

At a Glance



Mission: To End Hunger in San Francisco and Marin

- 45 million pounds of food
- 230 weekly farmers' market-style pantries serving over 28,000 households each week
- 60% fresh produce at pantries





1 in 4 children in San Francisco is food insecure





Healthy Children Pantries

- 57 weekly farmers' market style pantries
- 30 at school sites (some during summer)
- 2700 households weekly
- 25% increase in last 2 years





Morning Snack

- Supports mid-morning nutrition break
- 30 schools
- Over 10K kids daily
- Hand-held fruit, carrots or string cheese





Nutrition Education

- "Pantry to Plate" cooking demonstrations
- Nutrition classes (e.g., Rethink Your Drink)
- Leah's Pantry 6-week workshop (kids + adults)





Huge opportunity to make a difference for low-income kids every day

- 50% SFUSD students qualify for free meals (< \$30K for family of 4)
- 10% qualify for reduced price (< \$42.6K for family of 4)





The Goal: Feed More Kids Better Food

- Improvements made over last decade
- Participation still low
- Collaboration between SFUSD, DPH (EHS) & SFFB
- Support of S.D. Bechtel, Jr. Fdn, TomKat CT, ConAgra





Data Points

- 45 schools visited or observed
- Nine focus groups (over 50 participants)
- Over 50 interviews
- Over 2100 parent surveys (>1K at pantries)





Key Findings

- Low participation + high waste = very little eating
- Appeal, stigma, uninviting eating environments and inadequate time to eat are key obstacles
- Insufficient management staff contributes to issues
- Central kitchen not the only way space exists





Key Foundational Recommendations

- Analyze revenue and expenditure trends
- Develop new central office structure and staff
- Include SNS in capital planning
- Refine management reports
- Eliminate remnants of two-tier line service
- Improve cafeterias' appearance with low-cost options





SF FEED:
"Fueling Education
Every Day"

- Bring cooking back in-house, to some degree, in 3 yrs
 - Explore SFUSD sites and/or Oakland partnership
- Implement breakfast in the classroom
- Implement a second choice in elementary lunch
- Manage for success: hire area supervisors
- Develop culinary arts program