

Plant Based School Meals Grant Report

2024–25



Washington Office of Superintendent of
PUBLIC INSTRUCTION

2024–25 Awarded School Districts

**Total Grant Funds:
\$75,000**

Dieringer School District

Ellensburg School District

Hood Canal School District

Lakewood School District

Northshore School District

Pullman School District

Renton School District

Vashon Island School District

Walla Walla Public Schools



Dieringer School District

**900+
students
impacted!**

Use of Funds:

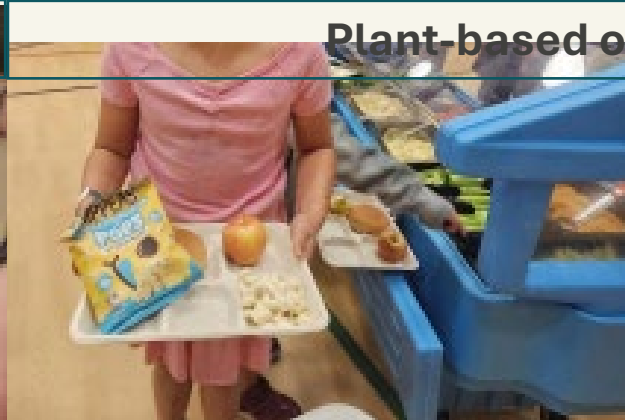
- Expanded menu to include plant-based and culturally inclusive foods
- Taste test at middle school featuring Rebellyous plant-based patties
- Hosted chef training for staff on plant-based meal preparation
- Purchased promotional visuals to help generate interest and educate students about the benefits of plant-based options
- Offered plant-based food samples at school BBQ

Continued Goals:

- Now have increased participation when offering plant-based patties as a secondary option!
- Will continue to expand and promote appeal of plant-based options across school menus
- Many attendees at school BBQ asked if the plant-based options can be included regularly in the school menus!



Plant-based patties taste test



Plant-based options and samples at school BBQs!



Chef training for plant-based recipes



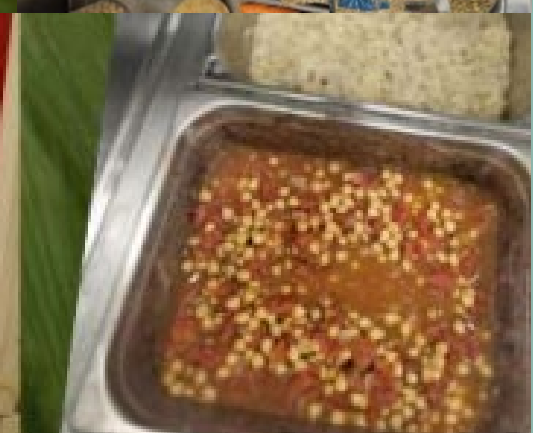
Dieringer School District

Seasoned Lentils



Chickpea Falafels

**Carrot
Chickpea
Hummus**



Chickpea Chana Masala

Ellensburg School District

**3,300
students
impacted!**

Use of Funds:

- Immersion blenders to make homemade salad dressings for salad bars, including a vegan Italian dressing offered daily
- Immersion blenders to make the dressings for plant-based grain salads, offered every Thursday and Friday to all students
- Robot Coupe to chop and slice vegetables for salad bars as well as dice vegetables for grain salads and shred vegetables for a pickled slaw
- Taste tested the slaw at a school with our very own Chef and ESD Farm to School Coordinator!

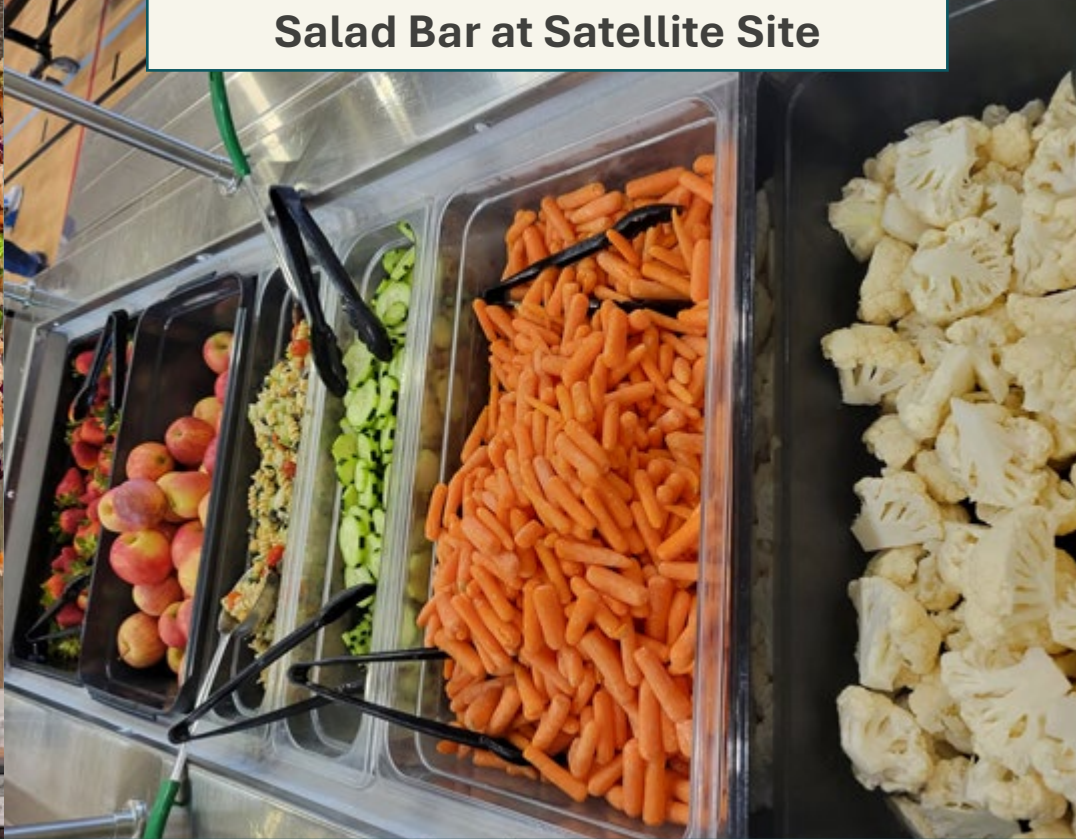
Continued Goals:

- Improved the offerings and look of salad bars and can transport cut vegetables from Central kitchen to satellite sites
- Foot-operated impulse bag sealer now makes it possible to bag and store pickled slaw easily and in large quantities

Tangy Rice Salad



Salad Bar at Satellite Site



Italian Pasta Salad



**Taste Test with
Chef Todd & ESD Farm to School Coordinator Josie Norrish**

Ellensburg School District



**Pickled Slaw:
offered as side to tacos**

Hood Canal School District

**320
students
impacted!**

Use of Funds:

- Increased access to fresh, scratch-cooked, plant-based foods prepared with the help of the new equipment
- Transformed the salad bar: significantly expanded the variety and quantity of fresh fruits and vegetables available daily
- Food processor, salad/vegetable dryer, and apple corer/slicer have greatly reduced prep time, allowing staff to prepare more scratch-cooked, plant-based options for students
- Featured dish was a jicama, watermelon radish, and pepper salad

Continued Goals:

- Vibrant green salads, freshly sliced apples, and colorful veggie mixes are now a regular part of meals—and students are choosing them!
- The ease of prep has also encouraged staff to experiment with new recipes like hummus, veggie wraps, and fresh dressings

Jicama, watermelon,
radish & pepper salad



Apple Corer/Fruit Slicer



Hood Canal School District

Food Processor



Salad Spinner



Lakewood School District

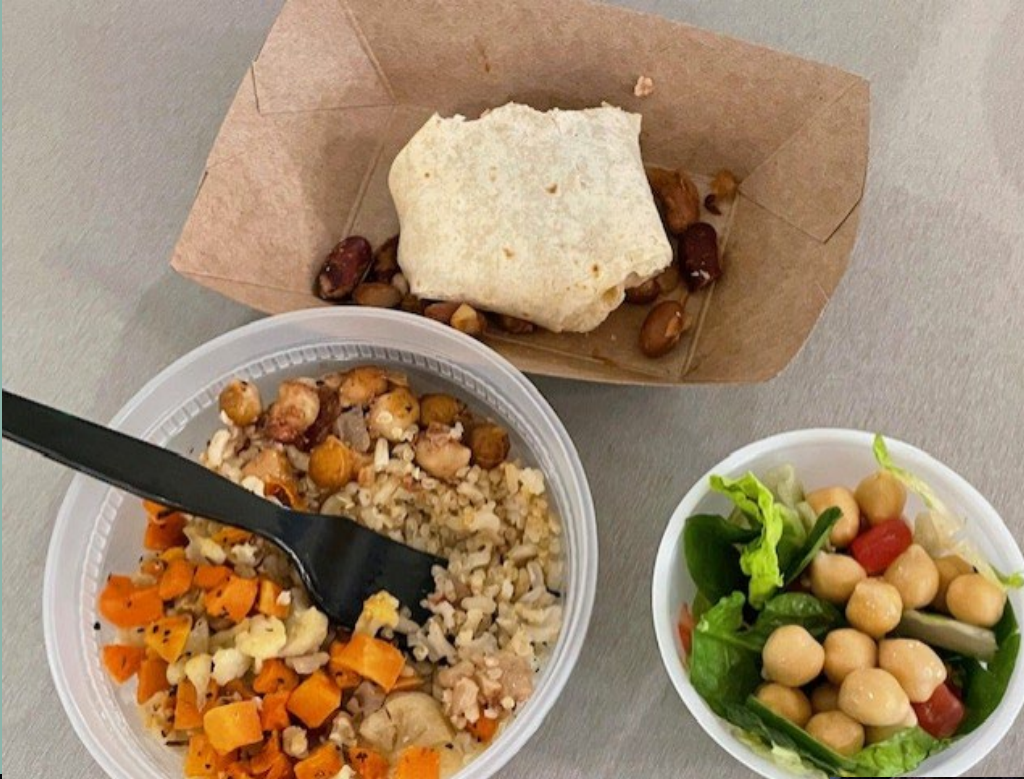
**75+
students
impacted!**

Use of Funds:

- Hosted a meal tasting/sampling as part of the student led "cougar cabinet" where students also learned about the benefits of plant-based foods
- Recipes included Baja Bean Tacos, Curried Vegetable Quinoa Bowls, and Mediterranean Salad
- Offered recipe samples of the quinoa and salad at the high school

Continued Goals:

- Made a meaningful impact by introducing new alternates to lunch menus
- Next phases include making plant-based meal items not just at the secondary but elementary schools as well to ensure plant based alternative items for all students



Lakewood School District



Recipes & Taste Testing: Baja Bean Taco, Curried Vegetable Quinoa Bowl, Mediterranean Salad

Northshore School District

**7,600+
students
impacted!**

Use of Funds:

- Enabled the purchase and integration of the following key ingredients: vegan mayonnaise and vegan chicken-less patty
- Vegan Mayonnaise: A critical component in transforming several culturally inspired recipes—such as Meatless Chicken Tacos, BBQ Lentils over Rice, and Barbacoa Bean Tacos. Now fully plant-based!
- Engaged students in sampling events to gather feedback

Continued Goals:

- Increased inclusive and plant-based meals that align with a variety of dietary needs and cultural preferences
- Significantly expanded the number of fully plant-based menu options available to secondary students
- Meal participation increased by 32% when the vegan chicken-less patty was served compared to the previously offered vegan burger!

Barbacoa Bean Tacos



Meatless Tacos



Vegan "Chicken" Patty Sampling

**Northshore
School District**

Pullman School District

**600
students
impacted!**

Use of Funds:

- Hands on training for 8 cooks/assistant cooks with Marketing Director and Chef from USDA Dry Pea and Lentil council
- Seasoned beans served at all schools
- Ground pro lentil crumble used on potato nachos at middle school
- Impossible burger sampled at high school

Continued Goals:

- Continued work with items purchased with grant: continue to use K–12 plant-based recipes, offer more taste tests to students, and take pictures of plant-based foods to promote new items

Hands on cooking training with the Marketing Director and Chef from USDA Dry Pea and Lentil Council



Mediterranean Bean Salad



Seasoned Beans

**Pullman
School District**

Renton School District

**9700+
students
impacted!**

Use of Funds:

- Training for staff on new recipes: Chana Masal, Tofu Ramen, and Honey Garlic Tofu Rice Bowl
- Taste tested all recipes with students and collected surveys and feedback
- Promoted plant-based foods including the benefits to the environment and overall health

Continued Goals:

- Over 93% of students surveyed said they enjoyed the taste test samples!
- Will continue to provide ongoing education and information on the benefits of plant-based foods



CHANA MASALA

Country of Origin: India

Flavor Profile: Savory

Attributes: Vegan

Meaning: "Chana" means chickpeas while
"Masala" means blend of spices

Accompaniments: often served with rice, roti,
naan, puri, salad, pickle, or yogurt.



Chana Masala



Tofu Ramen



Honey Garlic
Tofu w/
Brown Rice



Honey Garlic Tofu Bowl



Renton School District

Vashon Island School District

**700+
students
impacted!**

Use of Funds:

- Offered fresh, locally grown produce from local farm
- Created a yellow Thai curry with tofu on rice option for all schools
- Offered plant-based meals such as curry coconut lentil soup, tofu teriyaki stir fry, lentil sloppy joes, and sub-meat "chicken" and waffles!

Continued Goals:

- Will offer local farm produce in the salad bar next fall
- Since the district was able to purchase local produce in regular quantities from the local farm, the farm began working with the district to strategize and determine the type and quantity of vegetables to plant for the coming school year!
- Further developed a relationship with a local farms, and plan to continue utilizing them as a fresh, local produce supply source in the years ahead

Coconut Lentil Soup with Fresh Bread



Lentil Sloppy Joes



Cooking Yellow Thai Tofu Curry



Vashon Island School District



Purple Broccoli, Kale, & Produce from Matsuda Farm



Tofu Butter "Chicken"

Walla Walla Public Schools

**3000
students
impacted!**

Use of Funds:

- Nutrition Services partnered with the culinary arts class to develop recipes for school menus
- Culinary arts teacher included a recipe contest into the protein section of the class
- Winning recipes included BBQ Tofu, lentil pasta, and parfait using homemade sun butter granola
- Improved and started school gardens throughout the district- expanded hydroponic lesson with horticulture teacher!

Continued Goals:

- Tofu and garden burgers will now be a regular menu item
- Expanded hydroponic system and the horticulture lesson will focus on herbs and vegetables that the students will grow to use in school recipes and salad bars
- Expanded partnership with a local farm that supports educational farm field trips for our kindergarten and first grade students. In the spring, the students visit the farm and learn all about farming and plant some produce. They return in the fall to harvest that produce. Now the district will start purchasing the produce the students grow!

Nutrition panel judging student plant-based recipes



**Walla Walla
School District**

Students prepare and serve recipes for cooking contest