

Superintendent's Update Nutrition Services

Board of Education Meeting May 16, 2023

Meeting No. 21

Board of Education Priorities



Maximize Student Achievement

- Close the digital and equity gap.
- Offer robust in-person and independent study learning programs.
- Accelerate learning and improve attendance and engagement.

Foster a Positive Culture of Learning

- Ensure equitable teaching and learning opportunities led by excellence.
- Support culturally relevant curriculum that emphasizes inclusion.
- Increase school connectedness for students, parents, and families.

Ensure the Health and Safety of Students and Employees

- Strengthen mental health support and programs.
- Ensure best practices for safe and healthy learning environments.
- Support physical, social, and emotional wellbeing.

Maintain District Financial Responsibility

- Ensure the fiscal health of the District.
- Implement a fiscal plan to preserve the District resources.
- Plan for the District's future educational and facility needs.

Ensure the Health and Safety of Students and Employees

- Strengthen mental health support and programs.
- Ensure best practices for safe and healthy learning environments.
- Support physical, social, and emotional wellbeing.



GUSD Nutrition Services Mission

 Nourish students' mental, emotional, and physical well-being by providing nutritious meals, reinforcing positive dietary habits into adulthood.





History of School Meals

Great Depression - 1930s

- Federal Government became involved in school food programs
- Farmers were facing financial ruin thanks to price collapses, laborers were having extreme difficulty finding work, and poor children were experiencing increasing malnutrition and hunger.
- School lunch programs emerged as the perfect solution to all three problems but was not a permanent mandate.

National School Lunch Act - 1946

"Is hereby declared to be the policy of Congress, as a measure of national security to safeguard the health and well-being of the Nation's children and to encourage the domestic consumption of nutritious agricultural commodities and other food, by assisting the States, through grant-in-aid and other means, in providing an adequate supply of food and other facilities for the establishment, maintenance, operation, and expansion of nonprofit school lunch programs."

Child Nutrition Act - 1966

- In the decades after, the programs expanded to feed more children in more ways.
- Eisenhower and Nixon both increased the budgets for school lunch programs while the Child Nutrition Act of 1966 added more subsidies for low-income children, as well as school milk and school breakfast prog



2010 Healthy Hunger Free Kids Act

- Whole Grains
- Lean Meats
- Low-Fat or Non-Fat Milk
- Vegetables green, red/orange, starchy, legumes, other
- Fruits and vegetables students must take ½ cup serving w meals
- Limits on
 - Calories
 - Saturated Fats
 - Sodium
 - No Trans Fats





Federal and State Funded Programs

- Bound by local, state and federal regulations
 - Who, what, when, where and and how
 - Food safety
 - Procurement audits

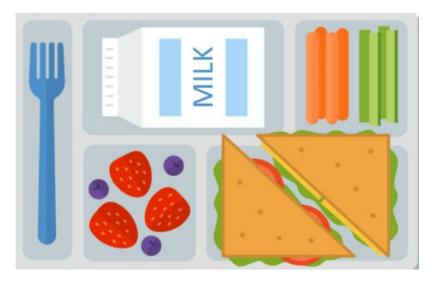


- GUSD's Nutrition Programs
 - School Breakfast Program
 - National School Lunch Program
 - Afterschool Snack Program
 - Fresh Fruit and VegetableProgram
 - Seamless Summer Program
 - CalFresh Healthy Living



California's Universal Meals Mandate

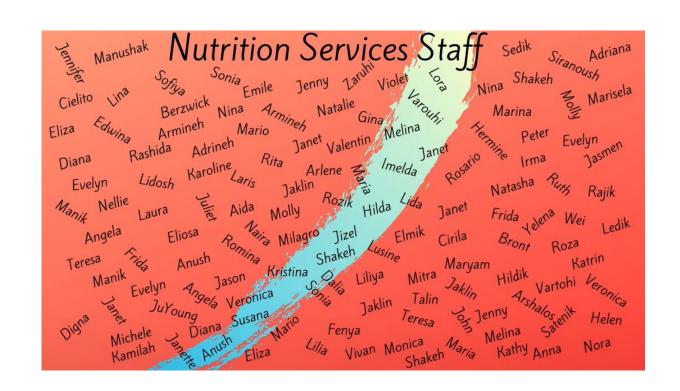
- First state to implement a Universal Meals Program for all school children.
- All GUSD students have access to one breakfast and lunch every school day at no charge.





Nutrition Services by the Numbers

- Service Sites
 - 20 Elementary
 - 4 Middle Schools
 - 5 High Schools
 - 2 Preschools
 - 1 Special Education School



129 Nutrition Services Staff Members

When students are on campus we are open - school days, camp days and throughout the summer.



Nutrition Services by the Numbers



Year	Breakfast	Lunch
2018-2019	907,623	1,721,324
2019-2020 (closed March 2020)	790,834	1,343,045
2020-2021 (COVID 19)	582,372	635,831
2021-2022	1,135,836	1,902,994
2022-2023 (as of April 2023)	1,203,821	1,820,581



Menu Planning

- USDA Nutritional Requirements
- Taste and Quality
 - Student Taste Tests
 - Popularity/Demand
 - Student and Staff Feedback
- Seasonality
- Availability
- Budget





Customized Menus

- Food Allergies
- Dietary Restrictions
- Texture Modification





Farm to School

- Old Grove Orange
 - Group of small growers in SoCal
 - Located in Redlands
 - Picked and delivered to our schools within days
 - Nutrition Education mini farmers markets
- Approximately 72% of our produce is grown locally







Nutrition Education

- Water Access and Appeal
 - Roosevelt MS: campaign to increase water consumption
- Produce Distributions
 - 40,000+ pounds of produce distributed plus nutrition education resources
- CATCH Kids Club
 - Physical activity and nutrition education for CDCC students
- Smarter Lunchroom Movement
 - researched based approaches to guide students toward healthy choices











Preventing Food Waste/Sustainability

- Students get to choose their choice of entree
 - Elementary schools
 - 3 breakfast and 4 lunch options (including daily vegetarian entree)
 - MS and HS schools
 - 10-15 breakfast and 20-30 lunch options (including daily vegetarian entree)
- Donations to Local Organizations
- Compostable Plates and Trays
- Plastic Free Lunch Day
- Share Tables







Questions?

