

# Scratch Cooking Spotlight

## Belfry K-12 Schools



Belfry School has completed the Montana School Meals Certificate Training, 40 hours of professional development plus a \$7,500 grant to support the school's nutrition program. Funding was provided by a USDA Team Nutrition grant with the goal of supporting new Food Service Directors. Kim Brown, School Food Service Director and Felicia Purvis, Assistant Cook, both completed the training program.

Highlights of Belfry's outstanding school meals program:

- Staff excels in cooking local, fresh foods from scratch and serving meals with a smile.
- The tray to the right features homemade turkey tetrazzini, lemon pepper green beans, garlic bread, fruit, salad bar and milk.
- Students enjoy multiple choices each day at breakfast and lunch. Offering choices empowers all students, even the most cautious of eaters, to feel good about and eat more of what is on their tray.
- A colorful and eye-appealing hot lunch, salad bar and soup are available daily to all students grades K-12. Scratch made salad dressing such as green goddess, balsamic, and ranch are delicious!
- Kim purchased a new stand mixer, roasting pans and a professional food processor to increase kitchen efficiency.

Way to go, Belfry School Nutrition Team! The school meals you serve are second to none!



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MONTANA TEAM NUTRITION PROGRAM

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