

Greetings,

We believe that serving high-quality food is vital to the long-term health and well-being of our students. Our mantra is simple yet powerful: "We feed kids, no matter what."

We take great pride in providing nutrient-dense meals using locally sourced ingredients. Our beef, yogurt, eggs, along with many vegetables, fruits, and grains that we offer daily come from local farms.

In a world where children often struggle to receive the proper nutrients needed for optimal physical, mental, and emotional well-being, we are committed to aligning with families to provide the best possible nutrition. This is our responsibility to the students who enter our schools each day. Our program is dedicated to continually striving to improve the quality of our meals.

Eighteen years ago, this program began when Keene Central School's food program was transitioned to focus on scratch cooking, utilizing many local ingredients. Today, we have a team comprising five school lunch managers and an assistant. Collectively, the team holds five nutrition degrees, two culinary degrees, a registered dietician, extensive experience in opening and running successful restaurants, and we boast over 50 years of experience in raising our own children.

Together with the Champlain Valley Educational Services team, we support a program that spans 16 campuses across seven school districts, in addition to our programs at CVES. We serve nearly 6,000 students scratch-made food every day.

If you would like more information or have any questions, please do not hesitate to reach out to me. We look forward to working together to continue providing the best for our students, staff, parents, and community.

Best regards,

Julie

Julie Holbrook

Shared Food Service Director

Champlain Valley Educational Services

Cell-518-524-1930; email-holbrook_julie@cves.org