Scratch Cooking Spotlight

Vaughn School



The School Food Service Staff at Vaughn School has completed the Montana School Meals Certificate Training, a professional development program which provided a $7,500 grant to support the school's nutrition program. Funding was provided by a USDA Team Nutrition grant.

Steven Dvorak, Food Service Director, and Kristie Henry, Assistant Cook, make a dynamic duo as the Vaughn School Nutrition team! They prioritize from scratch cooking and serve those freshly prepared meals with a smile. Students feel welcomed the minute they step into the cafeteria. This school meals program serves a generous scoop of kindness and caring on each tray.

Breakfast is an important part of the day at Vaughn School. An astounding 90% of students choose to eat breakfast at school daily. This speak volumes to the welcoming space and tasty, nourishing meals served at Vaughn School. These well-rounded school meals help students prepare to learn and behave well throughout the school day.

Funds from the training program were used to purchase a new waffle maker and support staff training to attend the Montana School Nutrition Association Conference and a culinary training.

Way to go, Vaughn School Nutrition team, on your marvelous school meals program!



Kristie Henry working on her waffle batter for the breakfast service!



Steven and his son, Noah in front of students' art, challenging Mr. Steven to "top this" pizza.

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MONTANA TEAM NUTRITION PROGRAM

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