



GROW
ACADEMY SHAFTER



2021-22

**GROW ACADEMY SHAFTER
SCHOOL & MEAL CALENDAR**



MAY 2022

ASIAN AMERICAN & PACIFIC ISLANDER HERITAGE MONTH

HARVEST OF THE MONTH

ARTICHOKES

Monday	Tuesday	Wednesday	Thursday	Friday
Yogurt & Graham Crackers ² National Principal's Day Sausage Pesto Pizza	Strawberry Pear Bread ³ Sloppy Jane Sandwich	Cereal & String Cheese ⁴ National Orange Juice Day Korean Ground Beef & Brown Rice	Peachy Keen Bread ⁵ Cinco de Mayo *Chile Verde w/ Tortilla Chips	Buttermilk Biscuit & Sausage Patty School Lunch Hero Day Turkey & Cheese Sandwich
English Muffin & Jelly ⁹ Meatless Monday ★ Butternut Squash Nachos	Chocolate Chip Applesauce Muffin ¹⁰ Meatball Sub Sandwich	Sunbutter & Graham Crackers ¹¹ Vietnamese Chicken Salad w/ Rice Noodles	Strawberry Banana Bread ¹² Ground Turkey Soft Tacos	Cereal & String Cheese ¹³ National Hummus Day Cheeseburger on Whole Wheat Bun
Whole Grain Waffle ¹⁶ w/ Breakfast Sausage Meatless Monday ★ Lasagna Roll-Up	Cherry Pineapple Bread ¹⁷ Buffalo Chicken Tenders w/ Garlic Toast	Cereal & String Cheese ¹⁸ Worldly Wednesday *Hawaiian Pulled Pork w/ Hawaiian Rolls	Lemon Poppyseed Muffin ¹⁹ Spaghetti w/ Meat Sauce	Yogurt & Homemade Granola ²⁰ National Pizza Party Day Fiesta Mexican Pizza
Cereal & String Cheese ²³ Meatless Monday ★ BYO Bean & Cheese Burrito	Banana Pear Bread ²⁴ National Asparagus Day Cheesy Baked Potato w/ Garlic Dinner Roll	Buttermilk Biscuit & Jelly ²⁵ Broccoli Beef w Brown Rice	Beef Chorizo & Egg Burrito ²⁶ Beef Empanada	Strawberry Peach Bread ²⁷ GA Family BBQ BBQ Hot Dogs
Memorial Day ³⁰ No School	Blueberry Bagel & Cream Cheese ³¹ Beefy Quesadilla			Who are Pacific Islanders? People whose origins are from the original peoples of Polynesia, Micronesia, and Melanesia.
AAPI Heritage Month is primarily celebrated in the US to recognize the contributions of Asian-Americans and Pacific Islander Americans to the heritage and history of the US.				

MEALS ARE FREE TO ALL STUDENTS!

Notice: All breakfasts are served with fresh fruit and choice of milk. Menu is subject to change.

Notice: All lunches are served with unlimited salad bar and 1% fat or fat free milk. *Contains pork

This institution is an equal opportunity provider.

Monday	Tuesday	Wednesday	Thursday	Friday
2 Spaghetti w/ Meat Sauce	3 Cheesy Pesto Pizza	4 Sloppy Jane Sandwich	5 Korean Ground Beef & Rice	6 Chile Verde w/ Chips
9 Turkey & Cheese Sandwich	10 Butternut Squash Nachos	11 Meatball Sub Sandwich	12 Vietnamese Chicken Salad w/ Rice Noodles	13 Ground Turkey Soft Tacos
16 Cheeseburger	17 Lasagna Roll Up	18 Buffalo Chicken Tenders w/ Garlic Toast	19 *Hawaiian Pulled Pork w/ Hawaiian Rolls	20 Spaghetti w/ Meat Sauce
23 Mexican Pizza	24 Bean & Cheese Burrito	25 Cheesy Baked Potato w/ Garlic Dinner Roll	26 Beef & Broccoli w/ Brown Rice	27 Beef Empanada
30 Easter (Observed) No School	31 Hot Dogs			

Supper is available to all students participating in the after school program.

Notice: Supper is served with salad bar, fresh fruit, and 1% fat free milk. Menu is subject to change.
 This institution is an equal opportunity provider. *Contains pork

GROW CAFÉ VISION

The Grow Café strives to serve nutritious and delicious meals everyday. Meals are freshly prepared using seasonal, locally-grown fruits and vegetables. The Grow Café has already eliminated most processed foods, all trans fats, high fructose corn syrup, chemicals, dyes, additives, and nitrates from our school lunches, making virtually everything from scratch.

We are working to eliminate refined sugars and refined flours.



A young girl with blonde hair and glasses, wearing a blue school uniform, is smiling at the camera. She is sitting at a yellow table in a school cafeteria. In front of her is a blue lunch tray with rice, strawberries, and cucumbers. To her left is an open lunchbox with a purple plate and a carton of juice. The background shows other tables and a kitchen area.

GROW CAFÉ MISSION

The educational mission at Grow Public Schools includes a commitment to improve the health and wellness of the entire community by teaching students and their families' ways to establish and maintain life-long healthy eating habits. This mission shall be accomplished through nutrition education, garden experiences, the selection and preparation of food served at Grow Public Schools and academic content in both the classroom and Edible Schoolyard garden and kitchen programs.

EDIBLE SCHOOLYARD

MISSION + VISION

To create and sustain an organic garden and learning kitchen that is integrated into the school's curriculum and culture. Our hands-on garden and kitchen lessons, teach the values of: Environmental Stewardship, Seasonality, Personal Expression, Active Learning, Collaboration and Cooperation, Nourishment of Self, Family, and community.

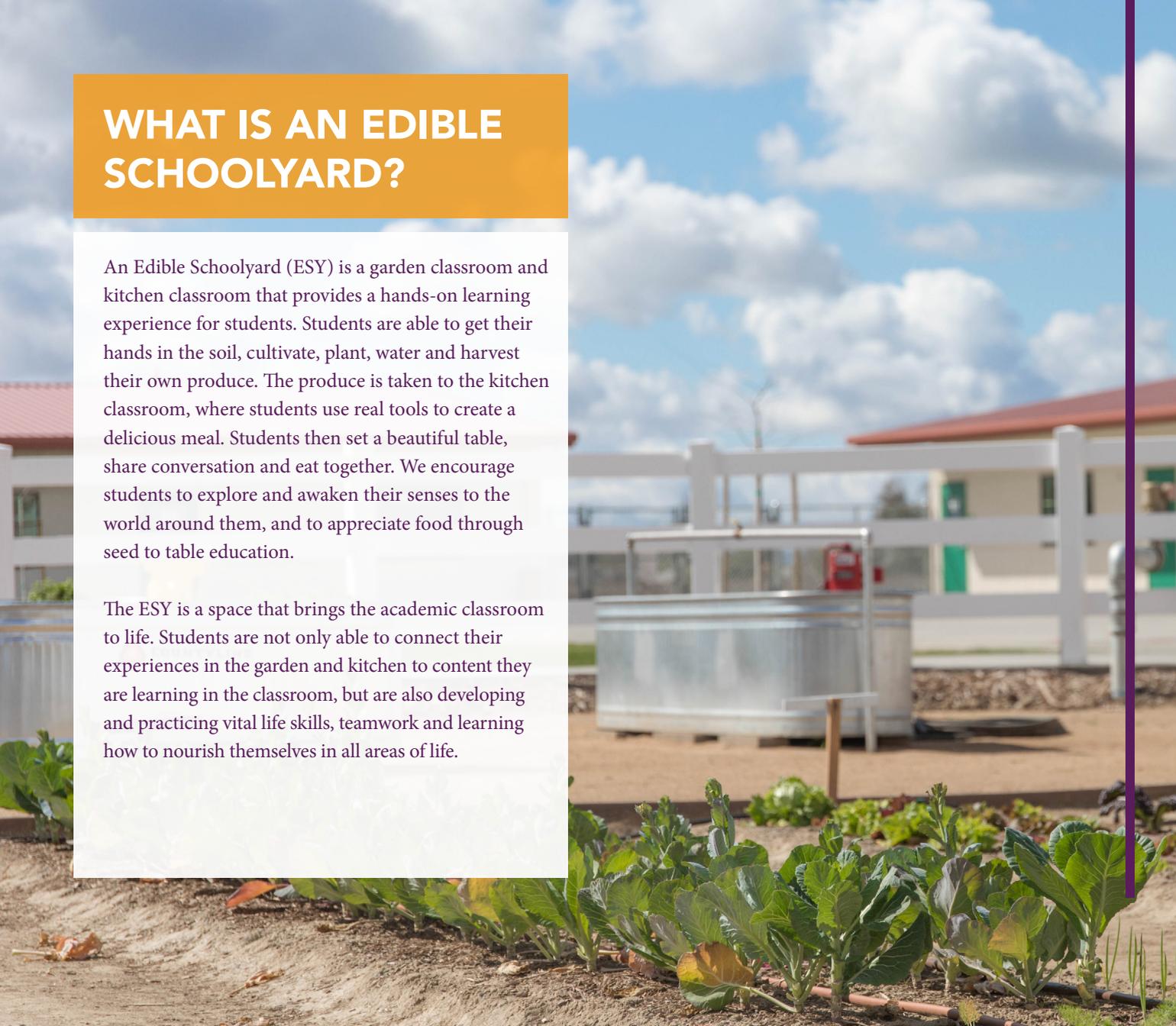
A wooden signpost is placed in a school garden. The sign is made of a piece of corrugated wood and has the word "CELERY" written on it in black marker. The garden is filled with rows of green leafy plants, likely celery, growing in raised beds. In the background, a school building with a white fence is visible under a blue sky with scattered white clouds.

CELERY

WHAT IS AN EDIBLE SCHOOLYARD?

An Edible Schoolyard (ESY) is a garden classroom and kitchen classroom that provides a hands-on learning experience for students. Students are able to get their hands in the soil, cultivate, plant, water and harvest their own produce. The produce is taken to the kitchen classroom, where students use real tools to create a delicious meal. Students then set a beautiful table, share conversation and eat together. We encourage students to explore and awaken their senses to the world around them, and to appreciate food through seed to table education.

The ESY is a space that brings the academic classroom to life. Students are not only able to connect their experiences in the garden and kitchen to content they are learning in the classroom, but are also developing and practicing vital life skills, teamwork and learning how to nourish themselves in all areas of life.



GROW CAFÉ

COMMITMENT TO HEALTHY EATING

Grow Academy is committed to providing healthy eating choices to our student population. All families are strongly encouraged to avoid bringing any outside food that will discourage students from eating the healthy choices that are made available by the school. Families that choose to bring food must choose complete meals that do not exceed state and federal approved laws by which the Grow Café observes. Additionally, the Grow Café does not serve foods with nitrates, trans fats, chemicals, dyed, refined sugars, refined flours, hydrogenated or partially hydrogenated oils, high fructose corn syrup or additives. To avoid bringing these ingredients into the café, please do not provide your children with packaged foods in their lunches.

The Grow Academy Wellness Policy includes a commitment to improve the health of the entire community by teaching students and their family's ways to establish and maintain life long healthy eating habits. In keeping with this goal, the Policy adopted the stipulation that foods offered to students and employees during the day as snacks, incentives, or refreshments in school offices and on school grounds be as healthful and nutritious as possible. Teachers, administrators, and parents who model healthy behavior increase the likelihood of having a positive influence on student behavior. classroom, but are also developing and practicing vital life skills, teamwork and learning how to nourish themselves in all areas of life.

GROW CAFÉ

COMMITMENT TO HEALTHY EATING

- Please avoid feeding your student's breakfast at home if they are planning on eating Breakfast in the Classroom.
- If your student's lunch doesn't have a fruit or vegetable, we will ask them to go through the salad bar.
- If your student's lunch doesn't have a protein or whole grain, we will ask them to get a hot lunch.
- We are a nut free campus, please do not include items with or processed with nuts in your student's lunch.
- If your student comes to campus with foods that are not in line with our Healthy Eating Policy, it will be removed from their lunch and available to pick up after school.
- As part of our commitment to healthy eating, we do not serve desert at lunch, please refrain from including sweets in your student's lunch.

RECOMMENDED BEVERAGES, SNACKS, AND LUNCH OPTIONS IF PROVIDING FOOD FROM HOME

- Fruit juice smoothies
- Whole and freshly cut fruits
- Whole and freshly cut vegetables
- Trail mixes (without nuts)
- Water and sparkling waters
- Fruit concentrate and honey sweetened yogurt
- Granola bars
- Herbal teas
- Whole grain crackers
- Baked chips, pretzels, salsa, guacamole, or bean dips
- Snack bars (without nuts)
- Air popped popcorn
- Compressed rice and grain cakes
- Pure 100 % fruit juice, fruit strips and snacks
- Natural fruit-flavored waters
- Raisins and dried fruits
- Hard boiled eggs
- Real cheese
- Homemade sandwiches and meals

FOODS TO AVOID BRINGING TO SCHOOL:

- Lunchables
- Sports drinks
- Caffeinated and carbonated beverages (energy drinks and sodas)
- Processed and packaged snacks (including chips, candies, cookies, and cakes)
- Sugared breakfast cereals
- Juices from concentrate
- Foods that contain artificial colors or flavorings
- Anything containing nuts (we are a nut free campus)
- Fast and convenience food

ALIMENTOS SUGERIDOS PARA TRAER A LA ESCUELA:

- Liguado de zumos de frutas
- Las frutas enteras y recién cortadas
- Verduras enteras y recién cortadas
- Trail mix (sin nueces)
- Agua y aguas cristalinas
- Concentrado de frutas y miel azucarada yogur
- Barras de granola
- Los té de hierbas
- Galletas integrales
- Papas horneadas, pretzels, salsa, guacamole, frijoles o salsas
- Los bares de tapas (sin nueces)
- Palomitas de maíz
- Pasteles de arroz y grano comprimido
- Puro jugo de fruta 100%, tiras de fruta y aperitivos
- Aguas naturales de frutas con sabor
- Las pasas y frutos secos
- Huevos duros
- Queso real
- Sándwiches y comidas caseras

ALIMENTOS QUE NO PUEDE LLEVAR A LA ESCUELA:

- Lunchables
- Las bebidas deportivas
- Las bebidas con cafeína y gaseosas (bebidas energéticas y sodas)
- Bocadillos procesados y envasados (incluidas las Sabritas)
- fritas, dulces, galletas y pasteles)
- Cereales de desayuno azucarados
- Los jugos de concentrado
- Los alimentos que contienen colorantes ni aromas
- Cualquier cosa que contenga nueces (somos un campus libre de las nueces y Cacahuates)
- Comida rápida y chatarra

**MEALS ARE FREE
TO ALL STUDENTS!**



Special Menu Days

#MeatlessMonday: Every Monday, we participate in Meatless Mondays serving vegetarian dishes to all students.

Feature Teacher Fridays: Each campus will highlight one teacher who will give the Café staff one of their family recipes to use on that day.

Chef's Choice Days: On these days, your school's chef will choose a delicious surprise meal to serve.

Worldly Wednesdays: These Wednesdays are an opportunity for your students to travel the world and try new foods from different countries all over the world.

Other Special Days: Halloween's Spooky Menu, Thanksgiving Feast, Christmas Feast, Read Across America Day, Pi Day, Picnic Lunch, Last Day of School Sack Lunch, and more!

Nut Free Campus

Grimmway Schools are nut free campuses. Please do not include anything containing nuts in your student's lunch or in snack from home.

Allergies

The Café staff and school nurses work closely to monitor and manage any food allergies and dietary restrictions. Please see your school's nurse for food allergy forms. The Café staff is required to accommodate all food allergies and documented disabilities but are not required to accommodate any food preferences your student may have. All food allergy and disability forms must be filled out and signed by your student's doctor. A food dislike can not be classified as an allergy.

Allergy & Dietary Symbols on the Menu

* = Contains Pork

° = Contains Shrimp

e = Vegetarian containing



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