Student Nutrition Services

Hunger Action Summit
The Department of Nutrition Services creates an equitable food system for the Oakland community.

We make the difference in the lives of our students by ensuring they are prepared for learning by:

- Providing delicious, fresh, high-quality food
- In an environment that honors their needs and differences
- By adults who are hard-working, self-motivated and student-focused.

We believe in:

- Exceeding national standards when creating culturally responsive meals and menus;
- Identifying resources to increase access to healthy food; and
- Providing effective and efficient service in a family-centered environment.
Nutrition Services by the Numbers
2017-18

Meals Provided at Schools
- Lunch at all schools
- Breakfast at 77 schools
- Supper at 22 schools
- After School Snack at 60+ schools

Meal Provided at CDC’s
- Breakfast, Lunch, & Snack

Produce Markets at 15+ Schools

Services provided by over 200 employees
represented by three unions (AFSCME, SEIU & UAOS)
Taste Test at West Oakland Middle School

CALIFORNIA THURSDAYS
In the 2014-15 School Year, OUSD invested $2,374,558 in the local economy.
Increasing Access to Meals

Implementation of CEP 73/86 Schools

Serving Meals When Students Need Them

Meal Donations
Central Kitchen, Education Complex
& Instructional Farm
SNS Vision, Mission, Beliefs

**Vision**

Student Nutrition Services is a student centered, equitable, and financially stable school food ecosystem that provides dignified meal experiences and engages all students in eating fresh, healthy food.

**Mission**

Everyday we nourish our students with quality food that enables them to live healthy lives and thrive inside and outside the classroom, and we innovate to strengthen SFUSD’s school food eco-system.

**Core Beliefs**

**Equity:** Hungry students have a difficult time learning and school meals help close the achievement gap by providing the nourishment needed to learn.

**Community:** Meal times provide opportunities to foster a fun and supportive environment that emphasizes a sense of community.

**Wellness:** School meals can relieve hunger, promote health, and encourage students to develop positive eating habits for life.

**Partnership:** Partnerships inside and outside of the school building are essential to achieving our vision.

**Accountability:** A thriving workforce, modernized business infrastructure, and innovative mindset will create more financial stability.
Student Nutrition Services
By the Numbers

- Meals provided to 56,000 students
  - Breakfast
  - Lunch
  - Supper
  - Snack
- 123 Campuses (Early Education- 12th Grade)
- Services provided by over 200 employees
- Majority of meals provided by outside contractor
Good Food Purchasing Policy

- Adopted by the School Board in 2016
- Prioritized food procurement in five value categories: local, sustainable, fair, humane, and nutritious
- GFPP language incorporated in all food bids and RFPs
- Baseline analysis 2015-16 in process
- Culinary Manager currently working on 2017-18 report

Menu Improvements

- Over 30 new recipes tested with students in the 2017-18 school year
- 2018-19 Refresh menus:
  - More variety (2 week cycle instead of 1 week cycle)
  - Over 20 new menu items including entrees and fresh vegetable sides
- Culinary training for over 200 SNS staff as part of back to school
- EED Regional Kitchen now purchasing directly from local farms and producers:
  - Organic melons, strawberries, zucchini, winter squash, and more from Coke Farms in San Juan Bautista, CA (served daily)
  - Organic grass fed beef from Mindful Meats in Sonoma, CA (served 1x per month)
Increasing Access

- Implementing CEP at over 50 sites
- Serving meals when & where students want them
  - Breakfast After the Bell
  - Vending Machines
  - Grab N Go Service Carts
- Creating welcoming spaces for students
Breakfast After the Bell & Supper

Our goal is to provide meals to students when they need it and in a way that eliminates the stigma associated with school meal programs.
Our goal is to bring meals to students when & where they need them.
Cafeteria Space Redesigns

Our goal is to design welcoming, attractive, & functional cafeteria spaces for our diverse community of students.

WHY CAFETERIAS?

A successfully designed cafeteria space will help to promote good eating habits and provide access to high quality nutritious food.
Questions?

Jennifer LeBarre,
Executive Director
lebarrej@sfusd.edu

Check us out at: http://www.sfusdfuturaedining.org/about/