



LUBBOCK ISD DINING SERVICES

Local Chef Community Council

As student and parent expectations for school meals have risen, many districts have sought new ways to improve the quality and appeal of their nutrition programs. Through its partnership with Aramark Student Nutrition and community partners, Lubbock ISD has met this challenge with the introduction of its new Chef Community Council. The program partners with 10 credentialed community guest chefs to put on a series of events throughout the year that introduces students to new and exciting foods, exposes kitchen staff to new recipes and culinary methods, and showcases culinary arts career paths for students.

GUEST CHEF SERIES

Lubbock ISD's Chef Community Council developed a calendar of 9 special themed campus events and partnered with chefs in the local community who developed menus to bring each theme to life. Aramark's district chef and dietitian teamed with each chef to adjust recipes, so they remain tasty and creative, while still adhering to USDA standards. The events have each garnered a 3-5% increase in participation and been highlighted by the local CBS morning show affiliate. Monthly guest chef events have included:

- **Chef Angela Medlock** — composed the series's "Summer Fun" meal featuring three gourmet hot dogs, including Hawaiian Dogs with pineapple pico de gallo, Elote Dogs with street corn and avocado crema, and bratwurst with an apple-jalapeño slaw in a whole wheat tortilla. Angela also prepared the "Bountiful Harvest" meal featuring butternut spaghetti squash with meat sauce and a butternut squash lasagna with ricotta, spinach and mozzarella.
- **Chef Dewey McMurrey** — presented a "90-Mile Lunch" with all ingredients purchased within a 90-mile radius of Lubbock. The meal included brisket roast raised locally by Red Raider Meats at Texas Tech University, garlic herb carrots, braised potatoes, roasted corn and peppers, cucumber and tomato salad, with a homemade apple crisp using honeycrisp apples grown locally in Idalou, TX.
- **Sysco Fruit and Vegetable Specialist Chef Nicholas Bogert** — prepared Chicken Provencal, a fresh vegetable medley and a chocolate berry parfait for the "Farm Fresh" event. Chef Nicholas also held a showcase of fruit and vegetable carvings for students.



SCHOOLS:

46

ENROLLMENT:

25,100

FREE & REDUCED:

100% CEP
59% IDENTIFIED

ARAMARK

PARTNER SINCE:

1987



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I think it's important to have the Chef Community Council because it gets people in the community involved in the schools. It's also to expose the children to different ingredients, different types of food throughout the year.”

– Chef Angela Medlock, President, Lubbock ISD Chef Community Council

ELEVATING MENUS EVERY DAY

Dishes developed by the guest chefs have made their way onto regular menus both in the cafeterias and the district's new food truck, "LBX." Chef Angela Medlock's Elote Dogs and Hawaiian Dogs were a major hit at Monterey High School's Ball Park Day, which resulted in more lunch meals in just 40 minutes than the high school serves on a typical afternoon. The food truck, which both drives excitement and participation in the breakfast and lunch program, also supports special events and has featured other flavorful dishes, including:

- **Made-to-order Philly cheesesteak sandwiches** at the district's first-ever food truck event for students at Evans Middle School.
- **Homemade beef empanadas** to celebrate National Empanada Day at O.L. Slaton Middle School.
- **Smokehouse baked potatoes, 'Tex-Mex Spuds,' and broccoli-cheddar garden potatoes**, celebrating National Spud Day at Coronado High School.

Daily menus have also been elevated as a result of the focus on culinary quality and the training and sharing of techniques through the Chef Community Council. The district, which already smoked its own meats, made its own tortillas and regularly adds over a dozen new scratch-made recipes to its menus each school year, has introduced brand-new flavors and dishes, including:

- Street corn
- Jalapeño-popper waffle sandwiches
- Deconstructed chicken pot pie
- Mediterranean bowls
- Asian noodle plates with choice of protein, toppings and sauce
- Teriyaki chicken dippers with fried rice



The Chef Community Council has been an immense success for Lubbock ISD for both students and staff. Our students have the opportunity to try new foods and flavors, while staff are learning new skills and techniques in the kitchen. We look forward to another great year of new ideas and menus from our guest chefs.

– **Steven Martinez**, Director of Procurement Services, Lubbock ISD





INSPIRING CULINARY DISCOVERY.

The Community Chef Council partnered with the district's Culinary Arts Lab, featuring the Lab's instructor as a guest chef at McCool Academy. High school students from the Advanced Culinary Arts program were also invited to talk to the elementary students at Bean Elementary as part of the guest chef events, sharing their love for cooking and why they want to translate that love into careers as chefs.

Students involved in Advanced Culinary Arts also competed in Aramark Student Nutrition's Lone Star Chef Competition, which pitted them against peers from districts across Texas. Their competition dish was also featured through the LBX truck for breakfast and was a smashing success, increasing breakfasts by over 100% versus the typical number of breakfasts served in a day.

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Lubbock ISD is fortunate to
have Partners in Education
like the Chef Community
Council, who provide
opportunities for our students
to experience culture through
food and fun. We're proud
to be a part of this unique
program that has expanded
the horizons (and palates!) of
our Lubbock ISD students.”

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aramark
STUDENT
NUTRITION

- Dr. Kathy Rollo,
Superintendent, Lubbock ISD