

SEPTEMBER 2019

Lunch Bites



Nutrition Education

Our Corporate Registered Dietitians are available all year to provide nutrition education in your school district during:

- School Assemblies
- Classroom Education
- Health Fairs



A Hearty Hello to Chef Steve Escobedo, Maschio's Corporate Executive Chef

Chef Steve plays a critical role in creating the nutritious menus at Maschio's. He's responsible for overseeing recipe development and corporate culinary training. He manages the entire Chef to School Program and the Food Innovation Team, scheduling chef demonstrations and visits to our schools.

His passion for food and healthy eating brought about some delicious vegan menu options like Fruit Sushi and Red Quinoa Salad. Chef Steve has twenty-seven years of culinary experience and is a graduate of The Culinary Institute of America in Hyde Park, NY.

He lives in Bangor, PA and enjoys cooking and making sushi with his 3 kids: Alyssa, Michael, and Olivia. Chef Steve is also an avid golfer and a talented ballroom dancer.

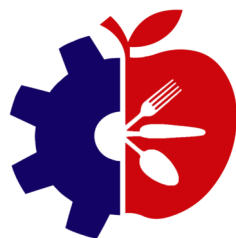
Meet, greet and eat with a chef

Students can expand their flavor profiles and meet the chef behind the menu thanks to Maschio's "Chef to School" program.

Maschio's Corporate Chefs visit school cafeterias throughout the school year. They bring education and excitement to the meal programs showing off their expertise. They share with the students new recipes, cooking demonstrations, taste testing, special giveaways, and their enthusiasm for school lunch!



Maschio's gets F.I.T.



The collaboration that goes into recipes are just as important as the ingredients.

That is why Maschio's created the Food Innovation Team (F.I.T.). A group effort, F.I.T. pairs chefs and dietitians together to create every recipe.

In addition to menu input, dietitians are on call for parents to reach out with questions or dietary concerns.



Farm to School

Maschio's Food Services, Inc. continues to promote and provide locally grown foods in schools.

The use of farm fresh, locally grown fruits and vegetables in the school meal programs provide students with more healthy and nutritious food choices while increasing awareness of food origin and the importance of farming.

Maschio's recently partnered with Race Farms of Blairstown, New Jersey. They will be overseeing the dedicated 2.5 acres that will be growing produce just for Maschio's. We are expecting a bountiful harvest of tomatoes, peppers, grape tomatoes, plum tomatoes, cucumbers, basil, sweet potatoes, small pumpkins, sweet corn, watermelons, and varieties of apples. Be on the look out for these and other fresh vegetables this Fall!

