

Cafeteria Chronicles: Bexley City School District

Bexley City School District, located in Bexley, Ohio, is making waves in the world of school nutrition with their initiative to improve school meals through scratch cooking and the use of menu planning software. As a recipient of the USDA and Action for Healthy Kids' Healthy Meals Incentives grant and the Innovation in the Preparation of School Meals Award, Bexley is demonstrating a commitment to providing its students with nutritious, flavorful, and culturally diverse meals.

The Healthy Meals Incentives grant has been instrumental in supporting Bexley's goals. The district utilized grant funds to purchase cloud-based menu planning software that helps school nutrition staff manage recipes, menus, and nutritional data. This tool ensures that Bexley's meals not only meet the USDA's updated school nutrition standards but also accommodate the dietary needs of all students, including those with food allergies and other special dietary needs. By integrating this software into their school nutrition program, Bexley has made it easier for students and families to access accurate nutritional information for school meals, empowering them to make informed decisions about their food.

Watch [this video](#) of Bexley City School District!



In addition to embracing new technology, Bexley City School District is also getting creative in the kitchen with scratch cooking. The district has revamped classic recipes

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and introduced new ones that are popular with students. From the flavorful homemade Tomato Soup to the crunchy Roasted Garbanzo Beans, hearty Meatloaf, and Johnny Marzetti (a beef, pasta, and tomato casserole), Bexley's cafeteria is serving up dishes that are as nutritious as they are delicious. The district's approach to scratch cooking includes using USDA ingredients like ground beef and tomato products when possible, to ensure that meals are cost-effective.

The response from students has been overwhelmingly positive, particularly with the introduction of Latino-inspired dishes like Sofrito Burritos, Barbacoa Beef Bowls and Cilantro Rice. These menu items have not only added variety to the cafeteria offerings but have also made students excited for school lunch.

Bexley City School District's achievements in school nutrition are a testament to its dedication to student health and well-being. By embracing both technology and culinary creativity, the district is providing meals that are nutritious and appealing to students.

Congratulations to Bexley City School District for its leadership and innovation in enhancing the school meal experience!

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