

# Franklin County School

Fresh Fruit & Vegetable Kickoff

Lunch Week Winner

Turkey Take Over with Shady Brook Farms

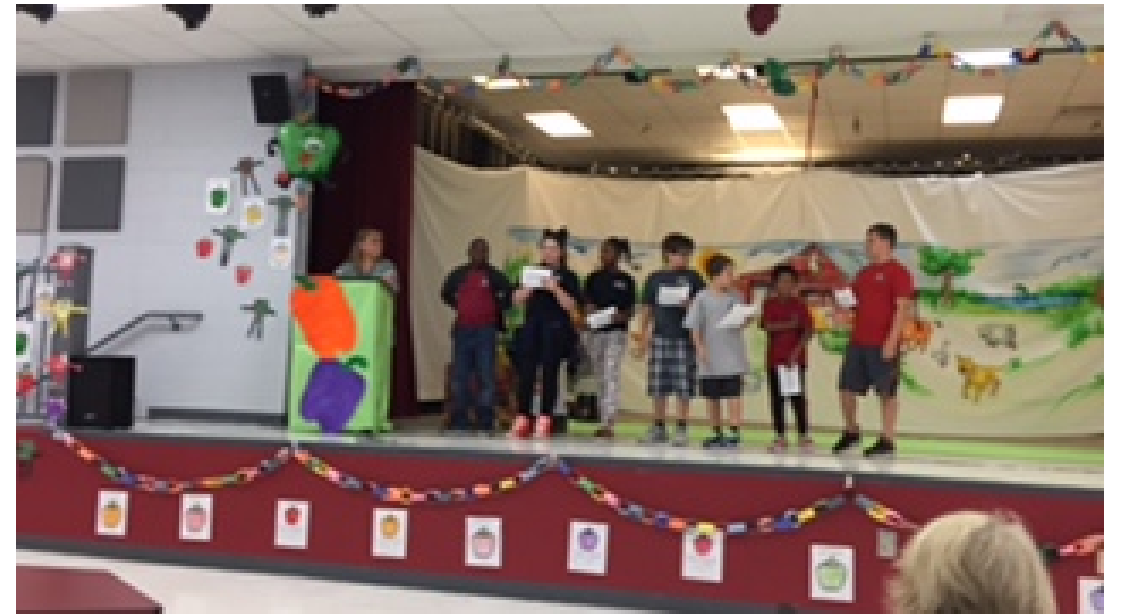
Farm to School Celebration planting cabbage

And Other Accomplishments

FRESH FRUIT &  
VEGETABLE  
PROGRAM  
KICKOFF



RING THE BELL  
PEPPERS





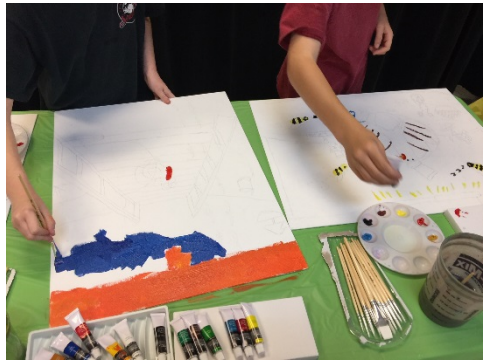
# TURKEY TAKEOVER AT FRANKLIN COUNTY SCHOOL



THE ART OF TURKEY FOR SHADY BROOK FARMS

STUDENT PAINTING MURALS FOR FARMER TO SAY THANK YOU FOR RAISING TURKEYS THE HEALTHY WAY!







STUDENTS  
CREATING RECIPES  
USING SHADY  
BROOK FARMS  
TURKEY  
PRODUCTS



MARY OLIVA WITH  
KEY IMPACT AND  
CHEF PAULA WITH  
FRESH FROM  
FLORIDA GAVE  
SUPPORT TO  
STUDENTS







## FCS MADE THE SPOTLIGHT IN THE MENU MATTERS

A versatile heat-and-serve menu item that's certain to please, our French Toast now contains the ingredients you have been asking for.

### SUNNY FRESH PRODUCTS

## SPOTLIGHT: Turkeys Take Over Another School!



As part of "The Art of the Turkey" program sponsored by Shady Brook Farms<sup>®</sup>, students at Franklin County School got to learn more about the importance of eating wholesome, nutritious food – including turkey.



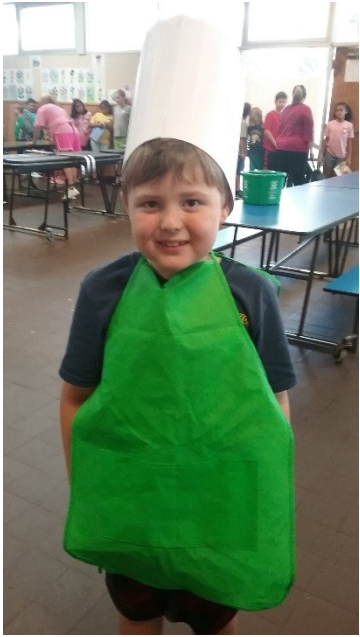
The in-school event offered the chance to do hands-on art and culinary projects inspired by professional artists and chefs. Students worked on an art project that taught them about the independent farmers who raise turkeys with love and responsible farming techniques. Then they prepared turkey-focused recipes while learning the health benefits of turkey as a lean, nutritious protein.

The fun continued through lunchtime, where the students enjoyed a protein-packed, meal including Shady Brook Farms Turkey Pot Roast, Turkey Hot Dogs, and Turkey Wraps.

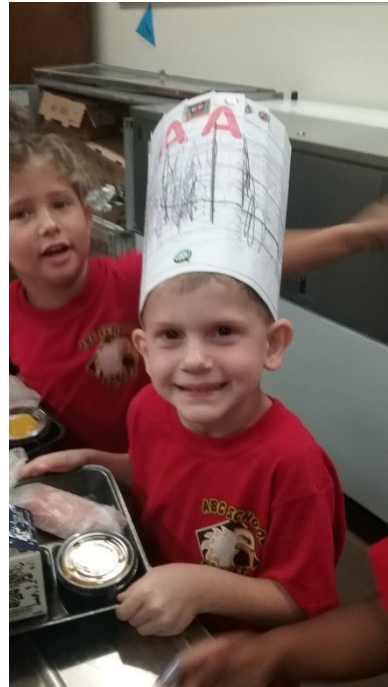
To learn more about "The Art of the Turkey,"  
visit our [program page](#).

BETH SPRATT, FDACS FARM TO SCHOOL AND CHEF PAULA EDUCATE STUDENTS WITH PLANTING CABBAGE





ABC SCHOOL  
WITH MANAGER  
APRIL DALTON  
CELEBRATE  
LUNCH WEEK



RECIPES FOR SUCCESS



FRANKLIN CELEBRATES LUNCH WEEK WITH STUDENTS



## Franklin County School Lunch Week 2017

We promoted Lunch week by posting on face book and sending flyers home with students. Also I notified the front office about lunch week and ask them to put on the school calendar.

We invited family members to come join their students for Lunch on Wednesday the 11<sup>th</sup>.

We decorated bulletin board in the cafeteria and the door to the serving lines, sent emails to all the teachers where they could inform the students of Lunch Week and we handed out coloring and activity sheets for Lunch week. We hung up the coloring sheets around the cafeteria as they were turned in to us. We hung up signs in the cafeteria announcing the recipe contest for Lunch week.

The students love Lunch week because we get out in the cafeteria and play games with them and dance around and just have fun. We gave out aprons and chef hats to Elementary students and had them make a fruit salad for their recipe contest and they had an awesome time doing the simple recipe. Their reaction to the aprons and the chef hats was overwhelming to see the smiles on their faces for receiving the aprons and chef hats .Several little students kept on asking can I take it home with me and was so excited when we told them they could .

One class of High school / Middle school students created eleven different dipping sauces for their recipe contest and I had myself and three other foodservice employees be the judges rating the sauce by appearance , texture and taste .rating them from one to ten, one being the worst and ten being the best.

Another High school / Middle School class created recipes with our chicken patties, they broke into different groups and one group created chicken parmesan, another group created chicken and rice w/vegetables , another group created chicken taco and another group created buffalo chicken sub. All the recipes were very good, so it was hard for us to judge them. I had myself and three other foodservice employees be the judges rating the recipes by appearance, texture and taste .Rating them from one to ten, one being the worst and ten being the best.

Some of the High School / Middle School Students wanted to recognize Breast Cancer awareness because that is the Month of October also, by dressing up in pink.

We had all the classes come up with their own recipes for success and had them decorated the class room door with their recipes.

We handed out tickets to every student every day that ate lunch and on Friday if you had all your tickets you received a prize for participation. Prizes were pens that looked like pizza and colored pens and stickers, pencils, aprons, and chef hats.





HIGH SCHOOL STUDENTS  
CREATE RECIPES OF  
DIFFERENT SAUCES AND  
DRESSINGS



Food Service Staff working together to paint rock like fruits and vegetables. Building staff moral to be proud when a student finds a rock hidden on school campus to bring to staff for a prize. Staff getting involved with students.

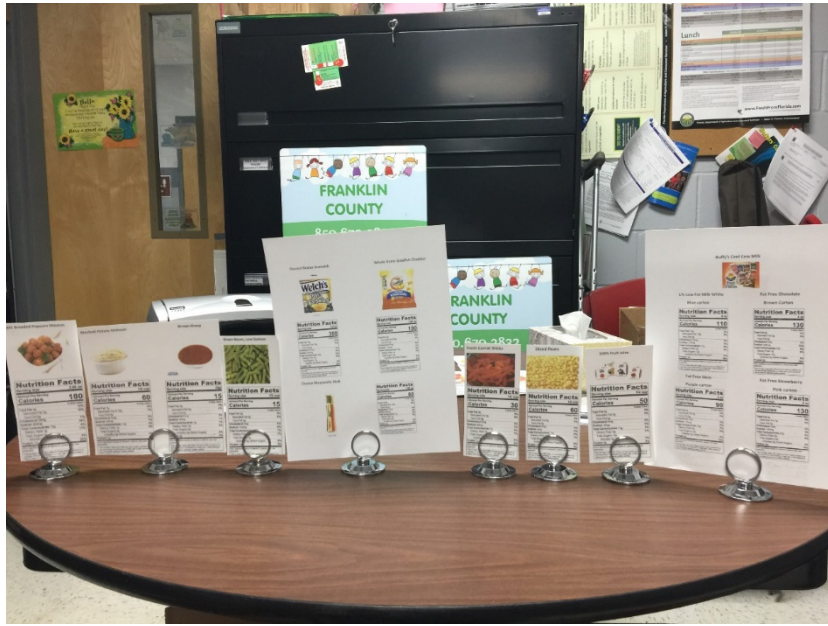




Students tasting Avocado  
Harvest of the month for **September**



## SMARTER LUNCHROOM PRACTICES



Food Service get involved with the Seahawk Homecoming Parade



# A GREAT TEAM

