



ROOTED IN EXCELLENCE

Dieringer School District

Dieringer School District is expanding cultural inclusivity in school meals by pairing globally inspired, plant-based recipes with intentional student engagement. Working alongside a dietetics intern, the nutrition team developed and taste-tested a hummus wrap with middle school students, using a familiar, culturally diverse food as an entry point for broader menu innovation. The program then expanded to include items such as chickpea falafel, seasoned lentils, carrot chickpea hummus, chana masala, and black bean burrito bowls, supported by targeted staff training to ensure successful implementation.

"One thing I observed was how new offerings were marketed definitely influence students' enthusiasm. We are lucky to have incredibly supportive admins who hyped it up to students."

Kelly Foley
Child Nutrition Manager



*Taste testing;
Hummus wrap
preparation*



More than 300 students took part in taste tests, and initial hesitation quickly turned into enthusiasm as positive peer feedback spread. Even menu naming played a key role in engagement. Students identified titles that appealed to them more than the standard "Vegan Patty," highlighting the impact of student-centered language.

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