



**OAKLAND UNIFIED
SCHOOL DISTRICT**

Community Schools, Thriving Students

Nutrition Services

Rethinking School Lunch Oakland Study & Good Food Purchasing Policy



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Free and Reduced Lunch – Qualification Statistics

71.50%

District average for Free and Reduced lunch qualification

73.39%

District elementary school average for Free and Reduced lunch qualification

78.54%

Study subset average for Free and Reduced lunch qualification

Facilities Distribution – District-wide Elementary Schools

35%

% of elementary school sites with a **cooking kitchen**

11%

% of elementary school sites slated to have Finishing Kitchen by the time the Central Kitchen is operational

54%

% of elementary school sites that will require upgrade in facilities after the Central Kitchen is operational

Facilities Distribution – Study Subset

31%

% of elementary school sites with a **cooking kitchen**

19%

% of elementary school sites slated to have Finishing Kitchen by the time the Central Kitchen is operational

50%

% of elementary school sites that will require upgrade in facilities after the Central Kitchen is operational

Data Collection:

- **54 in-depth interviews with personnel across 16 sites & central office**
- **110 Parent Focus Group Participants**
- **Observed approximately 7,000 students**
- **California Health Kids Survey Data**

(1) Student and family risk of hunger as a dominant need at sites with high FRL %. Most sites can only respond to this need through the school meal program.

(2) Facilities impact the current school meal program's capacity to this need and parent perception of the quality of the program.

- We observed a high occurrence of students *not eating* at sites with risk of hunger but no capacity for fresh food.
- Parents at sites with fresh food (cooking kitchens) are more likely to perceive the school meals as healthy.

Recommend:

- Expand access to free meals where possible.
- Examine additional site needs for RSLO's full implementation (kitchen upgrades) now.
- Link revenue generating activities (catering) to engagement.

Next Steps

- Research will support Wellness Policy revision process and Food Bank strategic planning process.
- Research is expanding into four other districts statewide allowing for comparative analysis and insight.

Evaluating Progress



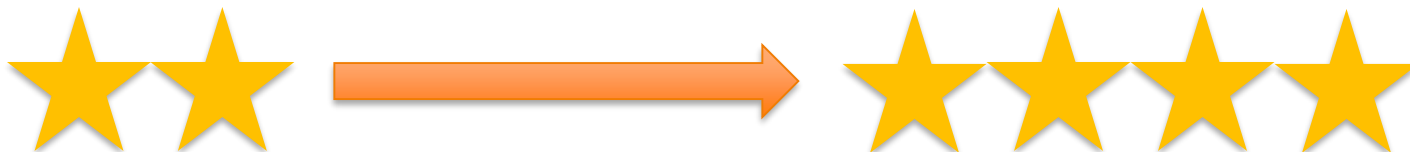
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<https://goodfoodpurchasing.org/>



OUSD Nutrition Services has worked with the Center for Good Food Purchasing to evaluate food procurement since 2014.

- Between 2012 and 2017, OUSD Nutrition Services moved from a 2 star rating to a 4 star rating, of a total of 5 possible stars.
- OUSD currently procures approximately *30% of all food items locally* and has more than doubled humane, sustainable, and fair purchases as a result of implementing programs like California Thursdays.





★★★★★
21 points



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**LOCAL
7pts.**



More than 30% of our purchases come from regional companies, including nearly \$250,000 per year from small and mid-sized producers. Programs like California Thursdays and Produce Markets create more opportunities for us to directly support regional producers and connect our students with the farmers who grow the plums, carrots, strawberries, and more on their plates!

**SUSTAINABLE
4pts.**



Between 2014 and 2016, we reduced our carbon and water footprint by over 20% through our less meat, better meat strategy. We are also tackling food waste through our Food Share Table program, on-site composting at every school, and donation of excess food to local non-profits to help us ensure leftover good food is put to good use!

**FAIR
4pts.**



We are proud to provide good jobs with living wages and benefits to our nutrition services employees, and recognize our role to help ensure that workers who harvest, process, pack, and deliver food to our schools are also treated well by their employers. We source as much as possible from responsible employers, such as Foster Farms Chicken, Berkeley Farms Dairy, Fresh Express, and ALBA Organics.

**HUMANE
2pts.**



Over 15% of meat, dairy and egg products we purchase are higher animal welfare products, a high bar among school districts nationwide. We've also focused on sourcing animal products that minimize antibiotic usage because it's good for farm animals and good for health.

**HEALTHY
4pts.**



Healthy meals for our 50,000 of students is our top priority. We purchase the highest quality items as possible, prepare them to maximize their nutritional value, and encourage healthy choices in our cafeterias.



EVERY STUDENT THRIVES!



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