



## **Open Enrollment Deadline: March 1, 2025**

### **Sibling & New Student Open Enrollment - Limited Slots Available**

Due to recent changes in Open Enrollment Law, all new student applications (including siblings of current College Community students) must be received by March 1, 2025. Please note resident district release is required after March 1st. Applying before the March 1 date is important as fewer districts are granting releases after the deadline due to enrollment pressures.

**Sibling Enrollment:** If you wish to enroll a sibling of a current College Community student who resides outside district boundaries, please submit your application by March 1, 2025.

**New Student Enrollment:** College Community is also accepting a limited number of new open enrollment applications at each grade level. These applications will be processed on a first-come, first-served basis, depending on classroom and program availability. The deadline for new student applications is also March 1, 2025.

### **Enrollment Process:**

1. **Application Deadline:** Open enrollment applications are due by March 1, 2025. Applicants after this date may not receive release from home resident district.
2. **Resident District Release:** While not required before March 1st, obtaining a release from your resident district's board *after March 1* is required.
3. **College Community Board Approval:** Applications will be reviewed by the College Community Board and will be processed first come, first served.
4. **Space Availability:** Open enrollment approvals are contingent upon classroom and program space, as determined by the College Community Board.
5. **Enrollment:** Students with approved open enrollment applications will begin classes at College Community on August 25, 2025. This application is for the next school year.

[CLICK HERE](#) for Open Enrollment information

## **G.I.R.A.F.F.E. Awards**

Congratulations to the following staff members who were recently awarded the College Community G.I.R.A.F.F.E. Award. The College Community Great Innovation Recognition Award for Future-Focused Educators Award was developed to recognize educators for their efforts in living out our culture of innovation.

Sara Koppenhaver – 9<sup>th</sup> Grade Center  
Amy Schrantz – Creek  
Katie Brown – Crest  
Dr. Doug Wheeler – District Office  
Lisa Gammon – Heights  
Jordan Holub – High School  
Dona Howe – Hill  
Amy Miner – Hill  
Amy Beach – Ridge  
Whitney Luepke - Ridge

Matt Sima – 9<sup>th</sup> Grade Center  
Aubree VanTienderen – Creek  
Jackie Woodland – Crossing  
Holly Sojka – Early Childhood Center  
August Hadenfeldt – High School  
Sadie Widmer – High School  
Beth Mehmen – Hill  
Dean Bekiaris – Point  
Nicole Greazel – Ridge

## **Sign Up for Prairie Backpack**

Sign up for Prairie Backpack! By signing up you will be notified of school sponsored activities, non-profit events and community opportunities. You will also be notified when new items have been added to Prairie Backpack. The sign-up button is located at the top of the page.

[Click Here](#) to sign up!

## **Preliminary AK/Kindergarten Enrollment for the 2025-2026 School Year!**

Preliminary Registration for 4-year-old Preschool, Kindergarten and AK for the 2025-2026 school year is now open! [Click here](#) for more information.

## **Has your child asked you, “Why are condiments limited for lunch?”**

Current regulations require schools to meet Sodium Target 1A for school lunch. These limits, which apply to meals on average over the school week, are shown in the tables below:

Age/Grade Group	Target 1A: Effective July 1, 2023-June 30, 2027
Grades K-5	≤ 1,110 mg
Grades 6-8	≤ 1,225 mg
Grades 9-12	≤ 1,280 mg

Based on sodium targets for grades K-5: ≤ 1110 mg sodium limit per 5-day week equals approximately 222 milligrams of sodium per lunch per day. Below is a lunch menu planned

based on the requirements of serving sizes and components for child nutrition programs: Hamburger on a bun, lettuce-tomato-onion, baby carrots, seasoned or unseasoned oven fries, whole apple, milk. (Calculating the weekly totals based on the maximum meal

- All natural ground beef patty with sodium free seasoning blend = 61 mg sodium
- Whole grain, reduced sodium hamburger bun = 90-100 mg (Size of bun based on grade level.)
- Fresh lettuce-tomato-onion = 7 mg
- Fresh baby carrots 1/2 cup = 7 mg
- Reduced sodium seasoned oven fries 1/2 cup = 210 mg **or** Unseasoned oven fries = 30 mg
- Fruit 1 small apple = 2 mg sodium
- 8 oz. plain skim or 1% milk 105 mg sodium or 8 oz. chocolate skim milk = 210 mg
- 1 (9 gram) ketchup packet = 95 mg of sodium
- 1 (.75 oz.) lite ranch cup = 190 mg of sodium

**This meal equals approx. 300-882 mg of sodium.** \*Based on a student's choices. A serving of each item may be taken as part of a meal.