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San Tan Charter School's Newly Expanded Partnership with Intentional Foods, PreK through Sixth Grade Students Will Bring Delicious, Low Sugar and Allergen-Free Hot Lunches to

The Partnership Complements San Tan Charter School's "Whole Child" Approach to Education that Includes Emphasizing a Low Sugar Diet and Physical Education Every Day

GILBERT, Arizona—Thanks to a recently expanded partnership with Intentional Foods, PreK through sixth-grade students at San Tan Charter School in Gilbert will be served tasty hot school lunches that are also low in sugar, high in nutrition and free from common allergens.

As Sarah Laramie, the K-6 Principal at the Buckner campus noted, for the last few years Intentional Foods has provided food for San Tan Charter School's teacher gins and family events.

In order to further advance the school's "whole child" approach to education—which Laramie said includes having physical educational classes every day and encouraging a low sugar diet with firm boundaries for sugary items that are served on campus—the school recently partnered with Intentional Foods to be their exclusive PreK-6 lunch caterer, starting with the 2020-2021 school year.

"One of the things that we believe at San Tan is 'active bodies mean engaged minds,'" Laramie said.

"Our nutrition policy is quite simple, students need proper nutrition to run their bodies. Good quality protein fuels the body far better than a sugary snack."

Chef/Noel, Executive Chef and Co-Founder of Intentional Foods, said students will be able to choose from a variety of options for their lunches, all of which are free of the eight most common food allergies: peanuts, tree nuts, soy, dairy, wheat, seafood, shellfish and sesame.