

Comstock Park

Food Services Newsletter

April 2025

This April, food service encourages students, staff, and parents to become “waste warriors” by reflecting on the way we eat and identifying ways to reduce waste. Here are some initiatives food service has implemented to make a difference;

- **Share Tables:** Every school building has share tables where students can place unopened, nonperishable food items they don't plan to eat, allowing others to enjoy them instead of letting them go to waste.
- **Less Prepackaging:** At lunch, we moved away from most prepackaged items in favor of bulk options for condiments and cutlery.
- **Recycling Efforts:** All cardboard boxes are recycled, and most of our paper products come from recycled materials.
- **Student Choice:** Instead of automatically placing all food items on students' trays, we let them choose what they want to eat, helping to reduce unnecessary waste.

By making these changes, we are taking steps to protect our planet. Now it's your turn-think of ways you can help reduce waste and make a difference!

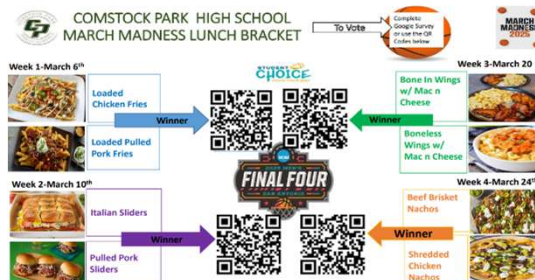


Week 1 Loaded Fries
Mill Creek Winning Choice-
Loaded Pulled Pork Fries
CPHS Winning Choice-
Loaded Chicken Fries

Week 3 Bone In or Boneless Wings
Mill Creek Winning Choice-Bone In Wings
CPHS Winning Choice-Boneless Wings



Week 2 Sliders
Mill Creek Winning Choice-
Pulled Pork Sliders
CPHS Winning Choice-Italian Sliders



Week 4 Loaded Nachos
Mill Creek Winning Choice-
Beef Brisket Nachos
CPHS Winning Choice-
Chicken Nachos



Fun Days to Look Forward to this Month

- April 1st-April Fools' Day
- April 3rd – 11th – **SPRING BREAK**
- April 10th – National Sibling Day
- April 12th – National Grilled Cheese Day
- April 16th – National Librarian Day
- April 16th – National Banana Day
- April 19th – National Cheddar Cheese Fries Day
- April 22nd – Earth Day
- April 24th – Stop Food Waste Day
- April 26th – National Pretzel Day
- April 30th – National Raisin Day



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chartwells
serving up happy & healthy



Global Eats: Korea

Were looking to push the boundaries of Korean cuisine while honoring its traditions, creating meals like Korean-Style Zucchini, Kimchi Tofu, and Gonchujang-Style Chicken Lettuce Cups. The strong Korean belief is eumyangohaeng (yin and yang) is reflected in its food as well, which is nutritionally balanced in terms of colors, textures, and flavors. During the month of April our High School and Middle School students will get to taste some of this delicious food during lunch.



Case Closed!

Last month we celebrated National School Breakfast Week with our students. We did breakfast trivia questions. Winning students received prizes and gift cards. Food Service held smoothie taste testing events and had fun activities with giveaways daily for all students to enjoy. Thank you to all the teachers & students who participated in these events!



CPHS SMOOTHIE TASTE SAMPLING



CPHS & MILL CREEK BREAKFAST TRIVIA WINNERS



STONEY CREEK & PINE ISLAND BREAKFAST TRIVIA WINNERS



The billions upon billions of items of plastic waste choking our oceans, lakes, and rivers and piling up on land are more than unsightly and harmful to plants and wildlife. End Plastic Pollution informs policymakers and contributes to the international discussion on plastic pollution and its causes, including pushing for national legislation and corporate commitments. EARTHDAY.ORG also engages with and informs a global network of NGOs, grassroots organizations, campus youth, mayors and other local elected leaders, faith leaders, artists and athletes, and students and teachers. The End Plastic Pollution campaign elevates the issue of plastic pollution in the global agenda and demands effective action to reduce and control it. Navigate the **EARTHDAY.ORG** 'Global Map of Events' to effortlessly register your cleanup or discover nearby initiatives – simply input your location and explore a world of impactful opportunities.

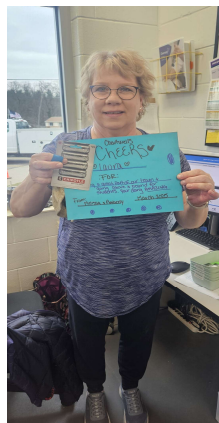


Stop Food Waste:

Did you know one-third of food produced for human consumption is lost or wasted globally? It's a shocking statistic. That's why, in 2017, our parent company, Compass Group USA, started Stop Food Waste Day, which is now a worldwide movement that aims to educate and ignite change. It is the largest single day of action in the fight against food waste.



Laura Stout



Laura is an invaluable member of our Stoney Creek Kitchen team. Every day, she goes above and beyond to provide our students with nutritious meals. Recently, she has stepped up to lead the kitchen while our head cook is on medical leave, taking on new tasks and responsibilities with ease-as if she's been doing them for years. Her reliability and dedication are truly appreciated, as she rarely calls in and always gives her best. We are incredibly fortunate to have Laura on our Team!

