Child Nutrition

February 2023





Agenda

- Where we were
- Where we are at
- Where we are headed



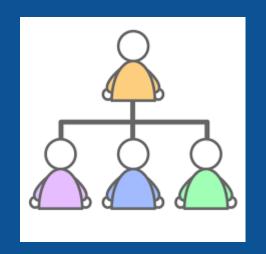
Main Themes Identified

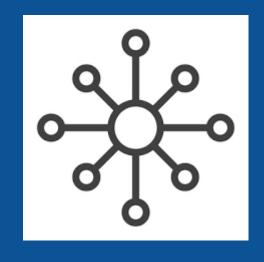
- Quality Food
- Menu Variety
- Lines & Times High Schools
- Food & Nutrition Education
- Sustainability & Waste



Operations & Organization Structure







Partnership to support transition to scratch cook & full time contract Chef embedded with our team

Created new Cook position (CSEA)

Renovation of Hub Kitchen at California High School

Last year's breakfast programs

	2021/22	
Elementary	1	Pilot Grab n' Go to the Classroom
Middle	3	Two during brunch, one before school
High	4	All offered during brunch

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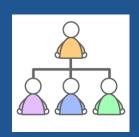


Eat Real Certification Program

Ten Specific Standards Measured

Sugar	Fresh Produce	
Starches	Fats	
Minimally Processed & Scratch Cooking	Sustainable Sourcing & Seasonality	
Animal Welfare, Antibiotic Use & Sustainability	Flexibility	
Waste Reduction & Management	Support/Transparency	

Operations & Organization Structure



- Two more new positions: Chef & Accounting Assistant
- Hosting two hiring events to recruit for open positions
- New incentive recruitment negotiated



 Opened 2nd Hub Kitchen at San Ramon Valley High

Programs & Culinary Development



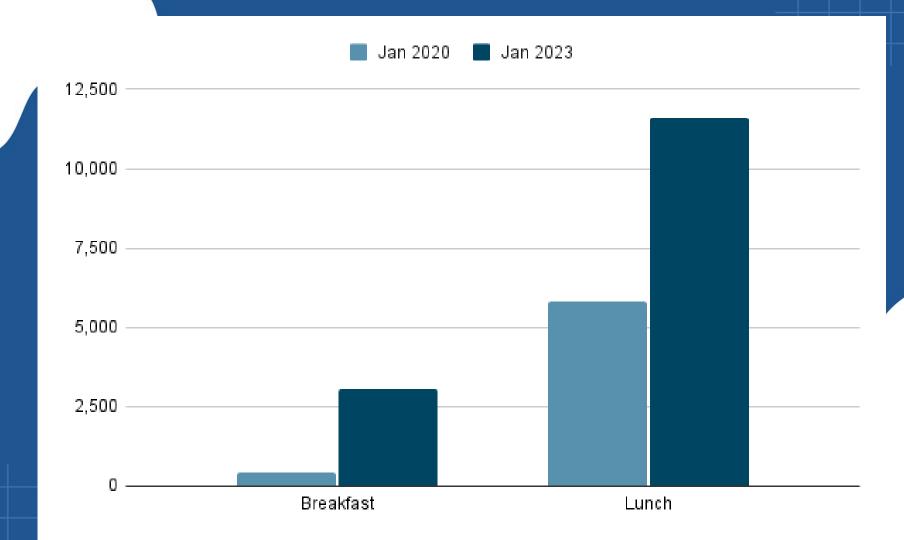
26 new breakfast programs launched on the 1st day of school



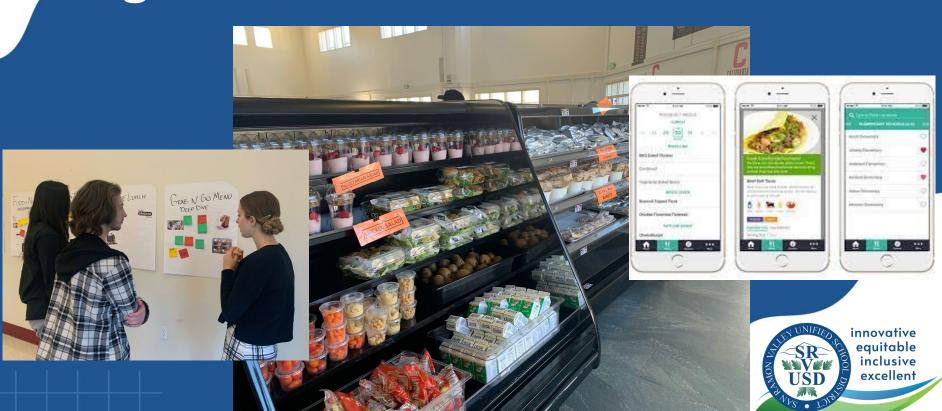


New, scratch made menu items





High School Meal Ambassadors



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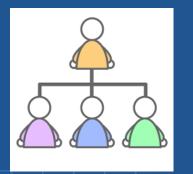
Where We Are Headed

##|BRIGAID

Continue culinary development



Make changes to achieve certification



Create additional positions to expand programs & operations



Continue to refine & create school specific plans

Thank you!





