

Nutrition Success Story

Fresh and Made from Scratch

Max Aitken Academy

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When Max Aitken Academy was announced for construction, a team of dedicated individuals went to work! Their mandate was to serve fresh and made from scratch food. The board decided that they would always stick to fresh food and made from scratch no matter what obstacle came in their way. They have stayed with that mandate, and it has paid off. Max Aitken Academy is a K-8 school with a population of 570 students. They serve over half of their school population in the cafeteria every day. Students love the food! The most popular item for the middle school students are salads, and the most popular item overall is definitely their chicken stir fry! Max Aitken Academy says they can't keep yogurt and berries on the shelves. One important key ingredient is presentation. Food presentation is key. If it looks good, that's what they want! They have a homemade soup served every day with fresh rolls, and students are truly enjoying eating fresh and made from scratch food. They are now in the process of ordering two hydroponics grow towers so students can grow vegetables. We would like to celebrate Max Aitken Academy for being one of our nutrition success stories. Congratulations to Max Aitken Academy for making sure our students are healthy and for helping them make healthy choices. James Henderson, principal and Krista Page, Vice Principal, are proud supporters of this great program at their school, and are very proud of the team's hard work! We are proud to share their Nutrition Success Story!
