

## Mathematics Awareness Month

April is Mathematics and Statistics Awareness Month. Since the start of Mathematics Awareness Week back in 1986, the aim has been to increase the level of interest in the study of mathematics and increase the level of public understanding and appreciation for the wide range of applications for mathematics in fields as diverse as manufacturing, business and medicine. However, sometimes we overlook a daily activity that can help students not only advance their math skills but also establish
life skills. That activity is cooking. Cooking with recipes engages reading skills, comprehension and math. Recipes might include fractions, measuring and portioning-many of the basic skills students need to excel in math. Consider encouraging your child to select a few recipes he or she would like to make. Then, take some extra time to have fun and appreciate together the opportunity cooking brings to build a greater understanding and appreciation for mathematics.

Sodexo is committed to promoting healthier food choices and encourages students and families to use the USDA MyPlote to build healthy ond balanced meals.

## BREAKFAST

Everyday Choices: Assorted Cereal or Gluten Free Cereal

MONDAY: Assorted Poptart
TUESDAY: Assorted Muffins

WEDNESDAY: Waffles

THURSDAY: Bagel with Cream Cheese

FRIDAY: Banana Bread

Fruit/Juice and Milk offered Daily

## Fresh Pick Recipe

BAKED SWEET POTATO FRIES
WITH GARLIC-LEMON YOGURT DIPPING SAUCE

- 3 Sweet potatoes(cut in half/each half cut in 6 wedges/placed in cold water)
- $11 / 2$ T Olive oil
- Salt and pepper to taste
- 1 c Yogurt(plain/non-fat)
- 1 t Garlic (minced)
- $11 / 2$ T Lemon juice
- 1 T Chives(minced)
- 1 T Parsley(minced)

1. Prepare ingredients as directed.
2. Preheat oven to 425 degrees.
3. Drain potatoes and place on paper towel to absorb the water.
4. Spray baking sheet with oil Place wedges on baking sheet.
5. Drizzle the potatoes with the oil and desired salt and pepper.
6. Mix potatoes so they are evenly coated with the oil.
7. Place in oven for 30 minutes or until the potatoes are cooked and crispy on the outside.
8. In small bowl, mix yogurt, garlic, lemon juice, chives and parsley. Serve with the wedges as a dipping sauce.

Please contact:

