SPUR Evening Forum- June 26, 2019

Good Food Purchasing Policy
Today’s Agenda

● San Francisco USD Information
● Student Nutrition Services Information
● Good Food Purchasing Policy Background
● 2017-18 Baseline Data
● Future Plans
● Questions/Answers
San Francisco USD

- 54,023 students (Prek-12)
- 134 schools
- Demographics
  - 35% Asian
  - 27% Latino
  - 15% White
  - 7% African American
- 55% Free/Reduced Students*
Vision

Student Nutrition Services is a student centered, equitable, and financially stable school food eco-system that provides dignified meal experiences and engages all students in eating fresh, healthy food.

Mission

Everyday we nourish our students with food that enables them to live healthy lives and thrive inside and outside the classroom.

Core Beliefs

Equity: Hungry students have a difficult time learning and school meals help close the achievement gap by providing the nourishment needed to learn.

Community: Meal times provide opportunities to foster a fun and supportive environment that emphasizes a sense of community.

Wellness: School meals can relieve hunger, promote health, and encourage students to develop positive eating habits for life.

Partnership: Partnerships inside and outside of the school building are essential to achieving our vision.

Accountability: A thriving workforce, modernized business infrastructure, and innovative mindset will create more financial stability.
SNS Goals

1. Nourish Our Students with Good Food
2. Create Dignified Built Environments
3. Support a Thriving Workforce
4. Build a Strong Food Culture
Student Nutrition Services

- Provide over 6.8 million meals per year
  - Breakfast- 7900
  - Lunch- 20,300
  - Snack- 3764
  - Supper- 5970
- Over 200 Employees
- Vendors
  - Revolution Foods
  - Sysco
  - Daylight Produce
  - Crystal Creamery
Good Food Purchasing Policy
Background

- Billions of dollars spent on food each year by public institutions
- LEED to food procurement
- Participants evaluated annually
- Policy adopted by SFUSD Board in 2016
- 2017-18 SY Evaluated for Baseline Data

Five interconnected values

- Animal Welfare
- Nutrition
- Local Economies
- Valued Workforce
- Environmental Sustainability
Evaluation Criteria

- **Local Economies**
  - 15% of purchases made within 250 miles
- **Environmental Sustainability**
  - 15% of purchased from 3rd party certified sustainable
- **Valued Workforce**
  - Take follow up steps for vendors with labor violations
- **Animal Welfare**
  - 15% of purchased from 3rd party certified humane
- **Nutrition**
2017-2018 Baseline Data
14 Points Earned
Baseline Met in 2 Categories

- Local Economies - Baseline Met/3 points
- Environmental Sustainability - 0 points
- Valued Workforce - 3 points
- Animal Welfare - 0 points
- Nutrition - Baseline Met/8 points
Future Plans
2018-2019 School Year

- Local Economies- Maintain Baseline
- Environmental Sustainability- Increased Percentages
- Valued Workforce- Meet Baseline
- Animal Welfare- Increased Percentages
- Nutrition- Maintain Baseline

2019-2020 School Year

- Local Economies- Maintain Baseline
- Environmental Sustainability- Meet Baseline
- Valued Workforce- Meet Baseline
- Animal Welfare- Increased Percentages
- Nutrition- Maintain Baseline
SFUSD’s Culinary Journey

Changes made possible thanks to San Francisco voters’ support of 2016 GO Bond and the Sugary Drinks Distributor Tax

2013 2018 2021 2028
Our Vision for 2028.....

- **District Central Kitchen**
  - Support all District sites
  - Capacity to support programs throughout city and year
- **Finishing Kitchens at over 90 locations**
- **20+ Middle & High Schools with self supporting kitchens**
- **For Profit Dining Spaces**
- **Creating Career Pathways**
  - SNS Dining Staff
  - CTE Students
Questions?

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