

**TO:** All Elementary School Principals and Teachers  
**FROM:** Jenaffer Pitt, Director of Student Nutrition Services  
**DATE:** 1/20/2017



## Hey Kids, Let's Cook!

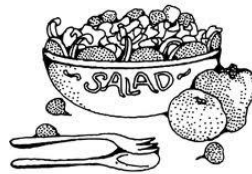
Hello Everyone,

March is National Nutrition Month. As a way to celebrate, the SNS team is thrilled to offer the fifth annual– Elementary School Culinary Competition - to your school. The entries are limited to 3<sup>rd</sup>, 4<sup>th</sup> and 5<sup>th</sup> grades.

The idea behind this event is to help educate children in developing HEALTHY EATING HABITS. Too often we hear about obesity in children, and children not making the right choices in terms of their eating habits. That's why we are inviting children to submit recipes for their favorite healthy salad.

Judging will be based on:

- \* Originality
- \* Kid-Friendliness
- \* Ease of Preparation
- \* Best Use of Featured Ingredients
- \* Healthy Attributes
- \* Plate Presentation



Timeline of what will happen:

1. A flyer will be sent home with the child, describing the event. Included with the flyer will be a blank recipe card.
2. Children that choose to participate will fill out the recipe card and return it to their teacher.
3. Teachers will collect the recipe cards and give them to the cafeteria manager.
4. Cafeteria managers will return recipes to Jenaffer Pitt **via courier** no later than **Friday, March 3rd**.
5. A "Distinguished Panel of Judges" will evaluate the recipe submissions and narrow the number down to **2** children per school.
6. The finalists will be formally invited to a Culinary Competition "Cook-Off" on **Thursday, April 27th**, scheduled for **4:00 pm** at the Pickens County Career and Technology Center.

All Finalists will receive a framed plaque, a chef coat and hat and a recipe book. In addition, the two finalist for each school will have their recipe featured at their school in May. The winner of the contest will receive a trophy and the winning recipe will be featured on the 2017-2018 school menu.

The local media will be invited to take pictures of the kid's creations, and parents & teachers can view the final product during the reception portion of the event.

Transportation of the kids will not be provided on the 27<sup>th</sup> of April for the competition. Kids will need to be dropped off/picked up at the **Pickens County Career and Technology Center**.

Each finalist will have a kitchen staff member assigned to them to ensure that there are no safety issues. This will ensure that safe food and preparation practices are followed, and no one gets harmed. The food service director, food service trainer/supervisor and culinary specialist may not assist a student.

Please let me know if I can answer any questions or concerns!

**Jenaffer Pitt**

Director of Student Nutrition Services

**864-397-1166**

**jenafferpitt@pickens.k12.sc.us**