Scratch Cooking Spotlight

Dillon School District #10

The School Food Service Staff at Dillon School District has completed the Montana School Meals Certificate Training, a professional development program which provided a $7,500 grant to support the school's nutrition program. Funding was provided by a USDA Team Nutrition grant. Jennifer Dove, School Food Service Director, and many of the staff completed the training program.

Highlights of Dillon's dynamite school meals program:

- Started a new taste test program on Thursdays for students to try new recipes and menu offerings with more fresh and less processed foods. The school nutrition team collected useful feedback and offered prizes for those who opted to try a new food!
- These ladies know how to bake from scratch in large quantities! Students enjoy from scratch rolls and buns weekly.
- A warm nutritious breakfast is offered every day of the week. What a nice way to start the school day.
- A colorful, fresh salad bar is an alternate choice to the hot lunch line. Many students choose the salad bar to create a balanced meal.
- Locally raised ground beef is purchased for school meals and formed into hundreds of patties including fun holiday shapes, such as shamrocks on Saint Patrick's Day. This is a labor of love!
- Students are treated with kindness and respect. The lunchroom atmosphere is welcoming and relaxed.

Way to go, Dillon School Nutrition Team, for going the extra mile to feed students so well!

Pulled pork sandwich on a scratch baked bun, pickle, scratch made coleslaw, fresh salad bar, apricots, and milk.

3rd grader, Levi enjoys fresh and tasty school lunches daily.

Students are encouraged to taste test new recipes and menu items.

The wonderful hardworking ladies who make school lunches possible each and every day!

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