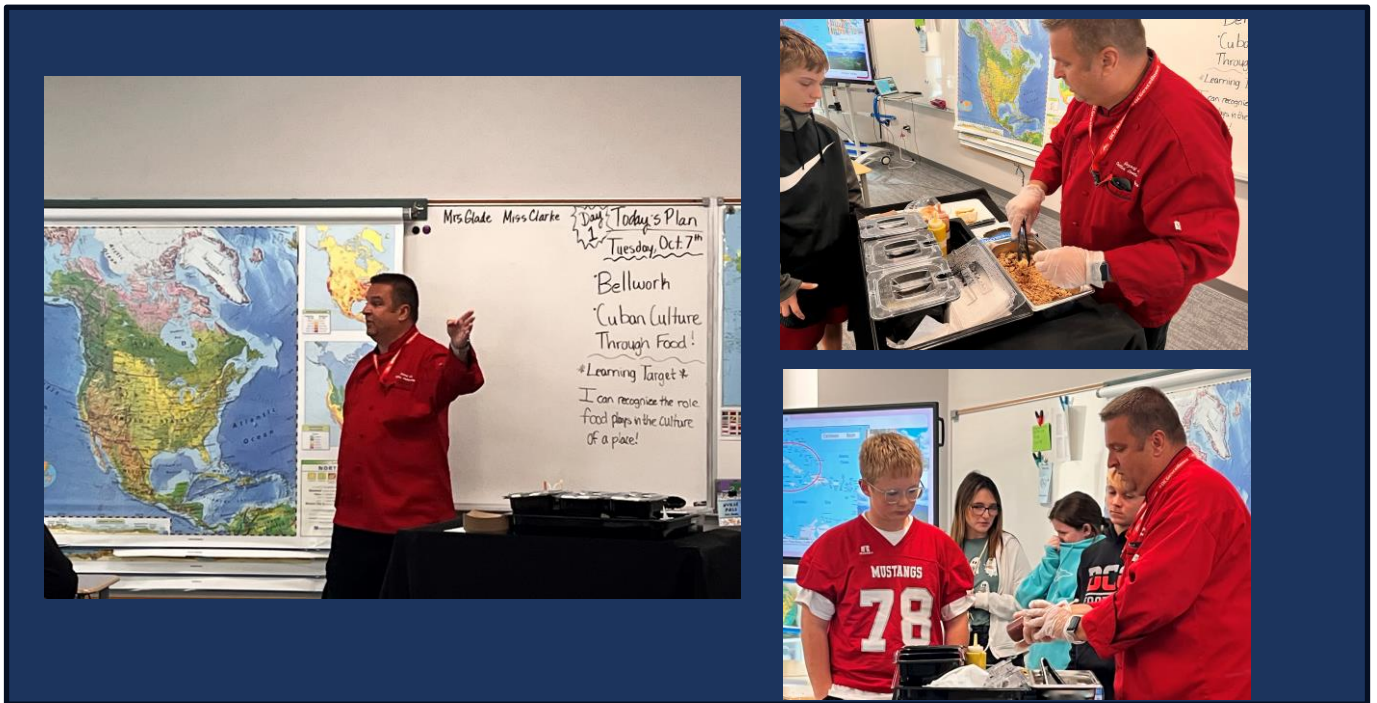




Dallas Center Grimes Food Services Newsletter

October 2025



Look Out For New Tasty Meals

October has been a busy month of sampling for Chef Jozsef where he sampled new and tasty meals for students across the district. Chef Jozsef offered students a Cubano sandwich, Chicken Tikka Masala, and a Chicken Tuscany Noodle Bowl. The student feedback has been outstanding, and we are excited to offer these tasty new items in the menu next month!



Dip'n to Flavor Continues

This fall, students can dive into bold new tastes with *Dip'n to Flavor!*—a limited-time cafeteria promotion inspired by trending TikTok flavors. Featuring craveable, student-approved dips like Honey Buffalo, Korean BBQ, Chimichurri Ranch, and Sriracha Honey Mustard, it's all about dip'n, snack'n, and lov'n!



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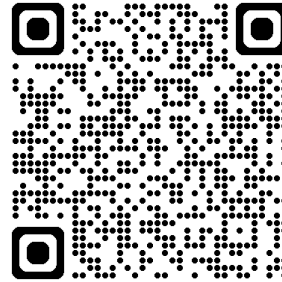
DISCOVERY KITCHEN FUN

SEED TO TABLE

This month's Discovery Kitchen theme gives kids an up-close look to see where their food comes from and how it's grown. Seed to Table is all about fresh, seasonal, and local foods. We're proud to support local farms, celebrate seasonality, and help students and families have fun growing their own vegetables and herbs.

Scan the QR code to watch Chef in action!

See how he brought the Seed to Table experience to life with DCG high school students by demoing how to make fresh salsa using farm-fresh produce. It was a fun and flavorful day!



Click "Seed To Table" to see pictures!

celebrating NSLW through
Global Eats

INDIA

Cucumber Raita
This cool and creamy sauce comes from India, where it is known as raita. It is made with yogurt (dahi) and mixed with fresh vegetables like cucumber, zucchini, and bell peppers. It is a great side dish when eating spicy foods. Cucumber raita is especially popular in the hot summer months. It's like a refreshing dip or salad on your plate!

National School Lunch Week!

Our head chef and kitchen staff across all schools helped make the week fun and engaging, ending with a special Indian-inspired menu on October 17th. Thanks to their creativity and teamwork, students enjoyed a delicious and memorable experience!

Middle and high school students enjoyed **chicken tikka masala over brown rice**, while elementary students were treated to **warm naan bread with a refreshing cucumber raita sauce!**

UP NEXT FUN DAYS THIS MONTH:

Students across the district enjoyed biting into crispy apples to help celebrate Apple Crunch Day



Chartwells sends out the deepest gratitude for all custodians apart of DCG! They are truly amazing.



If you would like Chef Jozsef to come to your classroom with a fun demo email one of these two people below!

Jozsef.grull@dcgschools.com or
James.shrock@dcgschools.com !



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