

## Selah School District

Laurie Ozanich  
Director of Nutrition Services

Laurie joined Power Up Your Program with the goal of centering student preferences and promoting what school food really is in the Selah District. She turned feedback into flavor with a new menu item that brought the whole community to the table. Laurie started by listening—gathering ideas from migrant families at a district event and from the student MEChA (Movimiento Estudiantil Chicanx de Aztlán) club, who asked for more authentic options like asada and fresh salsas. Determined to bring this feedback to life, she set her sights on developing a new carne asada torta recipe.

Next, Laurie teamed up with Viera's Bakery who produced fresh bolillos, and brought it together with carne asada and a scratch-made tomatillo-avocado salsa. After taste testing the torta with students, the meal team launched the menu item in both the middle and high school! The new recipe went beyond the cafeteria, and the torta was brought to the district's Migrant Family night for community sampling. The result? A crowd favorite and a clear message that student and family voices matter. Laurie plans to continue working to incorporate global flavors on her student menus, while leveraging surveys, taste tests, and communication to keep growing community connections.



## Project Highlights

- Gathered feedback and ideas at the district's Migrant Family Night in December and from students in the MEChA club
- Worked with local bakery to source fresh bolillos for a carne asada torta
- Conducted student taste tests in a variety of settings— a health class, MEChA club meetings, and in the cafeteria
- Launched the carne asada torta on the menu in April and featured it for families at the spring Migrant Family Night
- Received excellent feedback!

