



Agra Culture Kitchen

2019 – 2020 HOT LUNCH PROGRAM

Agra Culture Kitchen Commitments

- Make healthy food accessible to all
- Provide options for every eating style and need
- Support local farmers & artisans
- Share and educate current food & health trends
- Show healthy, sustainable, & delicious go together
- Locally owned & operated in Minneapolis / Saint Paul
- We Are Your Kitchen: agra-culture.com

National School Lunch Problems

Serving processed and artificial foods = negative impacts on children

- Obesity
- Type 2 diabetes
- High blood pressure
- Heart disease
- Learning disabilities
- Behavior problems
- Depression and anxiety

Agra Culture Hot Lunch Program

Align health, taste and value by removing all of the below ingredients

- Trans fats & hydrogenated oils
- High-fructose corn syrup
- Hormones & antibiotics
- Processed & artificial sweeteners
- Artificial colors & flavors
- Artificial preservatives
- Bleached flour

Agra Culture Kitchen + Families

Communication required to develop a successful partnership

- Focus group discussions around existing lunch program – what worked and what did not
- Feedback needed from parents to develop a menu which excites both children and adults around taste, variety and value
- Goal to educate children around benefits of and how to eat healthy
- Expand a child's palate and willingness to try new food items