



# Nutrition Services Feasibility Study

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Center for Ecoliteracy  
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Final

# **OUSD Meal Program Overview**

**Oakland Unified School District (OUSD) Nutrition Services provides meal service to:**

- 101 K-12 schools and 3 charter schools through the National School Lunch Program (NSLP)
- 20+ Early Childhood Education centers through the Child Care and Adult Food Program (CACFP)

# **OUSD Meal Program Overview**

**7 million meals annually**

# **OUSD Meal Program Overview**

**Operates 90 cafeterias (one cafeteria can provide service to 2-4 schools)  
70% of OUSD students qualify for free/reduced meals**

We offer:

- Lunch at all schools
- Universal Free Breakfast is served at 95 schools (54 Elementary, 20 Middle, and 19 High School)
- After school snack is served at 75 schools (47 Elementary, 15 Middle, and 13 High School)
- After school supper is served at 9 schools (6 Elementary, 2 Middle, and 2 High School)

Daily we serve at K-12 schools:

- 7,300 breakfasts
- 21,300 lunches
- 8,400 snacks

# OUSD Meal Program Overview

- Harvest of the Month education program at 37 schools
- Salad Bar Program at 67 schools (40 Elementary, 14 Middle, and 13 High School) or at 55 cafeterias.
- Produce Markets at 22 schools (21 Elementary, 1 K-8, and 1 High School)
- Fresh Fruit & Vegetable Program at 22 Elementary Schools
- Provision II Breakfast and Lunch at 46 schools (32 Elementary, 11 Middle, and 3 High School)
- Guided by Federal National School Lunch Regulations, State Laws, and Wellness Policy Nutrition Administrative Regulations
- Nutrition Services has approximately 250 employees (AFSCME, UAOS, SEIU, and Confidential)

# Esperanza







# Nutrition Education

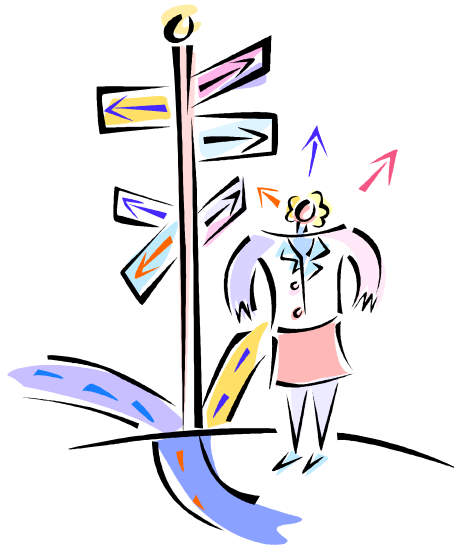
- Harvest of the Month
- Oakland Eats Garden Fresh
- Produce Markets





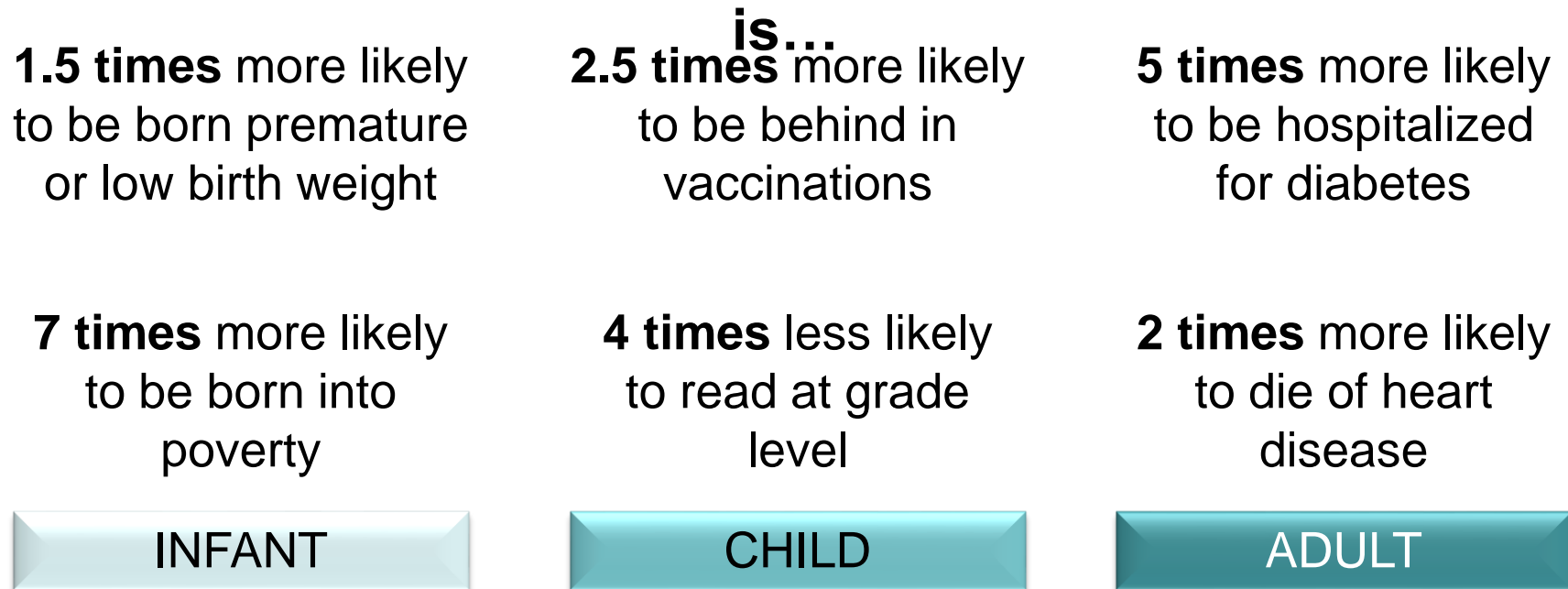
# Still Not Enough

- Processed and prepared food pervasive
- Students, parents, & community not satisfied
- Knew more must be done but how?



# Racism, Income, and Place Impact Health

**Compared to a White child in the affluent Oakland Hills, an African American born in West Oakland**



**Cumulative impact:**  
15 year difference in life expectancy

# Strategic Plan





**CENTER FOR  
ECOLITERACY**

# RETHINKING SCHOOL LUNCH

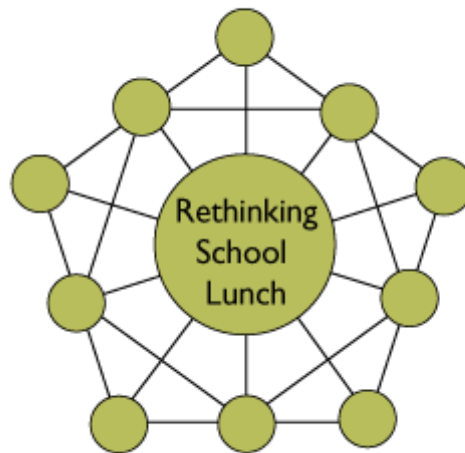
A planning framework from the Center for Ecoliteracy

SECOND EDITION



CENTER FOR ECOLITERACY

**FOOD AND HEALTH**  
**WELLNESS POLICY**  
**TEACHING AND LEARNING**  
**THE DINING EXPERIENCE**  
**PROCUREMENT**



**FACILITIES**  
**FINANCES**  
**WASTE MANAGEMENT**  
**PROFESSIONAL DEVELOPMENT**  
**MARKETING AND COMMUNICATIONS**



# Bring in the Experts

- Center for Ecoliteracy
  - Evans & Brennan
  - David Binkle
  - Steve Marshall



80%

Students in a federal study who cited long lunch lines as an issue in school cafeterias

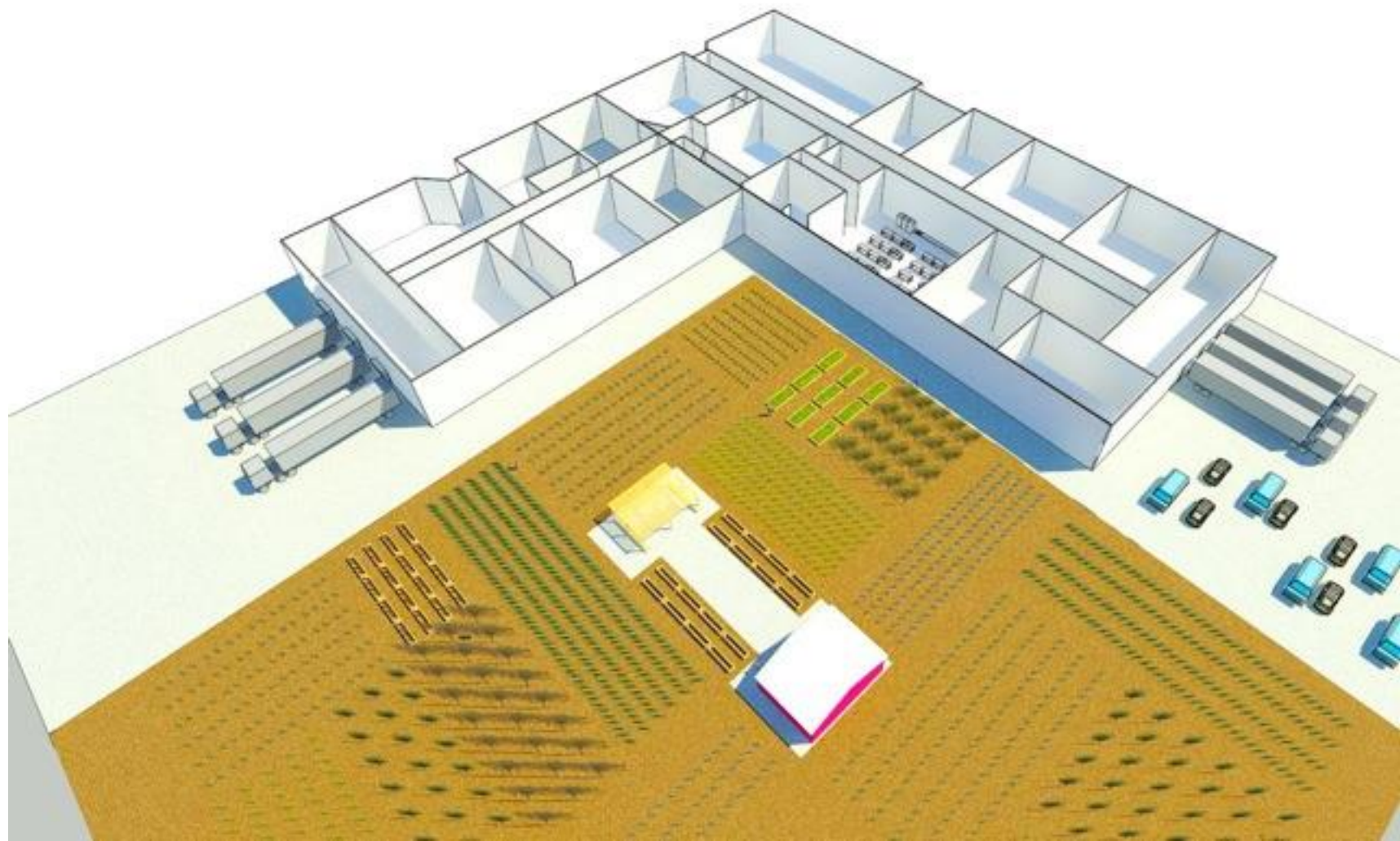


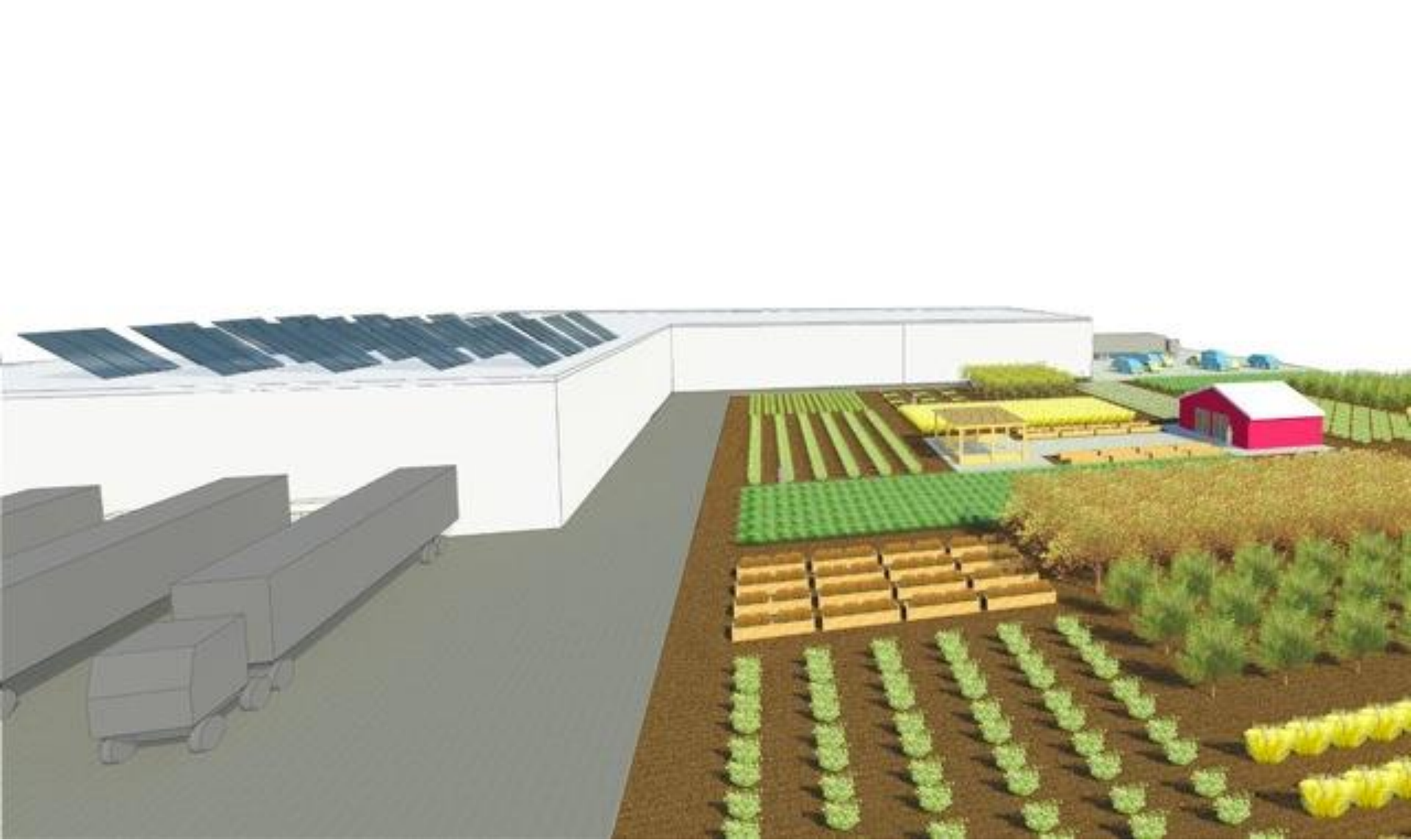
## FACILITIES

### THE GOAL

To create dining facilities that offer fresh, locally grown food, while serving as inviting places to eat as well as learning centers that support classroom lessons.







**88%** Nutrition services directors who cite money as their most pressing problem

**72%** Reimbursable lunches that cost more to produce than the reimbursement rate

# FINANCES

## THE GOAL

To make the shift to fresher, healthier, more nutritious food financially viable.





1 in 3

U.S. children ages 2–19 who are  
overweight or obese

3  
TIMES

Increase in percentage of obese young  
people between 1980 and 2008

## FOOD AND HEALTH



### THE GOAL

To offer nutritious, appealing school meals and effective education about nutrition so that students can achieve their full academic potential and learn to make healthful choices.



**19.5**  
**MILLION**

Schoolchildren receiving free or reduced-priced lunches in U.S. each day

**CONFIDENTIALITY MATTERS.** Swipe cards or PIN systems provide privacy for all kids, including those on free or reduced-price meal programs.



# THE DINING EXPERIENCE



## THE GOAL

To create an inviting dining ambience that encourages healthy interaction and healthy eating—a place that students enjoy, that makes the lunch period a time they look forward to, and that helps them feel safe and valued at mealtime.

**1,500**  
MILES

Average distance  
conventionally sourced  
food may travel to reach the  
school cafeteria

**9,000**

Approximate number of schools  
participating in farm-to-school programs  
that establish relationships between  
local farms and schools

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## PROCUREMENT

### THE GOAL

To find practical ways to supply the school meal program with healthy, fresh, local, and sustainably grown produce and products.



**\$600**  
**MILLION**

Estimated amount lost per year  
in food waste in the National  
School Lunch Program

**18,670**  
**POUNDS**

Lunch trash generated per  
year by the average  
elementary school

# WASTE MANAGEMENT

## THE GOAL

To initiate a waste management program for school lunch that reduces waste and helps students understand the need to conserve natural resources.



80%+

Food service staff members who can probably transition to improved and more demanding food preparation models, given appropriate programs of professional development



# PROFESSIONAL DEVELOPMENT

## THE GOAL

To provide nutrition services staff and teachers with the professional training and support they need to offer meals featuring fresh and local food and to teach students about the relationship between food, health, and the environment.















# Recommended Next Steps

- Funding Strategies
  - Local support
  - State & Federal funding sources
  - Philanthropic programs
- Policy & Procedural Changes
  - Meal times
  - Ordering
- Exploring Partnerships
  - Local businesses & organizations

# Special Thanks

S.D. Bechtel, Jr. Foundation  
&  
TomKat Charitable Trust

QUESTIONS???