

BPS Child Nutrition Department
October 2019

National School Lunch Week

October 14-18th was National School Lunch Week. We offered free lunch to parents and community officials to show case our awesome BPS cafeterias. This week is celebrated nationwide to promote our healthy meals being served in our cafeteria. We also strive to increase school lunch participation. This years' theme was "what's on your playlist?" Every student that participated in lunch during the week was given a ticket to be entered into a drawing of cool prizes. KW & Vina students were given coloring books and tattoos.

Healthy Facts:

The Healthy Hunger Free-Kids act of 2010 required the USDA to update nutrition standards for the first time in 15 years!

New regulations, effective in 2012 required cafeterias to offer more fruit, vegetables and whole grains, and limit sodium, calories and unhealthy fat in school meals,

To receive federal reimbursements, "reimbursable" meals must meet strict federal nutrition standards.

BPS Supper Program

Our year long supper program is feeding the children of the Blackfeet reservation at Napi Cafeteria, M-F. The program is open M-F 4:30-7:30 PM all year long even during days when school is out. We welcome you to stop by and have dinner on us. We serve around 100 kids nightly, home-style Blackfeet Supper, (similar to what they would be eating at grams or moms). Our supper program is available to busy hard-working families who don't have the time or energy to cook supper, as well as those who might be food insecure. This program ensures our local children, despite their situation have the option to eat supper nightly. There are so many children that depend on our programs. This program is reimbursed by the Child and Adult Food Program of MT.

MT Cook Fresh Training

Our BPS Child Nutrition staff was 1 Of 5 schools chosen by The Office of Public Instruction for a MT Cook Fresh Training. The training will happen on November 11th. Our staff will receive up to date culinary art training and a refresher session of OPI guidelines.

Our cooks asked for laptops to receive real time emails in their kitchens and update our program so we can advance technically.