



# Lincoln Public Schools

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Food Service Director

Dear Families and Caregivers;

I wanted to first thank you for the warm welcome to the Lincoln Public schools. I have enjoyed my first two months here getting to know everyone. As you may know I have over 10 years' experience as a food service director in both K-12 schools as well as higher education. I am actively involved in nutrition education initiatives through the School Nutrition Association of Massachusetts. I am excited to put my scratch centered spin on the menu and explore new options with everyone. As you may have noticed we tried out a few new items last month (Tuscan Grilled Cheese, Turkey Chili, and the Arroz Con Queso) to name a few.

The Lincoln Public Schools Food Service Program is an important component to the overall educational experience, designed to support students, staff, and the overall community by promoting lifelong healthy eating habits, encouraging a positive learning experience for students, and by providing nutritious and satisfying food in a safe and positive environment. All menu items meet National School Lunch Program (NSLP), Health Hunger Free Kids Act (HHFKA), state nutrition guidelines, and School Committee Wellness Policy. We are looking forward to a great year ahead and are very excited about the opportunity to make your child's dining experience at the school cafeteria a memorable one.

As I roll out the November menu, I feel that it is important to highlight Meatless Monday. Highlighting this initiative of having the main entrée be meatless, is not aimed at removing meat from the menu, but serve as platform to introduce and spotlight plant-based menu items once a week. Additional menu items worth a look include a chicken slider (un-breaded) with honey mustard, kale chips, chicken and waffles, and roasted cinnamon chickpeas. I am also excited to share that our bread vendor is now a local bakery who will be able to deliver once a week to each campus. We hope to include more local vendors and "farm to school" vendors going forward. We will post our progress on our web site. Important notes about this school year:

- We are excited to be able to continue offering FREE LUNCH (one per student per day) again this year with great appreciation to our governor and state legislature;
- I will be working closely with the School Nurses regarding student needs around allergies, diabetes, and other food related health issues
- Menu options have been adjusted a bit. This was done for many reasons, some of which bring back a focus on ingredients and food quality, limit switching at lunch time as well as reduce food waste We are working very closely with our distributors and manufacturers to secure both the food and supply chain items needed to best support out program. It is important to share that we still have interruptions and availability of, these items are still changing rapidly and sometimes without notice.
- When changes to the posted menu become necessary, we will attempt to substitute the scheduled menu item with another that is as similar as possible, to the extent we are able to do so, based on the products we receive.

Please visit the school website to see the menu as well as to explore other food service resources available @ <https://www.lincnet.org/foodservices>. Please feel free to contact me with any additional menu questions or concerns @ 781.259.9400 x 4306. Thank you.