

## Highline School District

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Lisa and Kris showcased the power of collaboration in a student-led culinary event at Mt. Rainier High School. In partnership with the Institute for Culinary Arts and Sciences, child nutrition staff and culinary students collaborated to develop and serve innovative menu items to nearly 800 students over the course of one busy lunch period! Leading up to the event, culinary students used community survey results to create the culturally-inspired recipes. Lisa and Kris taught the students about regulations for school meals and developing compliant, tasty recipes.

On the day of the event, culinary students arrived bright and early to prepare everything and set up. At lunchtime, they experienced the exciting and busy environment of a school kitchen. The highly successful event introduced delicious menu items, including a beef birria stew and chicken ramen with scratch-made broth. Other dishes featured Washington-grown beets, goat cheese, and salmon. District leaders joined the celebration; Superintendent Duran could be found helping on the serving line! Building on this success, Kris and Lisa plan to expand these recipes district-wide and will continue collaborating with the culinary program.



## Project Highlights

- Gathered 100+ community survey responses about cuisine preferences
- Partnered with Puget Sound Skills Center's Institute for Culinary Arts and Sciences to develop recipes for high school lunch
- Developed new recipes for beef birria stew and chicken ramen
- Culinary students and kitchen staff worked together to serve new menu items to nearly 800 students
- Surveyed students during lunch to gauge likeability of new items and solicit future recipe ideas

