

Hacienda La Puente USD Nutrition Services presents

# HEALTHY CHOICE, HEALTHY FUTURE



## STUDENT CHEF COOK-OFF CONTEST

**RECIPES DUE FEBRUARY 20TH!**

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

Cooking  
Competition  
April 17th  
2-5PM



NUTRITION SERVICES

Healthy Choices Healthy Future



SCAN THE QR CODE FOR MORE INFO



# Nutrition Services Recipe Entry Form

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, February 20th:
  - Electronically to Nutrition Services Department at [NSDCookingcontest@hlpusd.org](mailto:NSDCookingcontest@hlpusd.org)
  - Cafeteria Manager at your school
  - After School Program Director at your school



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