

# Oak Park School District Food Services Newsletter

September 2025





### **Master Class for Oak Park**

Chef Aaron Mason held a master class for the Oak Park School District Food Service Team. Staff learned new cooking techniques, such as roasting, braising, grilling, sautéing, and other cooking methods. We're looking forward to implementing all these excited techniques this school year.





## **Dip'n to Flavor Continues**

This fall, students can dive into bold new tastes with *Dip'n to Flavor!* A limited-time cafeteria promotion inspired by trending TikTok flavors. Featuring craveable, student-approved dips like Honey Buffalo, Korean BBQ, Chimichurri Ranch, and Sriracha Honey Mustard, it's all about dip'n, snack'n, and lov'n!



# DISCOVERY KITCHEN FUN

FIT

Whether it's competing on an athletic team, staying active with friends, or studying for a math test; FIT teaches kids how to fuel their bodies and minds in the cafeteria and beyond. This innovative program brings together culinary demonstrations, nutrition education, and interactive classroom activities along with healthy recipes to help everyone perform at their best and stay ahead of the game.





Chef Tremaine Lewis
Chef Tremaine Lewis (Chef T.J) Has
been working with Oak Park Schools
for two years. Over the past two
years, T.J has brought on new and
exciting cooking concepts for our
students at Oak Park. Such as
Butchery, Knife cuts, Deboning
chicken, and cooking demos with
the kids. TJ is the perfect fit for our
team!!

#### **FUN DAYS THIS MONTH:**

Sunday September 7, 2025, is Grandparents Day



This school year we added 8 new menu items to the elementary lunch menus



We will be making fresh to order Pancakes at Key Elementary Friday September 26, 2025



This year, secondary schools will receive three new meal station options! A Ramen bar, hibachi bar, and a global eats station.





Elementary Students will now have meatless Mondays as a menu option!
We will continue our our daily options such as: Pizzas, burgers, hotdogs, chicken sandwiches, and other rotating menu options.

#### **Teaching Classes for Parents**

Starting in October (afterschool), we will be offering cooking demos and classes for parents and students. If you want to learn some new cooking techniques, you are welcome to join us! Classes will be focused on Plant Based Cuisine. If you have any questions, feel free to call.

Austin Jackson
(248) 336-7757

# **Plant-Based Update**

The Plant-Based Meal Project is excited to roll out the program for the 2025-2026 school year to all schools! We look forward to hosting Meatless Mondays, additional taste tests, and live cooking demonstrations to illustrate the power of plant-based eating for the students and the greater school community. If you're interested in plant-based eating, participate in a Meatless Monday or stop by your cafeteria!

Do we have a dinner program? Yes, dinner is served after school at participating locations.

Menus are online? Yes.
<a href="https://oakparkschools.nutrislice.c">https://oakparkschools.nutrislice.c</a>
<a href="https://oakparkschools.nutrislice.c">om/</a>



Elementary Breakfast 8:15am – 8:45am

Secondary Breakfast 8:00am – 8:30am

Elementary Lunch 11:00am-1:00pm

Secondary Lunch 10:47am – 1:26pm





Tamia Edwards

Celebrating a Birthday 09/13

**New Staff Members** 

Rashard Gray Tonya Rucker Jalen Carradine **Welcome Back!!** 

Shamika Dixon Aileen Mallory