



SFUSD SAN FRANCISCO
PUBLIC SCHOOLS

SDDTAC Update August 2019



Student Nutrition Services

Today's Agenda

- SFUSD / SNS Introduction
- SDDT Updates
 - Budget Overview
 - Activities
- Impact and Evaluation
- Future Plans

SFUSD

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



Student Nutrition Services

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*



SNS Meal Programs

- 7.5 million meals per year
 - Breakfast 7,900
 - Lunch 20,300
 - Snack 3,764
 - Supper 5,970
- 200+ Employees
- 134 School Sites
 - EED
 - Refresh **refresh**
 - Heat and Serve



SNS Commitment

- **Hunger** Feed Every Hungry Child Resolution 2009
- **Nutrition** Highest nutrition standards nationwide
- **Student Centered** Appealing dining spaces + SFA
- **Food** Good Food Purchasing Policy | 2016
- **Sustainability** Environmentally responsible



Our Reality

- Inadequate State/Federal reimbursements
- SF minimum wage
- Meal Programs Not Prioritized
- Antiquated / Outdated facilities



SFUSD's Kitchen Models

Central Kitchen (Refresh)

- Supports EED sites throughout District

Warming Kitchen (Heat and Serve)

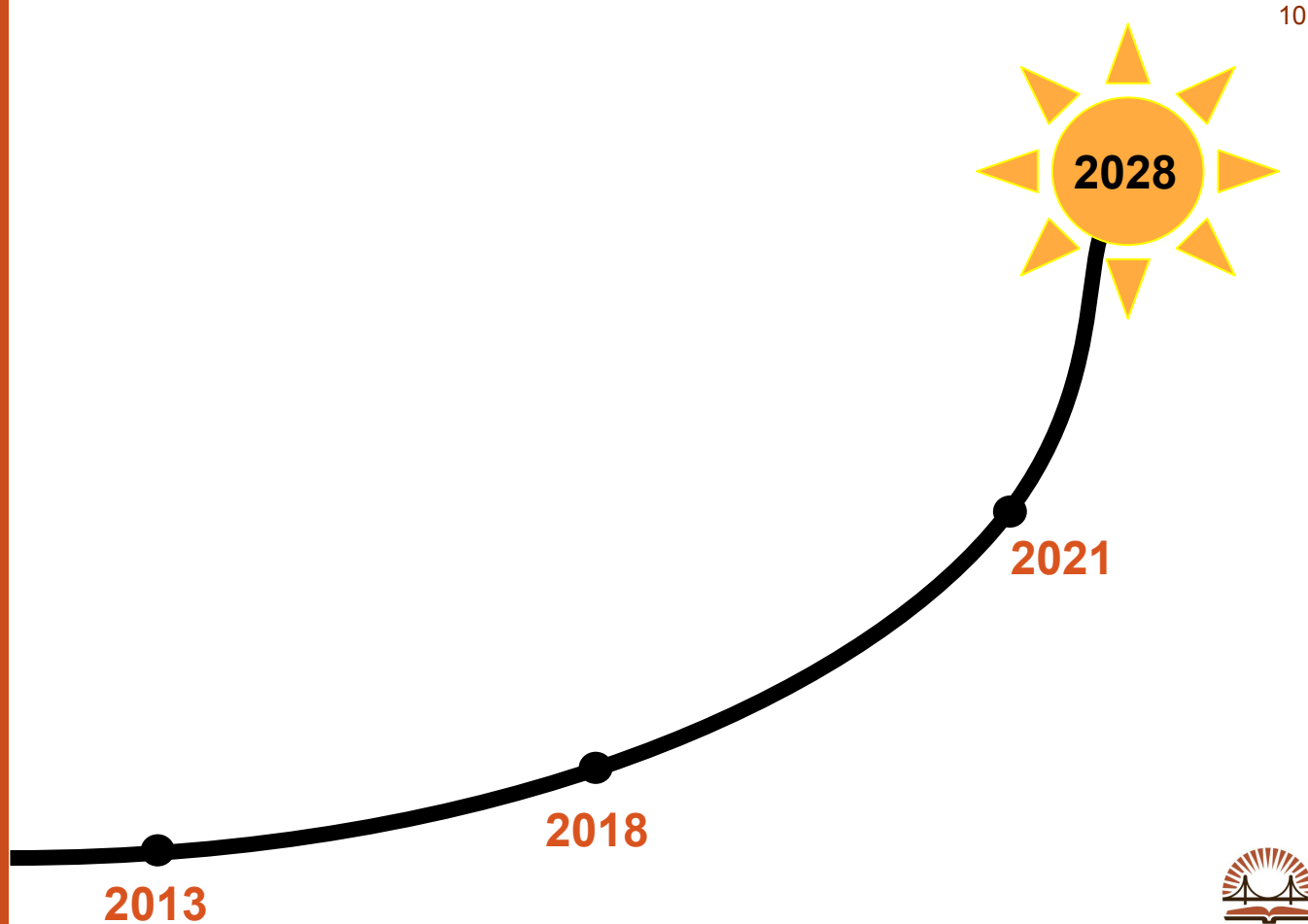
- Elementary & small middle and high schools
- Limited/no kitchens
- Reliant on pre-made meals

Production Kitchen (Refresh)

- Larger middle and high schools
- Have dedicated kitchen space
- Typically with outdated/inadequate kitchen equipment
- Must serve all pre-packaged meals
- Able to prepare limited meals on site

SFUSD's Culinary Journey

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

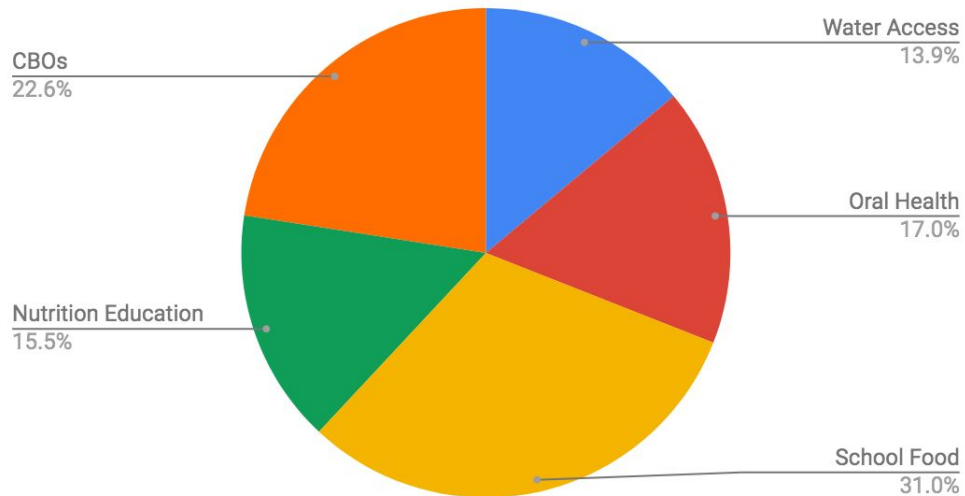


Sugary Drinks Distributor Tax Update

SFUSD Investment

SFUSD is uniquely able to leverage its scale and role as an educational institution to teach healthy habits, provide access to nutritious meals, prevent SBB related diseases, and help disrupt and reverse health inequities in San Francisco.

- Serve more than 57,000 of San Francisco's youth
- 55% of students live at or below 185% of poverty line



School Food

\$1,000,000

“To improve the **quality** and **appeal** of school meals...to **increase participation**. Funding will target schools with the largest populations of high-risk students that are disproportionately targeted by the sugary drinks industry.”

Budget Overview

Oct. 1, 2018 - Sept. 30, 2019

Total Spent	\$446,170.95
Food	\$200,000.00
Staff	\$154,965.84
Kitchen Supplies	\$30,932.04
Marketing	\$12,511.97
Professional Development	\$27,369.46
Misc. Supplies	\$2,243.97
Indirect costs	\$18,148.17
Total Remaining	\$553,829.05
Kitchen Facility Upgrades	\$300,000.00
School Food Advisory	\$75,633.00
Other Salaries, food, marketing, & PD	\$178,196.05
TOTAL	\$1,000,000

Food

\$200,000

March-April,
2019

Overview

Funding to help cover the cost of food that aligns with the GFPP.

Highlights

- Organic strawberries - Coke Farms, San Juan Bautista, CA
- Organic, grass fed beef, Mindful Meats, Marin & Sonoma Co.
- Pupusas & Tamales, Del Real Foods, San Leandro, Ca
- NAE Chicken Drumsticks

Goals

- SNS: Nourish our students with good food
- SDDT: Quality of school meals; Increase participation



Staff

\$154,966

February 1-June 30,
2019

Overview

Salaries for 3 new positions within SNS to help achieve our goals.

Staff

- Culinary Manager (.25 FTE)
- Culinary Supervisor
- Design and Communication Strategist
- Systems Innovation Manager

Goals

- SNS: Nourish our students with good food; Support a thriving workforce; Build a strong food culture; Create dignified built environments
- SDDT: Quality of school meals; Increase participation



Kitchen Supplies

\$30,932

January 1-June 30, 2019

Overview

Equipment and smallwares to set dining staff up for success to effectively and efficiently meet the demand for increased in-house production.

Highlights

- Fruit Sectionizers
- Equipment - Induction ovens, blender, food processor
- Cooking supplies - mixing bowls, cutting boards, food storage containers

Goals

- SNS: Nourish our students with good food; Support a thriving workforce
- SDDT: Quality of school meals; Increase participation



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Marketing

\$12,512

May 1 - June 30,
2019

Overview

Printing costs to support SNS marketing efforts.

Highlights

- Hired a Marketing Specialist
- School Food Matters book
- Social Media presence
- New Menus

Goals

- SNS: Build a strong food culture
- SDDT: Quality of school meals;
Increase participation



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Professional Development

\$27,369

December 1-June 30, 2019

Overview

Hands on training and conferences for SNS dining and central office staff.

Highlights

- Back to School training
- Cooking training
- GFPP conference attendance



Goals

- SNS: Nourish our students with good food; Support a thriving workforce
- SDDT: Quality of school meals; Increase participation

Kitchen Facilities Upgrade

\$300,000

(Projected)

Overview

Warming kitchen facility upgrades, new equipment and serving lines to serve meals made in SNS Kitchens.

Timeline

- Site selection (now)
- School engagement
- Construction and installation
- Launch 1st kitchen Jan 2020
- Launch 2nd kitchen Aug 2020

Goals

- SNS: Nourish our students with good food;
Create dignified built environments
- SDDT: Quality of school meals; Increase participation



School Food Advisory

\$75,633
(Projected)

Overview

Continue the School Food Advisory to support SNS's meaningful engagement with students to identify and solve problems for youth in the school meal program.



Timeline

- Fellowship: Sept. 2019 - May 2020
- Internship: Summer 2020

Goals

- SNS: Build a Strong Food Culture
- SDDT: Increase participation



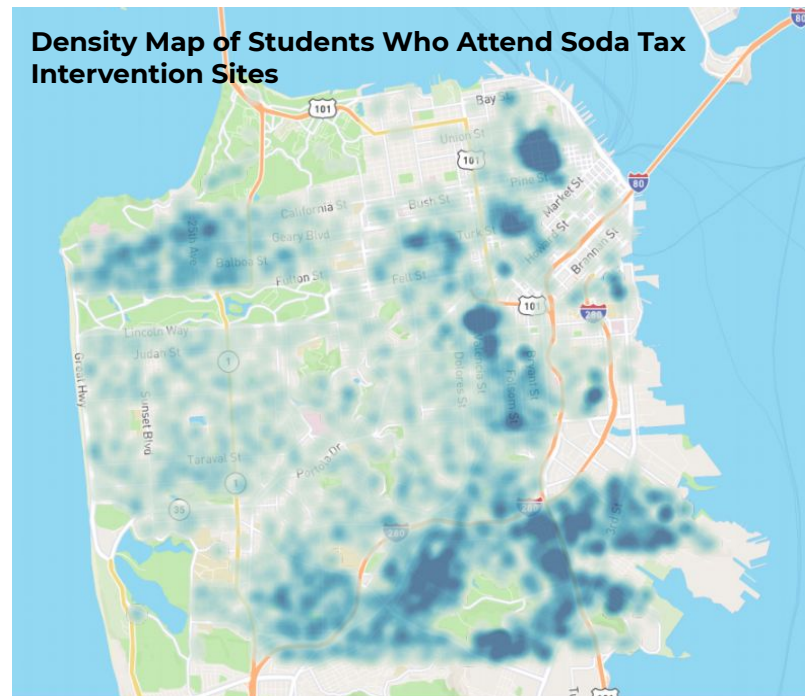
School Site Selection

PITCH

- Historically Underserved Schools
- High Equity Gap Schools

Free / reduced percentage

Participation opportunities



Impact & Evaluation

Impact

- 50% local fresh produce (middle & high)
- 7% organic produce (middle & high)
- 3 new staff positions
- 556 hrs professional development
- 20% increase in-house production



Evaluation

Metrics for Success

- Student feedback
- Participation
- Consumption
- Waste
- GFPP
- Staff Satisfaction



Evaluation metrics include current methods and those in development

Future Plans



2019-20 School Year

- Central Kitchen pilot opening at McAteer*
- 4 schools 100% in-house lunch*
- Pilot 1st warming kitchen*
- New menu and line signage*
- Additional hours PD*
- Organic milk offered at 6 schools
- Development & implementation of student surveys
- Harvest of the Month Program*
- Better Procurement Practices
- SFA*

2020-21 School Year

27

- 4 schools 100% in-house all meals
- 10 schools 100% in house for lunch & supper*
- 5 schools served by McAteer Kitchen*
- Development & implementation of Pop Up & Food Truck concepts to address inequities*
- Expansion of Harvest of the Month Program*
- Continued Procurement Improvements
- Increased Student Engagement



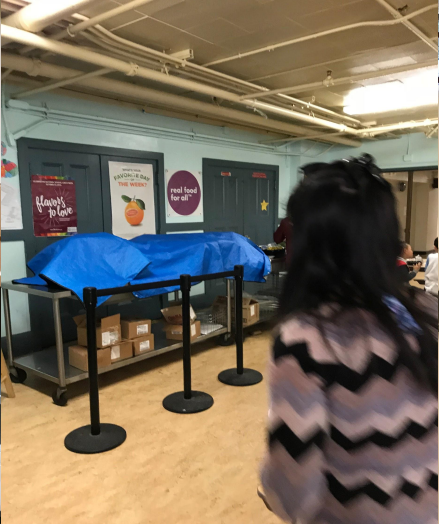
Questions?

Jennifer LeBarre
Executive Director
lebarrej@sfusd.edu

@sfusdschoolfood



Backup slides



SFUSD's Vision 2028

- ***District Central Kitchen (1)***
 - Support all District sites
 - Capacity to support programs throughout city and year
- ***Self supporting kitchens (@ 20+ MS + HS)***
- ***Finishing Kitchens (at over 90 locations)***
- ***For Profit Dining Spaces***
- ***Career Pathways***
 - SNS Dining Staff
 - CTE Students

Historically Underserved Schools

- Bryant ES
- Carver ES
- Chavez ES
- Drew ES
- Harte ES
- Malcolm X ES
- Muir ES
- Sanchez ES
- Revere K-8
- Willie Brown MS

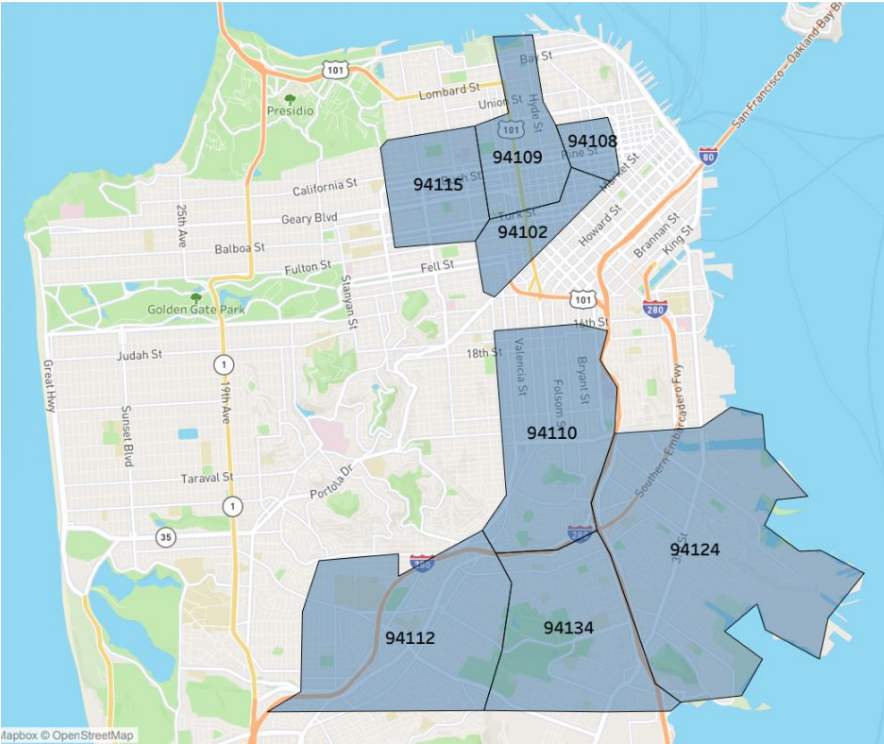
High Equity Gap Schools

- Flynn ES
- Ortega ES
- Parks ES
- Rooftop K-8
- Aptos MS
- Everett MS
- King MS
- Lick MS
- Presidio MS
- Roosevelt MS

Schools using SDDT funding

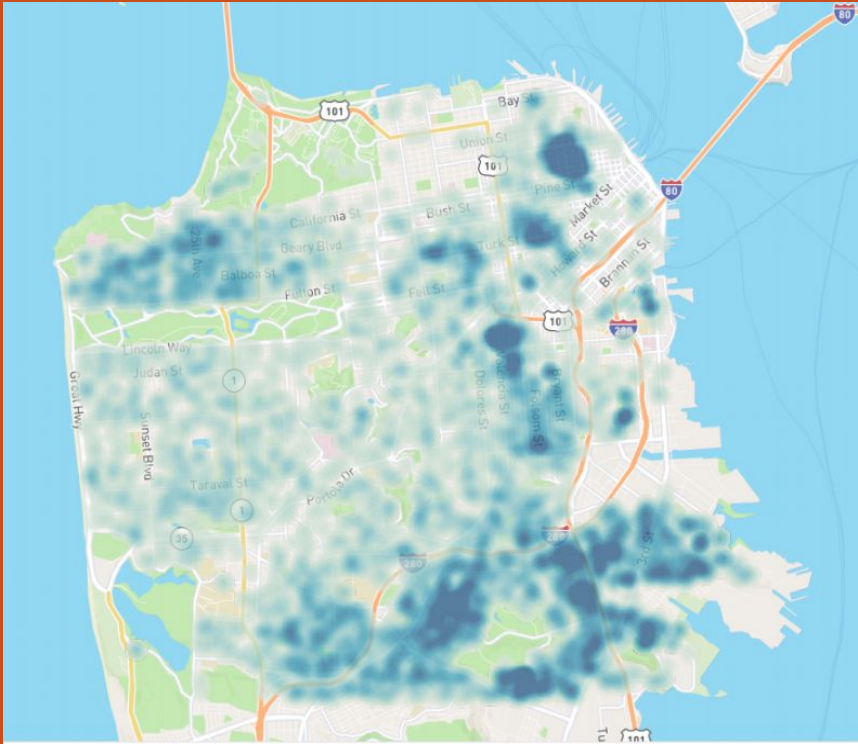
- Aptos MS
- Buena Vista Horace Mann K8
- ER Taylor ES
- Everett MS
- Gordon J Lau ES
- Ida B Wells HS
- June Jordan HS
- Monroe ES
- Presidio MS
- Ruth Asawa SOTA / The Academy HS
- Sanchez ES
- Visitacion Valley ES
- Willie Brown MS

Priority Zip Codes



SAN FRANCISCO UNIFIED SCHOOL DISTRICT

Density Map of Students Who Attend Soda Tax Intervention Sites



SFA 2018-19

Students

- Galileo
- June Jordan
- Lincoln
- Lowell
- O'Connell
- Wallenberg
- Washington
- Marshall
- Independence