NEWSLETTER

June 2021

Featured: 15 New CACFP Lunch Menu Weeks Brings Total to 45

Now Available! 15 New
CACFP Menu Weeks!

45 Weeks Total!



NutriStudents K-12
Menu Freedom. Tools for Success.

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Editor's Note

After a year unlike any we've experienced before, we know foodservice heroes like you are breathing a sigh of relief at the arrival of summer.

As you take a much-needed break, our summer will be busy with monitoring the news for issues that may affect your foodservice program in the fall, enhancing our system to make it even more helpful and attending trade shows, where we'll keep our pulse on the industry. This issue of Fresh Bites highlights new CACFP menu weeks, shares a history of the NSLP and provides a chance to enter to win one-year free.

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New CACFP Menu Weeks cont.

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Five of the new menu weeks include entirely cold entrees or entrees that can be served hot or cold, whichever is most convenient for you and your center staff. These weeks include deli sandwiches, yogurt parfaits and bowls and salads. Some new entrees you'll find on the 15 new weeks include the pesto chicken wrap, bean and cheese burrito, hot ham and cheese sandwich, BBQ baked pork, and, by special request, chicken and waffles, and chili and cinnamon roll. Of course, the new menu weeks also include lots of perennial favorites – like mac and cheese, pepperoni pizza, walking beef taco and French toast sticks.

Check out these new menu weeks in the [client portal now](#). Not a client? Schedule a demo now to preview these menus.

Schedule a Demo

MAY DRAWING WINNER

Tonyia Hyland

**ADENA LOCAL
SCHOOL DISTRICT**

Frankfort , OH

Thank you to everyone who entered our drawing for a one-year-free subscription to NutriStudents K-12 in May. Our winner is Tonyia Hyland, foodservice director of the Adena Local School District in Frankfort, Ohio.

Second Chance Drawing!

While you might not have won in May, you have another chance. We're currently accepting entries for a special summer giveaway. Simply [enter your summer contact information here](#) and you will be automatically entered to win the complete NutriStudents K-12 system for free for one year. **Deadline to enter is midnight CT on Monday, June 21.**

[Schedule a demo](#) at a time convenient for you to learn about our 45 weeks of student-approved, USDA-compliant meals, productivity tools and extensive marketing resources for child nutrition programs.

Upcoming Trade Shows

SNA-WI Annual Conference

June 27-30, 2021

Kalahari Resort

Wisconsin Dells, Wisconsin

NutriStudents K-12 will participate in the Industry Show/ Exhibits on Tuesday, June 29. Stop by our booth to learn how we can help you do more with less.

BREAKOUT SESSION: Join Jeanne Hopkins, RD, NutriStudents K-12 school relations adviser and registered dietitian, for her breakout session: "Making the Most of Your School Breakfast Program" on Tuesday, June 29 at 11:15 a.m. As a former school foodservice director and former president of SNA-WI, Jeanne is a wealth of knowledge on school nutrition programs. Tap into her expertise at the conference.

SNA Virtual Annual National Conference

July 12-15

[Video Preview](#)

NutriStudents K-12 Team Continues to Grow



NutriStudents K-12 Expands Team by Naming Linnea Redinger Our First Director of Marketing

We continue to grow our team of professionals as we expand our nationwide client base of school districts and child nutrition program operators. We're thrilled to welcome Linnea Redinger to our team as director of marketing, a new position for NutriStudents K-12. Linnea has extensive knowledge of child nutrition programs, having spent the past 14 years creating and producing educational content to teach children about healthy eating and lifestyle habits.

Most recently, Linnea was a content creator, design supervisor, product developer and marketing specialist for Visualz (formerly Learning ZoneXpress). In her 14 years with the company, she created award-winning educational resources and marketing materials for child nutrition programs and public health organizations. She led the graphic design team, providing

direction on all aspects related to visual design, including product development and marketing. She also consulted on graphics for cafeteria makeovers and spearheaded social media and e-mail marketing in cooperation with the company's sales team. Linnea has a degree in nutrition and dietetics from Concordia College.

Linnea will lead NutriStudents K-12 marketing, overseeing content creation and production for the company's *Fresh Bites* blog and newsletter, *Cafeteria Connection* parents' newsletter, advertising, and sales and marketing collateral. She will also be responsible for digital marketing, including social media, email marketing, search engine optimization and digital ad campaigns.

An advertisement with a yellow background. At the top, it says "LOVE IT or it's free!". Below is a photo of a bowl of food with a carton of chocolate skim milk. At the bottom left is a link "Click for details" and at the bottom right is the NutriStudents K-12 logo with the tagline "Menu Freedom. Tools for Success.".

Cafeteria Connection: 20/21 Year in Review and Summer Meals Editions

Before you head out for the summer, share the latest editions of *Cafeteria Connection* with your parents and community. "A Look Back at the 20/21 School Year" and "Kids Can Have Free Meals All Summer" are available for download today from the [client portal](#) or via [our Cafeteria Connection subscription page](#). If you have yet to subscribe for free to *Cafeteria Connection*, subscribe today for instant access to these issues as well as our extensive library of back issues.

Bringing You School Nutrition Magazine's 'Tech on Deck'

The right technology can help child nutrition programs run more smoothly and efficiently, comply with federal guidelines and manage budgets wisely. With so many software systems on the market, foodservice directors can be confused by the options.

NutriStudents K-12 stands alone in the market, simplifying menu planning, recordkeeping, ordering, commodities forecasting, marketing and more. But don't take our word for it. Read these excerpts from the latest School Nutrition magazine NutriStudents K-12 sponsored special editorial supplement, "[Tech on Deck](#)":

"Jane Anderson, foodservice director, Lawton-Bronson (Iowa) Community School District, started using NutriStudents K-12 this year to help plan her menus. 'They have such a variety of different menus to pick from, and each week is compliant with our state's requirements,' says Anderson, noting that she can build menus that feature student favorites, as well as brand-new items. She also values the program for helping her plan her USDA Foods order for next year and gives a shout-out to the client rep who answers any and all questions. Anderson describes the software as an overall paperwork- and time-saver. 'I'm so glad I switched programs this year!'

"At Lawton-Bronson (Iowa) Community School District, Jane Anderson values the *Cafeteria Connection* parents' newsletter that is a component of her NutriStudents K-12 system. Customizable to add district-specific information, the newsletter features 'great' articles, says Anderson."

Vickie Speltz, director, Lewiston-Altura (Minn.) School District #857: "For my menus, I have NutriStudents K-12. This program is amazing. It does everything for you and saves money, especially on labor costs. She cites such features as an accompanying nutritional guide, production sheets, cookbook and photo images of menu items that can be used to market meals to students and parents alike. A 36-year school nutrition veteran, Speltz is particularly impressed with how the company caters to its customers. '[They are] a super, client-based group of people—the kind of company that puts you first,' she explains."

Thank you, Jane and Vickie, for your resounding endorsements!

If you'd like to learn more about NutriStudents K-12, [schedule a demo](#) at a time convenient for you now.

**While NutriStudents K-12 paid a promotional fee to help the magazine produce this content, the magazine independently authored the article and chose interview sources.*



Get In Touch!
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[Fresh Bites Blog](#)

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National School Lunch Program Marks 75th Anniversary



1946

The National School Lunch Program
Marks 75 Years

NutriStudents K-12[®]
Menu Freedom. Tools for Success.

We may all be pretty familiar with the National School Lunch Program as it is today. Who among us has ever dug into its history though? In honor of the program's 75th anniversary on June 4, we explore its past.

Its early history is rooted in the cities of Philadelphia and Boston. In Philadelphia, welfare organizations began serving penny lunches to high school students in 1894. Meanwhile, in Boston, home economics classes started a program serving milk and sandwiches to elementary school students three days a week. Programs like these began to sprout up throughout the country in the early part of the 20th century, yet not without challenges—schools did not have kitchens or equipment to prepare food, or even dedicated dining spaces for students.

It wasn't until the Great Depression that the federal government became involved. In the 1930s, school meal programs emerged as a perfect solution to numerous challenges: collapsing crop prices, unemployment, and increasing child malnutrition and hunger. As part of President Franklin Roosevelt's New Deal, the federal government purchased surplus crops and employed thousands to cook and serve meals to students across the United States.

Unfortunately, this program wasn't permanent. As food supplies dwindled and labor became scarce during World War II, the number of school meals served declined rapidly. Thankfully, claims that many American men had been rejected for military service due to diet-related health problems fueled the drive for legislation to improve child nutrition.

On June 4, 1946, President Harry S. Truman signed into law the National School Lunch Act, declaring it "to be the policy of Congress, as a measure of national security, to safeguard the health and well-being of the Nation's children." This law was the foundation of the NSLP, providing the means to support the infrastructure of school kitchens and cafeterias, as well as giving schools financial support and agricultural commodities to ensure healthy, low or no-cost meals to students.

The breadth and impact of the NSLP over the span of time is impressive. About 7.1 million children participated in the first year of the program. In the most recent figures provided by the USDA, more than 30 million children nationwide benefit from this program each year. The benefits are impressive, too. Multiple studies show the program continues to play a significant role in preventing obesity and contributing to overall student health by providing nutritious meals to students while combating food insecurity. These past 75 years have impacted a lot of lives, and we look forward to continuing to contribute and support child nutrition programs for continued success in the future!