



GROW
ACADEMY ARVIN

2021-22

**GROW ACADEMY ARVIN
SCHOOL & MEAL CALENDAR**





Monday	Tuesday	Wednesday	Thursday	Friday
WG Bagel & Cream Cheese ² Sausage Pesto Pizza	Homemade Banana Bread ³ Ground Beef Taco with Corn Tortillas	Cereal & String Cheese ⁴ All-American Sub Sandwich	Yogurt w/ Granola & GrahamCracker ⁵ Fajita Chicken Salad w/ Tortillas Chips	Sausage & Cheese & Graham Cracker ⁶ Turkey Burgers with Cheese
WG Homestyle Biscuit & Grape Jelly ⁹ Meatless Monday ★ WW Grilled Cheese Sandwich	Applesauce Muffin ¹⁰ Honey Mustard Chicken Tenders with Brown Rice	Cereal & String Cheese ¹¹ Sausage Jambalaya w/ Whole Grain Roll	Crunchy Granola Bar ¹² Bean & Cheese Burritos	Pancakes & Sausage ¹³ Spaghetti & Meat Sauce
WW Toast & Jelly ¹⁶ Meatless Monday ★ GAA Homemade Cheese Pizza on Whole Grain Crust	Peachy Keen Breakfast Bread ¹⁷ Beans, Rice, & Cheese Burrito on Whole Wheat Tortilla	Cereal & String Cheese ¹⁸ Teriyaki Chicken and Brown Rice	Waffle Stix ¹⁹ Sunbutter & Jelly Sandwich on Whole Wheat Bread	Overnight Oats ²⁰ Sloppy Janes on a Whole Wheat Bun
Assorted Oatmeal ²³ Meatless Monday ★ Butternut Squash Cheesy Nachos with WG Tortillas Chips	Strawberry Breakfast Bread ²⁴ Chicken Lo-Mein with Whole Wheat Pasta	Cereal & String Cheese ²⁵ Beef & Potato Burrito	Chewy Granola Bar ²⁶ Chicken Drumsticks with Rice Pilaf	Cheesy Egg Breakfast Burrito ²⁷ *BBQ Pork Sandwich on Whole Wheat Bun
 ³⁰ No School	BeneFit Bar ³¹ Cheese Quesadilla on Whole Wheat Tortilla			

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.



GROW
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MAY 2022

SUPPER

Monday	Tuesday	Wednesday	Thursday	Friday
Breakfast for Supper with WG Bagel ²	Chicken & Whole Grain Waffle Stix ³	Whole Wheat Egg Salad Sandwich ⁴	Whole Grain Meatball Sandwich ⁵	Lasagna Roll Up with Whole Grain Breadstick ⁶
Taco Salad with Whole Grain Tortilla Chips ⁹	Whole Wheat Grilled Cheese w/ Vegetable Soup ¹⁰	Whole Wheat Bean & Cheese Burrito ¹¹	Whole Grain Bagel Pepperoni Pizza ¹²	Roast Turkey & Noodles w/ Whole Wheat Roll ¹³
Classic Minestrone w/ Whole Wheat Roll ¹⁶	Whole Wheat Chili Mac & Cheese ¹⁷	Turkey Dog on Whole Wheat Bun ¹⁸	Butternut Squash Cheesy Nachos w/ Whole Grain Tortillas Chips ¹⁹	Creamy Tuscan Pork Whole Grain Pasta ²⁰
Whole Wheat Cheesy Macaroni ²³	Ground Beef Burgers on a Whole Wheat Bun ²⁴	*Whole Wheat Pork & Cheese Baked Flautas ²⁵	Buffalo Chicken with Whole Grain Rotini Pasta ²⁶	Mediterranean Vegetable Soup with Brown Rice ²⁷
 ³⁰ No School	Italian Pasta Salad with Whole Grain Breadstick ³¹	<p>W/ = With WG = Whole Grain WW = Whole Wheat</p>		

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

Notice: Supper is served with fruits and vegetables and 1% fat free milk. Menu is subject to change.
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GROW
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MAYO 2022

COSECHA DEL MES

¡LAS COMIDAS SON GRATUITAS PARA TODOS LOS ESTUDIANTES!

Aviso: Todos los desayunos se sirven con fruta fresca y leche a elegir. El menú está sujeto a cambios.

Aviso: Todos los almuerzos se sirven con ensalada ilimitada y leche descremada o al 1%.

Esta institución es un proveedor de igualdad de oportunidades. *Contiene cerdo



GROW
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MAYO 2022

CENA

La cena está disponible para todos los estudiantes que participan en el programa después de la escuela.

Aviso: La cena se sirve con fruta y vegetales y 1% de leche sin grasa. El menú está sujeto a cambios. Esta institución es un proveedor de igualdad de oportunidades. *Contiene cerdo

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.

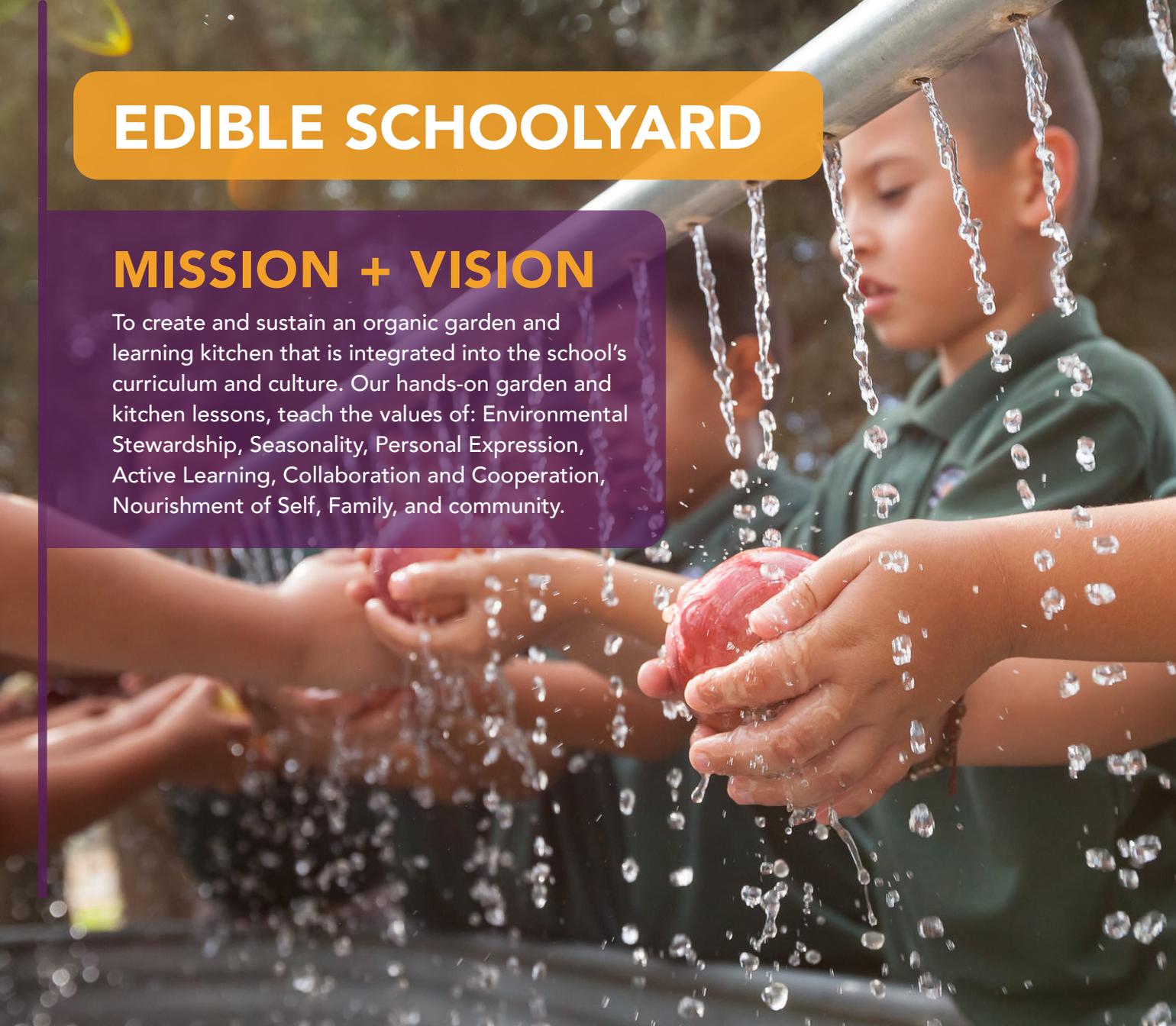


A young boy with dark hair is the central focus, wearing a red face mask with a yellow Pikachu and other Pokémon characters. He is wearing a teal polo shirt with a logo that says "GROW ACADEMY AKVTH". He is sitting at a table in a cafeteria, with other students and food visible in the background. The background is slightly blurred, showing other children in similar uniforms eating at tables.

GROW CAFE 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

A photograph of children in a school kitchen. In the foreground, a child's hands are shown washing a red apple under a stream of water from a faucet. Other children's hands are visible in the background, also washing produce. The scene is brightly lit, and water droplets are captured in mid-air, creating a dynamic and fresh atmosphere.

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.

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 Arvin 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:

- Liquado 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

Grow Public 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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