

Bringing Healthy, Local Food To School Lunches

Bistro Kids Founder Kiersten Firquain

When she saw the “convenient junk food” her son was eating at school, Kiersten Firquain did more than start packing a bag for him. She launched a whole farm-to-school program called [Bistro Kids](#) [1] to revamp how students eat, including menus that focus on fresh, local foods; visits from farmers; cooking lessons and school gardens. It serves 5,000 meals a day in Kansas City and St. Louis area schools and 6,000 snacks a day in YMCA after-school programs.

“I remember when the lunch ladies made everything from scratch, and my goal is to get that back,” she said in a recent interview with The Hartman Group. Read the entire interview by clicking [here](#) [2].

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<http://www.foodmanufacturing.com/blogs/2014/05/bringing-healthy-local-food-school-lunches>

Links:

[1] <http://www.bistrokids.com/>

[2] <http://hartbeat.hartman-group.com/article/526/Bistro-Kids-Bringing-healthy-local-food-to-school-lunches>