

Hacienda La Puente USD Nutrition Services presents

HEALTHY CHOICE, HEALTHY FUTURE

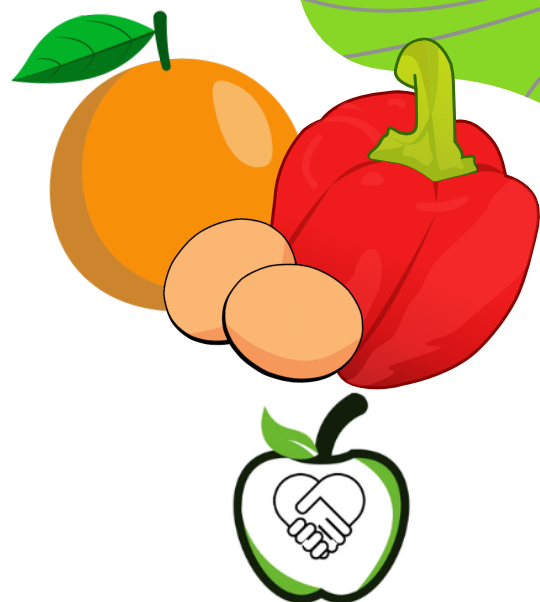


STUDENT CHEF COOK-OFF CONTEST

RECIPES DUE JANUARY 31ST!!

- Team of 2-4 students
- Entree recipe using local ingredients
- Winning recipe served on the district menu
- Top 3 teams win prizes!!

**COOKING
COMPETITION
MARCH 13TH
2-5PM**



NUTRITION SERVICES

Healthy Choices  Healthy Future



bitly

SCAN THE QR CODE FOR MORE INFO

This institution is an equal opportunity provider



Nutrition Services Recipe Entry Form

Student's Name & Grade: _____
Student's Name & Grade: _____
Student's Name & Grade: _____
Student's Name & Grade: _____

School: _____

Recipe name: _____

Description: _____

Principal Signature: _____ Date: _____

Requirements & Process:

- The recipe must include local California agricultural products as one of the main ingredients in the recipe. Local is defined as produced or grown in the state of California. A main ingredient is defined as one of the top four ingredients in the recipe (by weight or volume).
- The recipe must serve 25 people.
- The recipe must include at least one cooking step.
- The recipe must be a breakfast or lunch entrée.
- The recipe should NOT be a smoothie or dessert.
- The team must submit an original recipe
- Selected teams will have the opportunity to have a virtual meeting with a K-12 Chef.
- The Nutrition Services Department will assist in the nutrition analysis of the recipes
- The completed application, recipe and description of the dish must be submitted one of the following ways by Friday, January 31st:
 - Electronically to Nutrition Services Department at NSDCookingcontest@hlpusd.org
 - Cafeteria Manager at your school
 - After School Program Director at your school