

ASDSA FAQ – Lunches

Tentative Menu – Subject to Change



May 27

Mesquite Grilled Chicken Quarters
Housemade Potato Salad
Veggie Trays
Cornbread Muffins
Watermelon
Lemon Bars & Raspberry Bars

May 28

Seafood Quiche or Artichoke Heart Quiche
Garden Salad
Fresh Homemade Rolls
Oatmeal Raisin or Snickerdoodle Cookies

May 29

Oriental Chicken Salad - Vegan option available
Hearty Vegetable Soup
Assorted Crackers
Apple Spice Cake with Cream Cheese Icing

May 30

Fresh Vegetable Alfredo or Vegan Marinara Sauce
served over Penne Pasta
Caesar salad
Garlic Toast
Our Famous Double Fudge Brownies

June 1

Spanakopita
Tabouli Salad
Spring Mix Greens with Fresh Fruit
Pecan or Pumpkin Pie

June 2

Boneless BBQ Chicken or Bocca Burger
Fresh Vegetable Pasta Salad
Fresh Fruit & Garlic Toast
Our Famous Double Fudge Brownies

June 3

Homemade Vegetable Beef & Barley or Tomato Mushroom Soup
Sandwiches on our Homemade Bread served with chips
Choice of Turkey Breast, Ham & Cheese, Vegetarian or Vegan
Peach Berry Crisp with fresh whipped cream





June 4

Layered Mexican Casserole
Vegan option available
Garden Salad with assorted house dressings
Tortilla Chips and Homemade Salsa
Chocolate Chip or Molasses Cookies

When are ASDSA lunch breaks?

ASDSA lunches will be catered by Dianne's Catering and are inclusive within course costs. Lunches will be served from 11:25 through 12:50, with each class being assigned a thirty-minute lunch period. Four lunch group shifts will contain approximately 25% of each day's attendance. Each class will be assigned a lunch break based on balancing the numbers that occupy the lunchroom at any one time.

Your instructor will be informed of and announce your assigned lunch group.

-  Group 1 lunch break: 11:25-12:05
-  Group 2 lunch break: 11:40-12:20
-  Group 3 lunch break: 11:55-12:35
-  Group 4 lunch break: 12:10-12:50

Again, your course instructor will announce your lunch group in class.

Why can't participants go to lunch when they want?

Maximum lunchroom capacity is 320. On some days, ASDSA attendance can be over 700. A shift lunch schedule accomplishes a number of goals:

- 1) Shorter lines mean less waiting and increased efficiency.
- 2) Lunchroom capacity is not exceeded and there is more available seating.

Why are lunch breaks so short?

ASDSA's Steering Committee opted for a shorter instructional day versus a longer lunch period. Longer lunch periods tempt participants to dash-and-dine. Tardy returns to class abound when the dash-and-dine scenario is played out. Save fuel, reduce traffic, reduce pollution, shorten the instructional day, reduce interruption to instruction due to tardiness, maximize collegiality, etc.

Why are ASDSA lunches catered? Why can't participants bring their own lunches or drive to nearby restaurants?

ASDSA's Steering Committee feels that catered lunches accomplish a number of goals:

- 1) Increased collegiality and professionalism.
- 2) An energized, positive setting.
- 3) An on-campus lunch period that shortened the instructional day while helping to eliminate tardy returns to class.
- 4) Reduced traffic, fuel expenditure, and pollution.
- 5) Most participant feedback supports the concept of catered lunches.

I don't like what's on the menu; can I be exempted from paying for the lunches?

ASDSA does not negotiate itemized costs on a per participant basis. Academy costs are all-inclusive in course costs; however, attendees should bear the following in mind:

- 1) The PTSA concession will be open throughout the Academy and offers an onsite alternative to those who do not wish to eat the lunch provided.
- 2) Professional and continuing education costs are tax deductible. Whether a participant chooses to eat a catered lunch or not, his/her course cost can be fully recouped as a continuing education deduction when filing federal tax returns.
- 3) Even with catered lunches, ASDSA credits, on average, continue to be among the most affordable continuing education credits available in Alaska.

Wouldn't the elimination of catered lunches be a great way to save the District money?

ASDSA catered lunches have nothing to do with and zero impact on the ASD's budget. The cost of a catered lunch is borne by voluntary registrants within course costs. Course costs are eligible for and deductible as continuing education expenses when filing federal tax returns. Please check with your tax professional for greater details.

What about special lunch needs?

ASDSA catered lunches have everyday options for both vegetarian and vegan meals. The ASDSA committee is happy to provide this option to the academy participants. For any specific questions with regard to meals please contact the caterers at the academy.