

Lexington Three's Child Nutrition staff received culinary training June 25th through 27th at the University of South Carolina. The training focused on scratch cooking, food safety, and recipe development using locally-purchased fresh fruits and vegetables. (Lexington Three currently purchases fresh fruits, vegetables and proteins from local farmers and incorporates these ingredients into our school meals.)

"I am extremely proud of our staff for taking part in the wonderful culinary training provided by the University of South Carolina's School of Hospitality and Tourism Management," said Todd A. Bedenbaugh, Chief Operations Officer for Lexington School District Three. "This training is a testament to the hard work and dedication of our Child Nutrition employees to improve their skills and provide excellent meals for our Panther students and staff."

Lexington Three also recently received recognition from the U.S. Department of Agriculture (USDA) Food and Nutrition Service (FNS) Office in collaboration with Action for Healthy Kids (AFHK) for improving the nutritional quality of our school meals. In addition, Lexington Three's Office of Child Nutrition received the SFA Lunch Trailblazer Award for its work over the past year.



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