

Scratch Cooking Spotlight



Clancy Elementary School

The School Food Service Staff at Clancy 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.

Clancy's entire school nutrition team completed the program. Training activities included sharpening scratch cooking skills at a culinary training and participating in a Harvest of the Month local foods workshop.

The delicious, eye-appealing lunches are made fresh daily at Clancy School using many scratch-cooked ingredients. A baked potato bar with ham, a fresh green salad, a scratch-baked roll, and oranges are pictured. The soft pillowy rolls are baked fresh the morning of service!

All of these delectable and nutritious meals are made possible by the hardworking school nutrition team. These ladies create a warm, inviting, and supportive environment from the moment a student enters the lunch line through the end of the lunch period.

Funds from the training program were used to purchase a new milk cooler, small kitchen equipment, and supported training opportunities.

Way to go, Clancy School Nutrition Team! We are so proud of the work you do every day to feed your students so well!



The Clancy Elementary School Nutrition team.



Clancy School's nutritious and eye appealing lunch tray.



First grader, Walter Heimbach enjoys having nutritious school lunch options daily.



A colorful and fun sign displayed above the lunch serving line.



Students give a thumbs up or down to communicate their choices.

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MONTANA TEAM NUTRITION PROGRAM

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