



**OAKLAND UNIFIED  
SCHOOL DISTRICT**

*Community Schools, Thriving Students*

# Nutrition Services Our Journey



School Health & Academic Achievement

Presented by: Jennifer LeBarre, Executive Director

November 16, 2017



## 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

## 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)



# The Beginning

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## Meal Program Improvement Efforts

### Farm to School Initiative- 2009 with Community Prioritized Procurement Goals

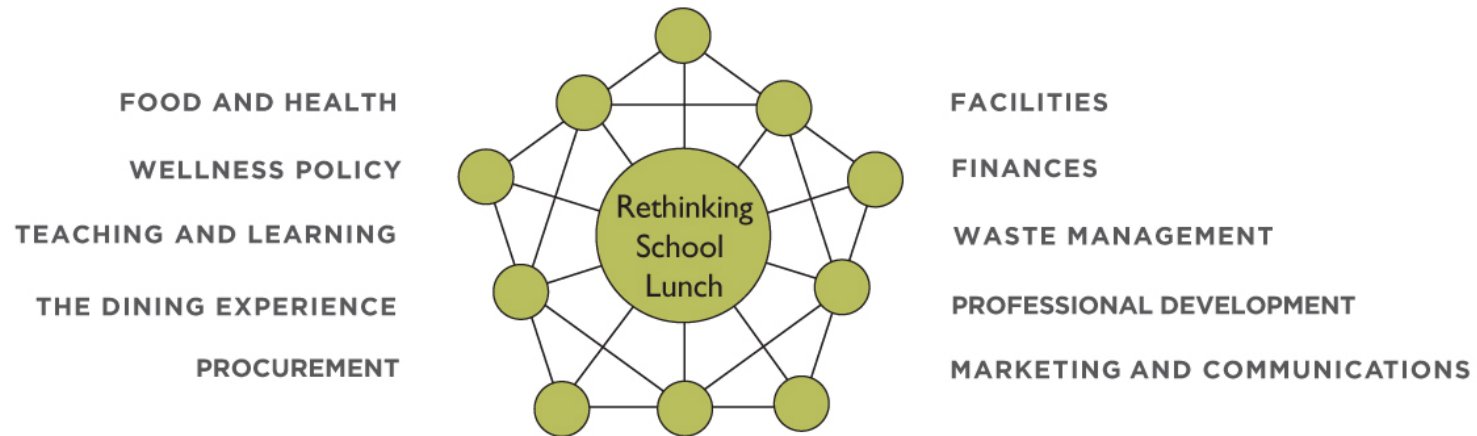
1. Fresh
2. Local- Defined As 250 Miles From Oakland



# Rethinking School Lunch Oakland- Values Shaped Policy

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## CENTER FOR ECOLITERACY



For the free downloadable Rethinking School Lunch Guide, visit [www.ecoliteracy.org](http://www.ecoliteracy.org)

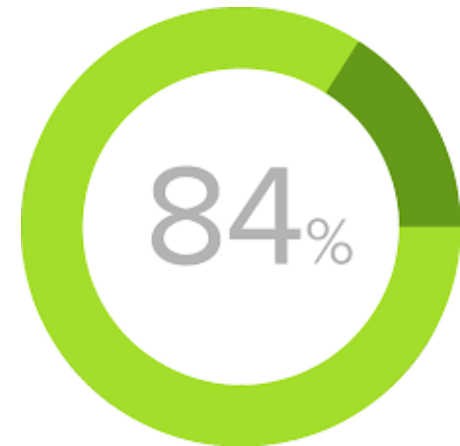
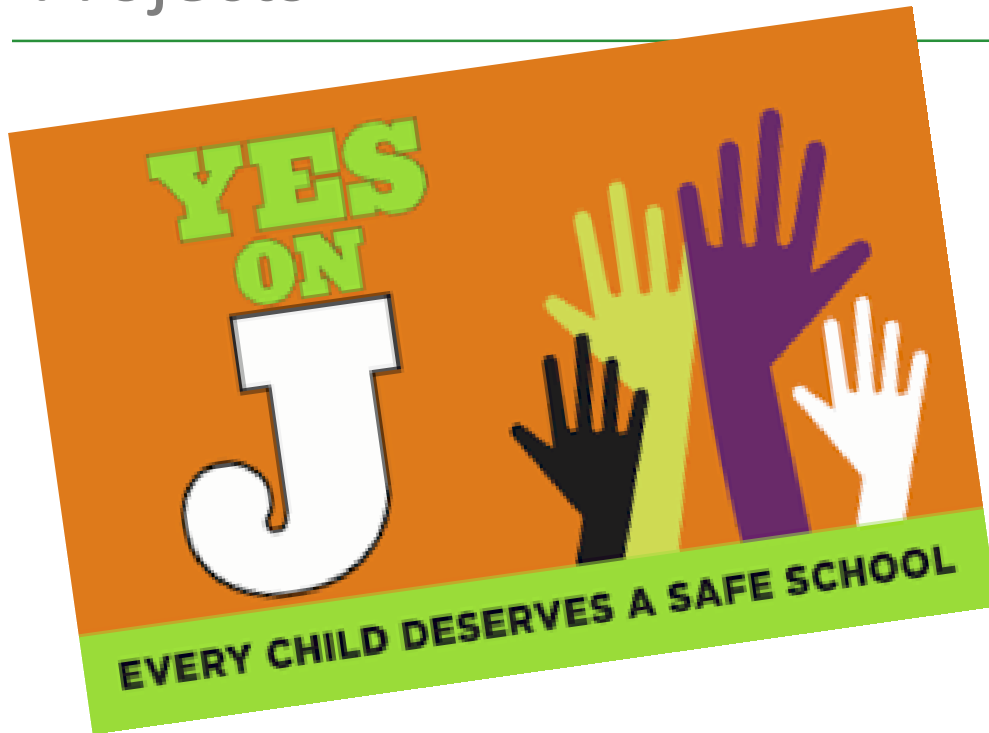
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# Bond Measures & Modernization Projects



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# The Center

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California Thursdays, a program developed by OUSD and the Center for Ecoliteracy in 2013 expanded Farm to School beyond produce to include proteins.

This contributed to the **Less Meat; Better Meat** strategy.





In the 2015-16  
School Year, OUSD  
NS invested over  
\$2,000,000 in the  
local economy.



The shift to Lean  
and Green  
Wednesdays meant  
more scratch cooked  
and student vetted  
vegetarian choices  
like: Nachos, Chow  
Mein, and even  
vegan Bolognese  
sauce! Plus, more  
colorful sides like  
fiesta corn salad &  
California carrot  
salad.



By introducing menu items like Mary's Chicken Drumsticks and Mindful Meats ground beef, OUSD more than doubled our humane purchases, AND reduced overall meat purchases by 30%





# By the Numbers

## Anatomy of a Recipe: Beef and Bean Chili

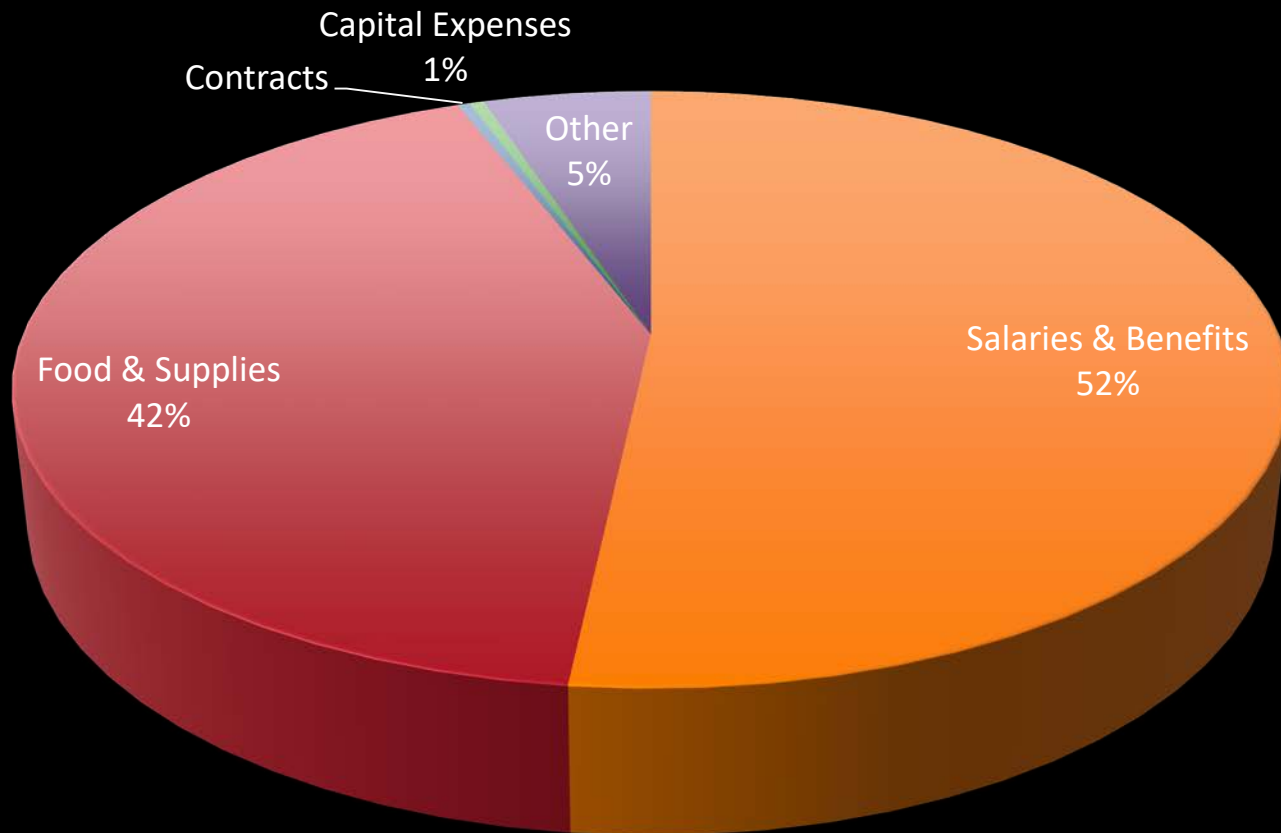


- 1.36 oz grass fed organic ground beef = 1 oz m/ma = \$0.34
- $\frac{1}{4}$  cup kidney and pinto beans = 1 oz m/ma = \$0.05
- Other ingredients (tomatoes, spices, onions, etc.) = \$0.10 (not credited)
- 2 oz m/ma tortilla chips = \$0.25

Total recipe cost (2m2g) = \$0.74

# Expenses 2016-2017 Budget

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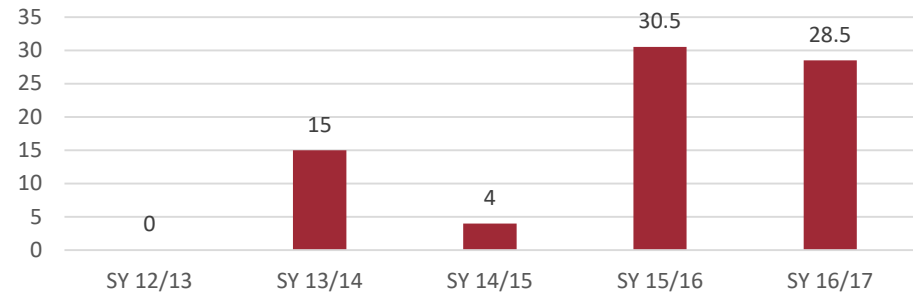




# Investing in Nutrition Services Staff



Staff Training Hours



- 90% increase in staff professional development hours since 2013, thanks to grants from USDA and CDFA.
- 86% of staff surveyed report an increase in knowledge since 2013.

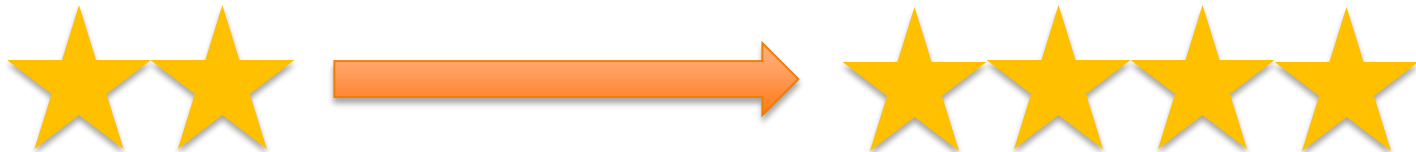


# Evaluating Progress



**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.



# Engaging Students



OUSD Nutrition Services has conducted over **9000** student taste tests since 2015!

- Taste tests at over 85 Schools and Child Development Centers.
- More than 40 new or revised recipes.
- Since 2013, we have increase California produce on our menus by 39%.





# What Students Are Saying?

## Students like the changes we've made and they want more FRESH food.

- Students surveyed in 2013, 2015, & 2017 to measure perceptions of school meals.
- Especially among secondary students, satisfaction with school meals has **increased** significantly during this time.
- 2015-2017: **23% increase in positive school meal perception** among students surveyed at all grade levels who eat school meals regularly.
- *Questions like: "I think the cafeteria food is tasty," "I think the cafeteria food is freshly prepared," "there are fresh fruits and vegetables in the cafeteria food"*
- Participation across the District has remained the same between 2013 and 2017, despite decreasing enrollment. At some sites (on-site cooking schools with lower free/reduced eligibility), **participation has increased.**



## 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.

# Beyond the Mandate

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Expansion of Community Eligibility Provision

Expansion of Breakfast After the Bell

Social Emotional Learning & Values Training for  
Cafeteria Staff

Expansion of Supper Programs

High School Program Design

Ensure Master Schedules Support Meal Program

Food Donation Programs

Education Programs









**EVERY STUDENT THRIVES!**



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