

## Come dine in—

We welcome guests. Come dine in with your student. Join us for breakfast or for lunch.

### Bentley Primary School—

Breakfast 7:30am, \$1.80 for guest

Lunch 11:04 am, \$3.00 for guest

### Halstead Middle School—

Breakfast 7:20 am, \$1.80

Lunch 11:10 am, \$ 3.00

### Halstead High School—

Breakfast 7:30 am, \$1.80

Lunch 11:35 am, \$3.00



## USD 440 Halstead-Bentley Schools

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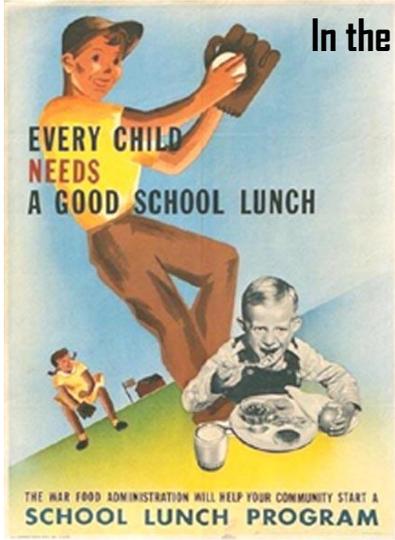
# Food Service

USD 440 Halstead-Bentley Schools



We are more than:

**"What's for Lunch?"**



## In the Beginning--

President Harry S. Truman began the national school lunch program in 1946 as a measure of national security. He did so after reading a study that revealed many young men

had been rejected from the World War II draft due to medical conditions caused by childhood malnutrition. Since that time more than 180 million lunches have been served to American children who attend either a public school or a non-profit private school.

## Cooking for Dragons!



Eight cooks and servers, three

secretaries, one substitute and a director staff the Halstead-Bentley Food Service Department. This staff works to provide 91,574 lunches and 19,105 breakfasts annually to our district students.

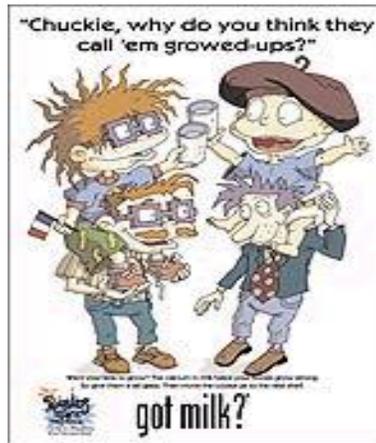
Gone are the post war days of high fat, high sodium, and low fiber menus.

## Child Obesity & Wellness

Today's student menus follow carefully constructed United States Department of Agriculture nutrition guidelines. At USD 440 we use Nutrikids for Windows, a nutrient standard menu planning software. We provide, according to age, one third of a student's recommended dietary allowance at lunch and one fourth of the a student's recommended dietary allowance at breakfast.

We strive to produce meals that not only meet state and USDA guidelines, but also that encourage students to develop and recognize healthy choices.

Our lunch menus provide five different fruits and vegetables weekly and a fresh fruit or vegetable daily. A wholegrain food is provided daily. Fat content of lunch is limited to 30 percent total fat and less than 10 percent saturated fat. All salad dressings contain 6 grams or less of fat per ounce. Desserts with more that 5 grams of fat per serving are offered no more that two times a week. Low fat milks are offered exclusively.



## Service

Our department brings 128 combined years of food service experience to use every day for our

Halstead-Bentley students. We are happy to work with and for our students, faculty and staff.



We have streamlined our department, effectively keeping the labor side of school

meals down. We strive daily to work more efficiently.

Our employees are certified in Food Safety Basics.

We practice Hazard Analysis Critical Control Point, our district food safety plan. These standards were developed by NASA and allow us to track the temperatures on all our hazardous foods from delivery to student tray. HACCP's standard operating procedures ensure food safety for our students and staff.