



WHAT OSBORN BRINGS TO THE TABLE

BALANCED, WHOLESOME MEALS EVERY DAY

All of our school meals are thoughtfully planned to meet USDA nutrition standards and fuel student success. Each meal features fresh fruits and vegetables, whole grains, lean proteins, and low-fat dairy. We proudly source all of our ground beef from local AZ ranches and are committed to using as many locally-produced ingredients as possible to bring fresher, more sustainable meals to our students.

HOMEMADE GOODNESS, FRESH FROM OUR KITCHENS

Our dinner rolls, sandwich buns, and breakfast muffins are lovingly baked from scratch right here in Osborn Kitchens. Thanks to our talented in-house bakers, students enjoy the comfort and flavor of homemade baked goods every week—made with care and quality ingredients you can trust.

HANDS-ON NUTRITION EDUCATION FOR EVERY STUDENT

Through our Registered Dietitian, Theresa, we offer interactive, age-appropriate nutrition education to all students. From classroom lessons to hands-on cooking experiences in our on-site learning kitchen, The Garden Café, students gain valuable life skills and a deeper understanding of how food fuels their bodies.