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Students who do not have an approved 2023-24 application on file

Soft Wheat Roll

Tortilla Chips



#### **Daily Meal Prices**

BREAKFAST

LUNCH

\$1.60

\$2.85

**Reduced Price** 

\$0.00

\$0.00

\*Only those students who have qualified for Federal Free/Reduced

	the full price for meals.	2024		Meals Program are eligible for reduced price meals.	
Monday	Tuesday	Wednesday	Thursday	Friday	<u>FYI</u>
Due to unforeseen circumstances	Strawberries are this month's Harvest of the Month. Did you know  Strawberries have been Louisiana's state fruit since 2001.  Ponchatoula, the strawberry capital of Louisiana, hosts a strawberry festival each spring celebrating this nutritious and delicious fruit.		Louisiana	1 Cereal, Graham Crackers, Applesauce, Fruit Juice LUNCH Hot dog on WG Bun	March Meal Prices
SUBJECT TO CHANGE		ovides about 80% of the recommended daily	HAKVEST 4 MONTH	Baked Beans Garden Salad Red & Yellow Apples	FULL PRICE Breakfast \$32.0
			CONT. MARCHA 0		I 1 457 00
NATIONAL SCHOOL BREAKFAST WEEK (NSBW) MARCH 4 - 8  4 Cinnamon Waffles, 5 WG Toast, Cheese Omelet 6 Pancake & Sausage Stick, 7 Blueberry Muffin, Fruit Juice, 8 Cereal, Graham Crackers,					Lunch \$57.00
4 Cinnamon Waffles, Turkey Bacon, Applesauce Fruit Juice	Mandarin Oranges, Fruit Juice TACO TUESDAY	6 Pancake & Sausage Stick, Fruit Juice, Diced Pears Southern BRUNCH	Chilled Mixed Fruit  BRUNCH	Banana, Juice LUNCH	REDUCED
BRUNCH Pancakes & Sausage	Taco Salad Refried Beans Lettuce, Cheese Cup	Southern Grits w/ cheese Sausage links Fresh Vegetable Medley	Sausage & Egg Biscuit Hashbrown Potatoes Baby Carrots	Crispy Chicken Sandwich Sandwich Salad Cup Whole Corn	Breakfast \$0.00
Baby Carrots & Celery Sticks Orange Wedges Assorted yogurt	Chilled Tropical Fruit Sour Cream, Salsa	Graham Crackers Apple/Orange Juice	Peach Parfait Samplers	Fresh Strawberries (HOM)	Lunch \$0.00
LOUISIANA SCHOOL LUNCH WEEK MARCH 11 – 15 FESTIVAL OF FLAVORS					PAY FOR
11 Pancake & Sausage Wraps, Pineapple Tidbits, Juice	12 WG Toast, Hashbrown, Sausage links, Fruit Juice	13 STUDENT	14 Cinnamon waffles, Sausa Diced Pears, Fruit Juice	Banana, Fruit Juice	SCHOOL MEAL
LUNCH Red Beans Steamed Brown Rice Cucumber-Tomato Salad Chilled Mixed Fruit Soft Wheat Roll	LUNCH Chicken & Sausage Gumbo Grilled Cheese Sandwich Fresh Garden Salad Chilled Diced Pears	PROGRESS REPORTS NO SCHOOL For Students	LUNCH Oven Roasted Chicken Wild Rice Steamed Broccoli Sweet Potatoes Frozen Strawberry Cups (HO Soft Wheat Roll	LUNCH Pepperoni Pizza Steamed Corn Caesar Salad Fresh Red Apples	MY SCHOOL BUCKS
18 Cereal, Graham Crackers, Strawberries, Fruit Juice LUNCH Navy Pea Beans w/ Sausage Steamed WG Rice Spinach Salad w/ Cranberries Chilled Applesauce Wheat Rolls	19 Blueberry Muffin, Yogurt, Orange Wedges, Fruit Juice TACO TUESDAY Taco Salad Refried Beans Lettuce, Cheese Cup Tropical Fruit Sour Cream, Salsa	20 Chicken Biscuit, Cubed Potatoes, Fruit Juice LUNCH Beef Macaroni & Cheese Steamed Green Peas Caesar Salad Fresh Strawberries (HOM) Wheat Roll	21 Fruit & Yogurt Parfait, Granola, Cinnamon Raisin To Juice  LUNCH  Barbecue Riblet Mashed Potatoes Steamed Sliced Carrots Sliced Peaches, Wheat Roll	22 Cereal, Graham Crackers, Diced Peaches, Fruit Juice  LUNCH  Hamburger on WG Bun Potato Tots Sandwich Salad Cups Orange Wedges	Low fat and Fat Free flavored and unflavored Milk served with all meals
25 Cereal, Graham Crackers, Mandarin Oranges, Fruit Juice LUNCH Chicken & Sausage Pastalaya Steamed Green Beans Fresh Caesar Salad Chilled Fresh Grapes	26 Waffle, Sausage links, Pineapples, Fruit Juice LUNCH Fajita Chicken Bowl Pinto Beans Pico De Gallo Chilled Tropical Fruit	27 Apple Cinnamon Muffin, Yogurt, Diced Pears, Juice LUNCH Spaghetti & Meatballs Steamed Green Peas Fresh Caesar Salad Chilled Diced Pears	28 Pancake & Sausage Wra Sliced Apples, Fruit Juice LUNCH Pepperoni Pizza Steamed Whole corn Caesar Salad Chilled Grapes	aps, 29 Cereal, Graham Crackers, Banana, Fruit Juice LUNCH All American Mini Sub (Sliced Ham & Turkey) Sandwich Salad Cups Apples, Sunchips	USDA is an equal oppportunity provid and employer

Soft Wheat Roll

#### **MARCH – NATIONAL NUTRITION MONTH**



**2024 NATIONAL NUTRITION MONTH** 

\_\_ A CAMPAIGN By \_\_\_\_\_

THE ACADEMY OF NUTRITION AND DIETETICS

## Eat Right





#### Smart Snacking Tips for Kids

Snacks can play an important role in meeting kids' nutrient needs. Choosing a variety of foods from all of the food groups will give them the energy they need between meals.

It helps to plan and portion out snacks in advance. Kids will usually only need 2 or 3 snacks daily, and these should be provided at least one to two hours before meals.

It is recommended that snacks (and meals) be eaten in an area without distractions. So avoid snacking while watching TV or when using other electronic devices.

Better yet, let the kids help prepare the healthy snacks.



Here are a few easy, tasty (and healthy) snacks to help you get started.

Adults may need to help with some of these.

- Parfait: Layer vanilla or plain low-fat yogurt with fruit and dried cereal.
- Toast a whole grain waffle and top with lowfat yogurt and sliced fruit or smooth nut butter.
- Blend low-fat milk, frozen strawberries and a banana for thirty seconds for a delicious smoothie.
- 4. Sandwich cut-outs: Make a sandwich on whole grain bread. Cut out your favorite shape using a big cookie cutter. Eat the fun shape and the edges, too!
- Mini-pizza: Toast a whole wheat English muffin, drizzle with pizza sauce and sprinkle with low-fat mozzarella cheese.

- Frozen treats: Mix equal amounts of fat-free plain or flavored yogurt with 100% fruit juice, then pour into paper cups and freeze for a tasty treat.
- Quesadilla: Sprinkle shredded cheese over a corn or whole wheat tortilla; fold in half and microwave for twenty seconds. Top with salsa.
- Spread hummus on a tortilla. Top with a slice of turkey or ham, low-fat cheese and lettuce. Then roll it up.
- Stuff a whole-grain pita pocket with ricotta cheese and Granny Smith apple slices. Add a dash of cinnamon.

## Coma Bien

Consejos sobre alimentación, nutrición y salud de la Academia de Nutrición y Dietética



# Consejos inteligentes sobre refrigerios para niños

Los refrigerios pueden desempeñar un papel importante para ayudar a satisfacer las necesidades nutricionales de los niños. Consumir una variedad de alimentos de todos los grupos de alimentos les proporcionará la energía que necesitan entre comidas.

Es útil planificar y repartir los refrigerios con anticipación. Los niños generalmente solo necesitarán 2 o 3 refrigerios al día, y estos deben proporcionarse al menos una o dos horas antes de las comidas.

Se recomienda que los refrigerios (y comidas) se consuman en un área sin distracciones. Así que evite comer refrigerios mientras mira televisión o cuando usa otros aparatos electrónicos.

Mejor aún, deje que los niños le ayuden a preparar los refrigerios saludables.



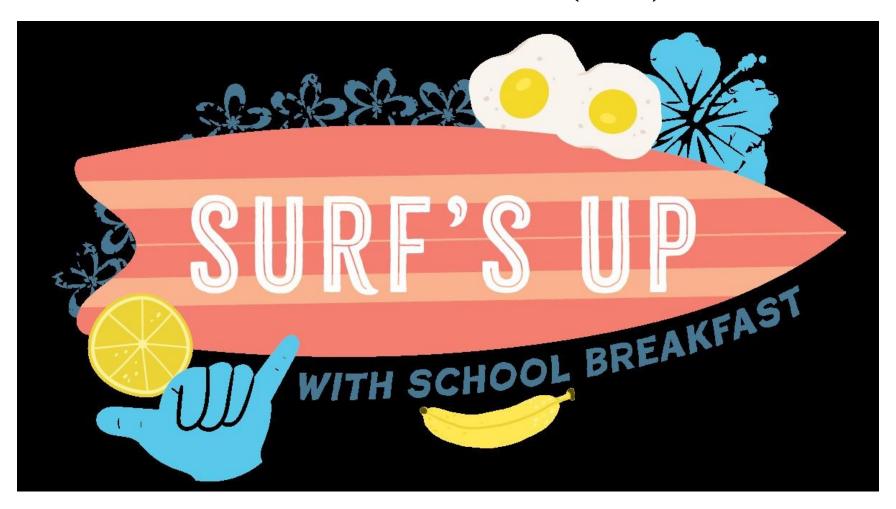
## Aquí hay algunos refrigerios fáciles, sabrosos (y saludables) para ayudarlo a comenzar.

Puede que los adultos necesiten ayudar con algunos de estos.

- Parfait: Haga capas con yogur bajo en grasa, de vainilla o sin sabor, fruta y cereal seco.
- Tueste un waffle de grano integral y cúbralo con yogur bajo en grasa y frutas en rodajas o mantequilla de nueces suave.
- Licue leche baja en grasa, fresas congeladas y una banana por treinta segundos para un delicioso batido.
- 4. Recortes de sándwich: Haga un sándwich con pan integral. Recorte su forma favorita con un cortador de galletas grande. ¡Coma la forma divertida y los bordes también!
- Mini-pizza: Tueste un muffin inglés integral, rociélo con salsa de pizza y espolvoréelo con queso mozzarella bajo en grasa.

- Delicias congeladas: Mezcle cantidades iguales de yogur sin grasa, con o sin sabor, con jugo de fruta 100 %, luego viértalo en vasos de papel y congélelos para obtener un sabroso manjar.
- Quesadilla: Espolvoree queso rallado sobre una tortilla de maíz o de trigo integral; dóblela por la mitad y caliéntela en el microondas durante veinte segundos. Cúbrala con salsa
- Esparza hummus en una tortilla. Agregue una rebanada de pavo o jamón, queso bajo en grasa y lechuga. Luego enróllela.
- Rellene el bolsillo de una pita integral con queso ricotta y rodajas de manzana Granny Smith. Agregue una pizca de canela.

### NATIONAL SCHOOL BREAKFAST WEEK (NSBW) MARCH 4 - 8

















#### **SPECIAL DIET REQUESTS**

Special diet requests will not be accommodated without a 2023 - 2024 school year diet prescription form on file.

Forms can be found at the following link: Special Dietary Needs or in the front office resource center of each campus.

\*\*NOTE\*\* If a student cannot have fluid milk because of a medical diagnosis, the *Physician must* prescribe the milk substitute on the Diet Prescription Form.

**DISABILITY SPECIAL DIET REQUESTS** Federal and state regulations require a completed and current diet prescription form for any student with a special diet request. Special diet request forms are available on the school's website, directly from the Food Services Department or school nurse. Special diet requests will not be processed without a current school year form on file. Special diet request form(s) must be supported by a signed statement by a licensed medical authority by the state. Menu substitutions will only be served to students with a documented medical dietary need.

Students who cannot have cow's milk due to a medical condition must have a current school year diet prescription form on file, which must include the milk substitute prescribed by the physician.

**NON-DISABILITY SPECIAL DIET REQUESTS** Special diet requests for personal reasons (i.e., ethnic, or religious) without a recognized medical disability may be accommodated at the discretion of the Food Services Director. The ISL Food Services Department is not required to make substitutions for non-medical reasons. Parents/guardians must submit a special diet preference form to the food service department for non-disability special diet requests.

Federal and State regulations require a completed and current diet prescription form for any type of change or substitution to a student's diet. The special diet prescription form will need to be completed by your child's physician or medical authority. We <u>will not</u> process a special diet request for your child until we receive the 2023 – 2024 School Year form.

The Diet Prescription form is in the front office of each school campus and online at SPECIAL DIETARY NEEDS.