What's New in Your Schools?

Welcome to your quarterly newsletter! We are excited to share our story with you! Over the past several months we have been serving up happy and healthy throughout the district with a variety of activities and programs. We are pleased to announce that after two years of free meals for all students based on Covid guidelines that we were able to participate in the Community Eligibility Program which will continue to offer free meals for our students here at Royal. In a time of uncertainty and not knowing where a child's next meal will come from, we are excited to know that they will have free breakfast and lunch while at school.



Josh Wojciechowski Director of Dining Services 281-934-1377 jwojciechowski@royal-isd.net

Spotlight:

On August 16th, 2022 Chartwells ran its very first Student Choice event at the High School with overwhelming success. This program gives choices to students to decide on different concepts what should be featured on the menu. Our first concept winner was Roost, which featured a Nashville Hot Chicken sandwich. Watch for this sandwich to be featured throughout the month of September at the High School.

Next Opportunity.....

October 4th we will be matching up two new contenders to see who wins....STUDENT CHOICE!



We Are Team Royal ISD

At the heart of Chartwells is a strong team of motivated, caring and conscientious individuals who are dedicated to ensuring that Royal's students leave the cafeteria happier and healthier than when they entered it. **We all have the same goal – delivering the best food service possible.**

Meet some of our team members from across the district.



Milagro Velasquez
Royal High School Manager
Why I Love my job- Everything!!



Debra Jones-Savage
Royal Elementary School Manager
Why I Love my job- I love feeding the children. Knowing that all of
them are getting the food and nutrition they need each day while at
school to fuel their growth. That's what keeps me Happy.



Amanda Guerrero
Royal Middle School Manager
Why I Love my job- Knowing that all these kids are getting nutritious meals. I love seeing the kids grow from the start of their academic career to graduation.



Danael Gonzalez

Early Childhood Center Manager

Why I Love my job- I am pleased to know that our dedication to
nurturing them plays a very important role in their better academic
achievement.



Yolanda Razo
STEM Manager
Why I Love my job- I am part of this community and it is very
pleasant to see students from a young age grow into young adults
and I get to see that process.





Each month, we introduce a new Discovery Kitchen theme featuring lessons, events, and culinary demonstrations. These themes are designed to bring a fun and inspiring sense of food discovery to our students and school communities.

For the month od September our Discovery Kitchen theme is...POWER UP!

As students and associates head back to school and work this fall, it's the perfect opportunity to teach them that fueling their bodies with nutritious foods can help them to Power Up! Whether it's competing on an athletic team or staying active with friends or our associates who are heading to work every day, Power Up educates everyone about how to fuel our bodies and minds in our school café and beyond.

Spinach Cranberry and Sesame Salad

Servings: 4-5

INGREDIENTS

3/4 cup - dried cramberries 1 lb. - baby spinach.

2.5 cups - shredded mozzarella

1.5 tbsp. - Toasted sesame seeds

2 tsp. - minced yellow onion 2 1/2 thap - apple cider vinegar

5 thop. - salad oil.

2 1/2 - thsp. - granulated suger

METHOD

- 1. Combine cranberries, spinach, cheese and sesame seeds and place in bowl or on a
- 2. Vihisk together oil, vinegar, onlons and sugar
 - 3. Gently toss or pour over salad just prior to serving
- 4. Serve and Enjoy!



