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FOOD SERVICE

Innovative program to update menu items in schools

People

Menu makeover

Richmond High School food service coordinator spices up meals

By PAM THARP
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Omelets aren't available in many school cafeterias, but they're on breakfast menu this week at Richmond High School.

Richmond Community Schools food service coordinator Nancy Gray will be flipping the egg dishes herself to help celebrate School Breakfast Week and National Nutrition Month in March.

Omelets at the high school and apple-raisin muffins in elementary and middle schools are just a few of the changes in school meals that Gray is planning in a program she's calling "The New Food Review."

Before the end of the school year, she hopes to revamp the menu choices at the high school and add some new, homemade foods for younger students.

The school's food program doesn't aim to make a profit, but it's not breaking even now, Gray said. Making that happen means feeding more kids, she said. To do that, you have to serve foods they'll eat that are also good for them, she said.



Middle school students are getting new meal combos, along with Taco Day and Pasta Day. Elementary students have already tried a new homemade muncheable-type meal Gray created, one that mimics the storebought variety at a lower cost. Students can choose turkey, turkey bologna, or turkey ham on a dinner