

Oakland Unified School District

Board of Education 1011 Union Street, #940 Oakland, CA 94607 (510) 879-1944 boe@ousd.org E-Mail http://www.ousd.org

Legislation Details (With Text)

File #: 14-0761 Version: 1 Name: Professional Services Contract - Community

Alliance With Family Farmers - Nutritional Services

Department

Type: Agreement or Contract Status: Passed

File created: 4/10/2014 In control: Finance and Human Resources Committee

 On agenda:
 5/14/2014
 Final action:
 5/14/2014

 Enactment date:
 5/14/2014
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 14-0765

Title: Ratification by the Board of Education of a Professional Services Contract between the District and

Community Alliance With Family Farmers, Davis, CA, for the latter to: I. provide technical assistance, do outreach to appropriate growers and producers, and facilitate product through the supply chain in order to meet the District's objectives on local sourcing for the CA Thursdays program, product categories include chicken, beef, fresh produce and cut produce blends; II. create farmer trading cards for the local producers featured in the CA Thursdays menu entrees; and III. work with the District to design and lead monthly 'Food Rules' trainings for District food service staff; organize and lead monthly taste tests of local produce and lessons on local agricultural production for District food service staff, through the Nutrition Services Department, for the period March 1, 2014 through June

30, 2014, in an amount not to exceed \$1,500.00.

Sponsors:

Indexes:

Code sections:

Attachments: 1. 14-0761 Professional Services Contract - Community Alliance With Family Farmers - Nutritional

Services Department

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Date	Ver.	Action By	Action	Result
5/14/2014	1	Board of Education	Adopted on the General Consent Report	Pass

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