

Nutrition Services Department Update

By: Dr. Betty Crocker, RDN, SNS, Director III

Nutrition Services

September 3, 2024



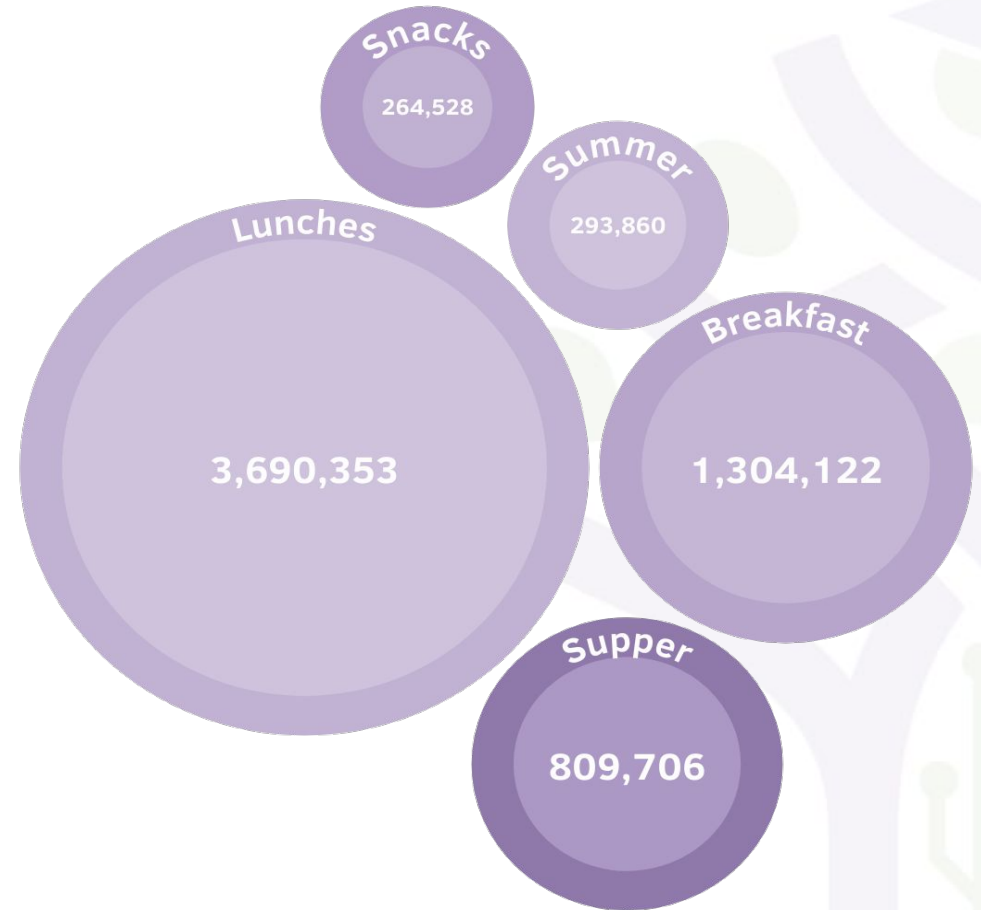
Educating Students for Success.

Lunch Room Stats

6.3

Million Meals
Served
SY 23-24

- Over 6 million meals served annually
- 49 Lodi USD School Sites
- 25 Charter, County, Local Schools
- 40% Scratch Cooked Meals
- Locally sourced Ingredients



AB 130: Universal Meals Program

“All children each school day”

In School Year (SY) 2022–23, **California** became the first state to implement a statewide Universal Meals Program for school children.

California EC Section 49501.5 requires public school districts, county offices of education, and charter schools serving students in grades transitional kindergarten through grade 12 (TK–12) to provide two meals free of charge (breakfast and lunch) during each school day to students requesting a meal, regardless of their free or reduced-price meal eligibility.

District Impact

MEAL APPLICATIONS NO LONGER REQUIRED

- Our district is 100% Community Eligibility Provision (CEP)
- Families submit ONLINE DATA CONFIRMATION through Aeries parent portal
- Ensures eligibility for federal programs such as SUNBUCKS.



What's New?



Sushi

Coming soon to
Lodi High School!
Our sushi pilot
program, which will
be led by Chef
Randy



SB 1383

Food waste
Recycling,
Implementation



Tech Platform Change

Linq Connect,
Paperless Menus,
Streamlined
Access

SUSHI @ SCHOOL

Lodi High Roll Call

The Chef Ann Foundation has generously funded \$5,000 towards capstone project led by Lodi High School Supervisor II, Chef Randy.

Project Goals:

- Increase Scratch Cooking in school nutrition.
- Introduce Sushi at Lodi High School

Options May Include:

- Philadelphia Rolls
- Crab Rolls
- Hot & Spicy Covered California Rolls

First Sushi experience expected by the end of September!



2024 Fellow



Randy Rios

Cafeteria Supervisor

Lodi Unified School District (CA)

SB 1383

As of January 1, 2024, all schools with on-site food facilities must donate any edible food that would otherwise be wasted, to a food recovery organization.



SB 1383 Impact



HOW CAN SCHOOLS FIGHT FOOD WASTE?



REDUCE

The best way to minimize the negative environmental and societal impacts of wasted food is to produce only the amount of food needed to serve students based on past history.

BACK OF THE HOUSE IDEAS

- Order fresh product deliveries at shorter intervals
- Serve batch-cooked meals at the last possible minute and in small quantities
- Repurpose leftovers or unsold food that is still safe to eat
- Maintain First In, First Out (FIFO) system of inventory rotation
- Utilize a Just in Time (JIT) system of inventory and ordering

FRONT OF THE HOUSE IDEAS

- Use the **Smarter Lunchrooms Movement** techniques to encourage students to eat what's on their trays, for example, **making fruits easier to eat** by cutting them into bite-sized pieces
- Letting kids self-serve and self-portion
- Use the **Offer verses Serve** menu option for all appropriate grades in your district



Program Development



Hydroponic Grant Program

Currently operating 20 gardens for the classroom. Integrating harvest into our cafeteria salad bar



Taste & Teach Collab

Partnership with after school program to include education components & tastings featuring local produce.



ServSafe Training

Monthly in-house training opportunities. ServSafe Manager training offered to all Nutrition Services Staff.

Hydroponic Grant Program

Our Partnership with Fork Farms is Growing!

Thanks to the CDFA Farm to School Incubator Grant, Lodi USD is enhancing nutrition education and promoting local, farm-fresh California foods.

We've added 15 additional Gardens to our Fleet of Flex Farms

- **Phase I** : 5 gardens were placed at primary & secondary schools through out the district as a pilot program.
- **Phase II**: 15 Flex Farm Gardens awarded to teachers at elementary and secondary sites through grant application process.
- **Phase III**: Place an additional 30 gardens throughout the district so each site houses a flex farm. Students grow hyper-local food on campus, contributing produce to our meal program.



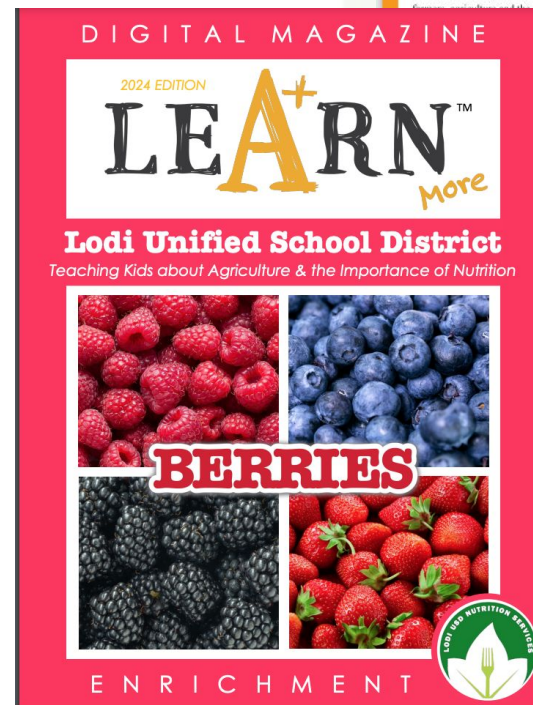
Hands-on learning:

STEAM - Nutrition Literacy - Sustainability - Job Skills

Taste & Teach Collaborative

Partnership with After School Enrichment

- **Pilot Phase:** Launched at 5 schools in partnership with the Dairy Council, featuring engaging taste tests of yogurt, cheeses, and other dairy products.
- **Curriculum Expansion:** Featuring local seasonal produce like berries and squash to broaden students' exposure to diverse, healthy foods.
- **Impact:** Enhanced student interest in healthy eating and deepen their understanding of nutrition and local produce.



October is National Farm to School Month, a campaign dedicated to connecting children and communities to nutritious local foods while supporting local farmers and ranchers. This year marks Farm to School's 10th anniversary. In 2010, the program was created to recognize and support those that contribute to a healthy food system.

The California Department of Food and Agriculture Office of Farm to Fork awarded a \$314,000 grant to Lodi Unified School District Nutrition Services through the 2022 California Farm to School Incubator Grant Program to expand its farm to school initiatives. The district and Dairy Council of California are teaming up to provide experiential nutrition and dairy agriculture literacy activities across grade levels through Lodi's Farm to School, Edible Nutrition Education Program. This funding is vital to support nutrition education that will help students understand the connection of fresh, locally grown foods and what is being served in their own school cafeterias.

Let's Eat Healthy partners, together advancing food access, nutrition education and agricultural literacy," states Shannan Young, RDN, SNS, Partnerships and Programs Officer, Dairy Council of California. "This year we are collaborating to support the district's expanded farm to school efforts and increased agriculture literacy by educating on topics including California's leading agricultural commodity, milk and dairy foods."

Quality are key to Dairy Education Program. This funding is vital to support nutrition education that will help students understand the connection of fresh, locally grown foods and what is being served in their own school cafeterias.

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CENA - Poppy Seeds Magazine

Looking Forward

01 **Farmer's
Markets &
Special**

02 **Expanded
Summer
Meals
Program**

03 **Farm to School
Menu
Integration**

a FRESH approach

Introducing Farmers Markets During Lunch Service

- **Fresh and Local:** Imagine vibrant farmers markets right on our school grounds during lunch!
- **A Taste of Community:** Enjoy seasonal produce, artisanal treats, and a local flavor boost to our meals.
- **Engaging Experience:** Create a lively and educational environment where students can learn about healthy eating and local agriculture.



Special Event Opportunities

Empowering Principals with Special Event Requests

- **Your School, Your Event:** Principals will have the opportunity to request special events to be held at their school.
- **Creative Possibilities:** From themed market days to local food tastings, the sky's the limit!
- **Customized Experience:** Tailor events to fit your school's unique culture and interests.



USDA Rural Non-Congregate

Summer Grab & Go

- Lockeford Elementary School
- 5,000 Families Served
- 275,000 meals served between June-July 2024
- Featuring locally sourced produce & dairy



Farm to School

CaliVirgin Olive Oil

- We've partnered with Lodi's Calivirgin, to provide new and exciting recipes that feature locally sourced olive oil, derived from locally grown olives!

Gotelli Family Farms Cherries

- Local cherries were served at our Grab & Go Meal Service this summer to an estimated 5,000 families!

Eli's Apples

- Established as a small family farm in 1981, Eli's Apples sell delicious, hand-picked apples. Our central kitchen sorted and distributed an estimated 14,000 apples to our schools each week this past fall. Thank you to Assemblymember Heath Flora for the connection.



Using Peaches to Make Fresh Connections



Our visit with Congressman Josh Harder

Lodi USD incorporates local, high-quality peaches from Pacific Coast Producers into our school meals. Examples include: muffins, coffee cake, yogurt parfaits, and salsa.

These are all made with juicy local peaches, offering a delightful and nutritious treat.

Local Connection & Family Legacy

These peaches are just like the ones grown on Congressman Josh Harder's family farm. Representative Harder's family has been rooted in the Valley for five generations, starting with a peach farm in Manteca.

OPEN HOUSE

Wednesday, September 26, 2024

3pm-4pm

Central Kitchen

840 S. Cluff Ave, Lodi, CA 95240

