

Cafeteria Chronicles: Brooks County School District in Georgia

School meals aren't always perceived well.

That's why the nutrition team at **Brooks County School District** in Quitman, GA made it their mission to prove schools can scratch-prepare meals students will love. Working with the state culinary specialist, five new scratch-prepared recipes were developed. To demonstrate their cooking skills in action, they took photos of the staff preparing the new recipes and posted it on the school's social media sites. Posting the photos gave families a first-hand look at what goes on in the kitchen and created excitement for the new recipes.

Check out the scratch-made meals at Brooks County in this [video](#).

Hungry to learn more? Read about the scratch-prepared recipes at Brooks County:

- **Watermelon Feta Salad:** featuring fresh basil from the school garden.
- **Roasted Lemon & Herb Chicken:** includes their own “savory citrus spice blend” along with fresh lemon and school grown herbs.



This material is based upon work supported by the U.S. Department of Agriculture (USDA), Food and Nutrition Administration. USDA is an equal opportunity provider, employer, and lender.

- **Pork Chops:** features local pork with an “air fry” caramelized crust.



- **Honey Garlic Broccoli & Cauliflower:** includes fresh broccoli and cauliflower roasted to perfection.
- **Squash Casserole:** this classic Southern recipe featuring fresh squash is frequently requested by students.



In addition to their scratch cooking, the district launched a “Harvest of the Month” campaign, featuring local produce for the school lunch menu. Students participated in taste-tests to gather feedback about potential new menu items. Menus displayed which local food would be featured each month, along with worksheets sent home with students and teachers to highlight local food and farmers.

To further their nutrition education efforts, the district’s School Nutrition Director, Chynna Silvernale, invited parents to tour the school cafeteria, prepare scratch-made recipes as a family and learn about reading nutrition labels. After parents saw the incredible work the school nutrition team did, they reported feeling encouraged to have their children participate in the school breakfast and lunch.

This material is based upon work supported by the U.S. Department of Agriculture (USDA), Food and Nutrition Administration. USDA is an equal opportunity provider, employer, and lender.

As a result of their scratch cooking and nutrition education, the district earned the **Innovation in the Preparation of School Meals** and **Innovation in Nutrition Education** Healthy Meals Incentives (HMI) Recognition Awards, on behalf of the USDA and Action for Healthy Kids.

Let's applaud the team at Brooks County School District for leading the way in school nutrition!

This material is based upon work supported by the U.S. Department of Agriculture (USDA), Food and Nutrition Administration. USDA is an equal opportunity provider, employer, and lender.