



Student Nutrition Spring Update

Presented on April 5, 2022
Michael Jochner
Student Nutrition Director

Increased Participation



- Total Weekly Meals: 30,000
 - Breakfast: 12,000
 - Lunch: 16,000
 - After School: 2,000



Sourcing



Commitment to Responsible Sourcing

- Organic and Local Farms
 - JSM - Aromas, CA
 - Live Earth Farms - Watsonville, CA
 - Spinaca - Morgan Hill, CA
- Daylight Produce (primary produce vendor)
 - Instructed to provide organic or local produce
- New Vendors
 - Mary's Chicken - Sanger/Hanford, CA
 - Organic/no GMO
 - Working with the fresh chickens at the high schools (R&D)
 - Building recipes utilizing fresh/raw chicken for the District
 - Strauss Family Creamery - Marshall, CA
 - 100% certified organic milk
 - Bulk milk system using compostable cups

DAYLIGHT
FOODS



Freight Farm



Let's get Farming!

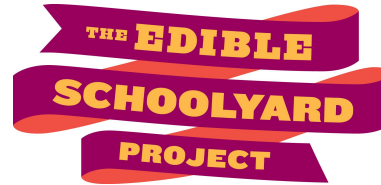
- “Lead Farmer” just hired to oversee the Freight Farm
- Farm growing is smooth, providing roughly 50% of District lettuce
- Producing **ALL** lettuce for both high schools
 - Currently working on a red/green romaine variety
- Producing two days of lettuce for all K-8's
- Pursuing USDA Certified 100% Organic certification
- Second Freight Farm would be needed to for 100% production



Program Partners



- EatREAL
- California Food for California Kids
- Meatless Monday
- California Thursdays
- Friends of the Earth
- Center for Ecoliteracy
- Plant Forward Kitchen
- Edible Schoolyard Project
- Lean & Green Kids



CENTER FOR
ECOLITERACY



**Friends of
the Earth**





Questions or Comments