

MONDAY

All lunches include a variety of fresh fruit, chilled fruit cup, and choice of milk (skim, 1% or fat free chocolate)

Menu Subject to Change

TUESDAY

WEDNESDAY

THURSDAY

FRIDAY

1

Pizza day:
Old School Cheese Pizza

Steamed Green Beans

Offered Daily 12/1: Crispy Chicken Wrap, Chef Salad w/ Dinner Roll, Fruit & Yogurt Parfait, and Peanut Butter & Jelly Sandwich

4

Breakfast for Lunch:
WG French Toast Sticks & Sausage

Sweet Potato Wedges

5

Hometown Corn Dog Bites

Roasted Corn & Red Pepper Salad

6

Pulled Pork Sandwich

Roasted Broccoli

7

Pizza Day:
Cheese Pizza

Steamed Green Beans

8

1/2 Day
Bag Lunch

Deli Sandwich
Vegetable
Fruit
Milk / Juice

Offered Daily 12/4-12/8: Chef Salad w/ Flatbread, Turkey & Cheese Sandwich, Pretzel Bag and Peanut Butter & Jelly Sandwich

11

Pretzel Cheeseburger

Seasoned Carrot Coins

12

Chicken Nuggets
w/ Dinner Roll

Curly Fries

13

Philly Cheesesteak

Sautéed Spinach

14

Chicken & Waffle

Southwest Black Beans

15

Pizza day:
French Bread Pizza

Mixed Vegetable

Offered Daily 12/11-12/15: Italian Sub, Chicken Caesar Salad w/ Flat Bread, Bagel Boat and Peanut Butter & Jelly Sandwich

18

Hot Dog

Baked Beans

19

Taco Tuesday:
Chicken Fajita Tacos
w/ Spanish Rice

Steamed Corn

20

Southwest Chicken Bowl

Sautéed Spinach

21

Pizza:
Galaxy Pizza

Tossed Salad

22

1/2 Day
Bag Lunch

Deli Sandwich
Vegetable
Fruit
Milk / Juice

Offered Daily 12/18-12/22: Turkey & Cheese Sub, Crispy Chicken Salad w/ Dinner Roll, Cereal Boat and Peanut Butter & Jelly Sandwich

25

SCHOOL CLOSED

26

SCHOOL CLOSED

27

SCHOOL CLOSED

28

SCHOOL CLOSED

29

SCHOOL CLOSED

Offered Daily 12/25-12/29:

Supporting Achievement

Students achieve their best when they are attentive and ready to learn. If children are tired, hungry or uncomfortable, it makes learning more difficult. We can all help support the achievement process by remembering some basic numbers: 5,4,3,2,1 + 8. These numbers represent the basic essentials that are needed to support student achievement in the classroom. The numbers refer to: 5 servings of fruits and vegetables, 4 glasses of water, 3 good laughs, no more than 2 hours of screen time, 1 hour of physical activity and 8 hours (or more) of sleep.

The proper combination of good nutrition, hydration, physical activity and sleep, coupled with a dose of laughter, is powerful.

Kicking off the day with a healthy breakfast that includes fruits is a perfect start to consuming 5 servings of fruits and vegetables daily. In addition, substituting water with flavor-infused fruit instead of soda or other sweetened beverages not only offers another fun way to add fruit to the diet, but it also supports hydration. Being physically active every day helps relieve stress, improve concentration and boost energy levels, thus improving focus in the classroom. Finally, anything less than 8 hours of sleep can cause children, and adults, to be less attentive throughout the day, retain less information and struggle to learn as compared to others who get the proper amount of sleep each night. Remember the 5, 4, 3, 2, 1 + 8 rule to help make student health and achievement part of your family's routine.



Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlate to build healthy and balanced meals.

www.liftoffsplyground.com

The Power of Sleep

Today, an overwhelming majority of students are not getting enough sleep. This lack of sleep is a serious problem and can negatively impact learning. Students come to school early, spend hours in the classroom listening and taking tests, then run off to practices and play dates and then come home to be faced with homework or chores. While their days may not sound as stressful as adults, it's a busy schedule for people their age, so adequate sleep is essential to help them prepare to be their best every day. The amount of sleep a child needs varies depending on the individual and certain factors, including the age of the child. Following are some general guidelines:

3-6 Years Old: 10 - 12 hours per day

Children at this age typically go to bed between 7 and 9 p.m. and wake up around 6 and 8 a.m., just as they did when they were younger. At 3, most children are still napping, while at 5, most are not. Naps gradually become shorter as well. New sleep problems do not usually develop after 3 years of age.

7-12 Years Old: 10 - 11 hours per day

At these ages, with social, school, and family activities, bedtimes gradually become later and later, with most 12-years-olds going to bed at about 9 p.m. There is still a wide range of bedtimes, from 7:30 to 10 p.m., as well as total sleep times, from 9 to 12 hours, although the average is only about 9 hours.

12-18 Years Old: 8 - 9 hours per day

Sleep needs remain just as vital to health and well-being for teenagers as when they were younger. It turns out that many teenagers actually may need more sleep than in previous years.

Not only is the number of hours important to student wellbeing, but so is the quality of sleep. Talk to your children about how well they are sleeping. It's an important and simple thing that can be adjusted to help support their overall achievement.

Source: **WebMD Feature: "How Much Sleep Do Children Need?"**

Our foodservice facility prepares and serves some products which may contain ingredients identified as food allergens. For more information on food allergies, go to <http://www.foodallergy.org/>.

Fresh Pick Recipe

BEEF SALAD WITH APPLES AND SIMPLE VINAIGRETTE

Salad:

- 3 beets, medium wedges
- 5 cups romaine lettuce, 1" slice
- 1 apple, large dice
- 1/4 cup sweet onion, thin slices
- 1/4 cup parmesan, shredded

Vinaigrette:

- 3 tablespoons light oil
- 2 tablespoons white vinegar
- 2 tablespoons fresh parsley, or 1 tablespoon dried
- salt and pepper to taste

1. Wash beets and trim the top and bottom of stems. (Do not peel entire beet.)
2. Place beets in a foil packet. Drizzle beets with 1 T of olive oil and salt and pepper to taste. Place in 375 degree oven for 45 minutes.
3. Remove from oven and slice into medium wedges.
4. Prepare the remaining salad ingredients as directed. On a large platter, layer the salad ingredients on the base of lettuces starting with the beets.
5. Prepare the vinaigrette and drizzle on salad just before serving.



So Happy

Nutrition Information is available upon request.