



ROOTED IN EXCELLENCE

Northshore School District

OSPI recognizes Northshore School District for excellence in culturally inclusive meals. Northshore actively supports cultural diversity by offering daily vegetarian options at all grade levels and daily vegan options in all secondary schools to meet a wide range of dietary needs. The district features an ever-expanding variety of culturally inspired entrees, many of them scratch-cooked, reflecting global flavors and traditions.

In the 25–26 school year, additions to the menu include Chicken Bánh Mì, Feijoada with Rice, Jerk Chicken or Tofu with Mango Salsa, and Salmon Succotash with cornbread.



Jerk Chicken and Tofu Bánh Mì with Pickled Vegetables

"By providing clear photos of each day's meal options, we reduce uncertainty, increase comfort, and make our menus more accessible to all students regardless of language proficiency, cultural familiarity, or reading ability."

Juliana Fisher
Director of Food & Nutrition

Previous years brought the inclusion of meals such as Beef or Tofu Bulgogi Bowls, Gyros, Korean BBQ Pork, and Rajma Masala.

For the past three years, the district has also implemented daily picture menus which reflect a deep commitment to a truly inclusive meal program.

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This institution is an equal opportunity provider.*



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PUBLIC INSTRUCTION