

Carter G. Woodson School K8 Lunch Menu December 2025

Monday	Tuesday	Wednesday	Thursday	Friday
December 1	December 2	December 3	December 4	December 5
Cheese or Hamburger Pizza Carrot Sticks w/ Ranch Fresh Garden Salad Pineapple Tidbits Variety of Milk	Beef Hot Dog on Bun Potato Wedges Fresh Banana Variety of Milk	Chicken Tenders w/ Ranch Cup WG Roll Steamed Broccoli Chilled Peaches Variety of Milk	Mac & Cheese WG Roll Green Beans Fresh Apple Variety of Milk	Cheeseburger on WG Bun Baked Beans Mandarin Oranges Variety of Milk
December 8	December 9	December 10	December 11	December 12
Cheese or Hamburger Pizza Carrot Sticks w/ Ranch Fresh Garden Salad Pineapple Tidbits Variety of Milk	Beef Tacos w/ Cheese, Lettuce, WG Rice Pinto Beans Fresh Banana Variety of Milk	Chicken Bites w/ Honey Mustard Dipping Cup WG Roll Steamed Broccoli Chilled Peaches Variety of Milk	Beef Hot Dog on WG Bun Potato Wedges Fresh Apple Variety of Milk	Chicken Sandwich on WG Bun Green Beans Mandarin Oranges Variety of Milk
December 15	December 16	December 17	December 18	December 19
Cheese or Hamburger Pizza Carrot Sticks w/ Ranch Fresh Garden Salad Pineapple Tidbits Variety of Milk	Orange Chicken Bites WG Roll Potato Wedges Fresh Banana Variety of Milk	Spaghetti WG Roll Steamed Broccoli Chilled Peaches Variety of Milk	Chicken Nuggets WG Roll Green Beans Fresh Apple Variety of Milk	No School
December 22	December 23	December 24	December 25	December 26
No School	No School	No School	No School	No School
December 29	December 30	December 31		
No School	No School	No School		

Nutrition Byte

Stop the Spread of Germs - Wash Your Hands!

Did you know December 1-7 is Handwashing Awareness Week? Handwashing is one of the best ways to stop the spread of germs that cause illness. Make sure to wash your hands well by using these steps (**Nutrilink:** fightbac.org):

- Wet your hands with running water. Add soap.
- Lather your hands with soap. Wash all surfaces on hands.
 Wash carefully between your fingers, around the tops and palms, over wrists, and under fingernails.
- Scrub your hands for at least 20 seconds.
- Rinse your hands well under running water.
- Dry your hands with a clean, disposable paper towel.
- Turn off the faucet using the disposable paper towel instead of your clean, bare hands.

When should you wash your hands?

- Before, during and after you prepare a meal or before eating
- After handling raw meat, poultry, seafood, eggs or flour

*Menu subject to change.

- After blowing your nose, coughing or sneezing
- After using the bathroom
- Before and after caring for someone at home who is sick with vomiting or diarrhea
- Before and after treating a cut or wound
- After changing diapers or cleaning up someone who has used the bathroom
- After touching an animal, animal feed, or animal waste
- After handling pet food or pet treats
- After touching garbage

