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Culinary High School Students Head to Washington, D.C. to Compete in National Healthy Cooking Competition Judged by Famous Chefs

Students to Meet with Education Secretary

CHICAGO, June 6, 2016 - High school students from across the country head to our nation's capital to compete in the 2016 Cooking up Change National finals where they will recreate their winning recipes for celebrity judges, including chefs Daniel Giusti (Brigaid, Noma, 1789) and Kwame Onwauchi (The Shaw Bijou) of Bravo's *Top Chef*.

Healthy Schools Campaign's Cooking up Change challenges high school culinary students to create healthy and delicious school meals within strict budgetary constraints of about \$1 per lunch. The winning teams from ten district competitions across the country will travel to the U.S. Department of Education in Washington, D.C. where they will vie for top honors by preparing and presenting their award-winning meals to a panel of national leaders, nutrition experts and celebrity chef judges. During their visit to D.C., the students will have the opportunity to visit D.C. sites and serve their meals to legislative leaders. Their meals will also be served in their respective school districts during the 2016-2017 school year.

In addition, Secretary of the Department of Education, John King, will be coming to the kitchen from 12:30 p.m. 1 p.m. on June 6 to meet the students and wish them luck before they start cooking.

With delicious recipes like Cajun Chicken Lettuce Wrap, Moroccan Stuffed Zucchini and Low Country Chicken and Collards Pilau, these high school culinary students will battle it out in the kitchen to see who will take home top honors and make their school districts proud.

"These students are not only participating in a healthy cooking competition, but they're also lending their voices to the political debate over school food," says Rochelle Davis, Healthy Schools Campaign's President and CEO. "They've shown that it's possible to work within the constraints of the national nutrition standards, and by taking a page out of their cookbook, we too can make healthy and delicious school meals a reality for all students."

The following students will represent their respective school districts and cities with the following meals:

Chicago

Chicago Public Schools
Washington High School

Neidy Mejia, Jalize Harmonponcedeleon and Marshawn Gibson
*Cajun Chicken Lettuce Wrap, Roasted Corn Relish,
Deconstructed Peach and Yogurt Pizza*

Dallas

Dallas Independent School District
Wilmer-Hutchins High School

Jeremy Tezano and Paloma Quiroga
*Chicken Parmesan Sandwich,
Green Beans with Cherry Tomatoes, Banana Dip Bites*

Detroit

Detroit Public Schools
Golightly Career and Technical Center

Katelynn Lewis, Ray Adams, III and Jalen Harris
*Low Country Chicken and Collards Pilau,
Country Cole Slaw, Peanut Butter and Cracker Stackers*

Houston

Houston Independent School District
Barbara Jordan High School

Lilian Morua and Rocio Morin
*Chicken Philly Sandwich with Sautéed Onions,
Peppers and Cheese, Cucumber and Onion Salad,
Yogurt Parfait with a Graham Cracker Crust and Pineapples*

Los Angeles

Los Angeles Unified School District
Santee Education Complex

Jennifer Perez, Tochtli Espinoza and David Martinez
*Sweet Potatoes Chicken Quesadilla,
Healthy Slaw with Cumin-Lime Crema,
Grilled Pineapple Downtown*

Orange County, Calif.

Santa Ana Unified School District
Valley High School

Rosa Aguilar, Daisy Lagunas and Mariah Macias
Moroccan Stuffed Zucchini, Moroccan Salad, Spiced Pear Cups

Owensboro, Ken.

Daviess County Public Schools District
Apollo High School

Abigail Faulls, Elizabeth Hardy and Rachel Hunter
*Chicken Alfredo with Roasted Vegetables, Garden Salad, Mixed
Fruit*

Phoenix

Deer Valley Unified School District
Barry Goldwater High School

Leslie Rodriguez-Mada and Alanja Knight
*Taco-Burrito, Sautéed Green Beans and Carrots,
Peanut Butter and Banana Cup*

St. Paul

St. Paul Public Schools
Harding High School

Chinue Yang, Xia Vang and Kaylyn Vang
*Thai Peanut Chicken Lettuce Wraps, Cucumber Salad,
Pineapple Crisp*

Wichita

Wichita Public Schools
South High School

Nina Khonsaythidet and Jessica Tafolla
*Barbecue Chicken Pizza Quesadilla, Steamed Vegetables with
Blue Cheese Dressing, Frozen Strawberry Yogurt Bananas*

Cooking up Change is generously supported by a team of sponsors including National School Nutrition Partner, Aramark; Official Culinary Partner, the James Beard Foundation; Official Travel Partner, Southwest Airlines; and Silver Sponsor, the American Federation of Teachers.

ABOUT HEALTHY SCHOOLS CAMPAIGN

Healthy Schools Campaign (HSC) is a nonprofit organization dedicated to ensuring that all students, regardless of socioeconomic background, have access to healthy school environments where they can learn and thrive. HSC advocates for policies and practices that put this mission into action. In addition to Cooking up Change, HSC's programs include Space to Grow, an innovative partnership to transform Chicago schoolyards into vibrant outdoor spaces; the Green Clean Schools program which helps schools clean better, smarter and safer; the National Collaborative on Education and Health, dedicated to increasing collaboration between the health and education sectors; and more. For more information, visit www.cookingupchange.org.

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