



Collegiate Kitchen FAQ

A conversation with Bobby's Food Co.

How will this lunch program be different than any other program in Topeka?

This program focuses on two different aspects of a good lunch: the actual food that children are eating, along with integrating the week's menu with education about the origin, region, and culture of the meals.

What is your background and training?

I have been a licensed caterer for 13 years and a local food trailer operator for nine years. I started Bobby's Food Co. in 2009 and throughout the years I have focused on my background of being a local, self-taught chef inspired by the seasonal foods around me. Kansas has many wonderful, indigenous veggies, fruits and proteins.

What does nutrition mean to you?

Nutrition is eating a wide array of food that is interesting, tasty and sometimes new. Nutrition is trusting before you take that first bite and I embrace this concept 100%. Nutrition is what keeps us powered-up, alert and ready-to-go. Balance is key.

Why should a school lunch program be nutrition-dense?

The program needs to be nutrition-dense because we need to make sure that while in our care, children literally have the best food that we can provide. Nutrition puts everyone on the same playing field mentally, physically, and emotionally. We will have all four food groups presented front and center in every meal: fruits, grains, veggies, and proteins.

How do you describe the menu and food selections?

The food is eclectic, nutritious and fun. We are trying to hit a wide array of options that not only nourish the belly but also the mind. We want to inspire kids through food. This is why the education side of this program is so unique and important.

How will diversity be experienced by your food?

We offer weekly menus inspired by different continents, countries and regions of the world. Our vegetarian offerings will be the best in the state, maybe the nation!

What is your definition of success for this program?

My definition of success is when a kiddo comes up to me and tells me that that food was AWESOME and that that is the first time they have ever tried it. Small victories lead to bigger and better things. I look forward to seeing first-hand what exposure to great food will do for the imagination and growth of a child's mind, body, and soul.

