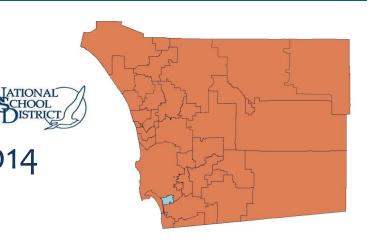
Farm to School in

National

School District, 2013-2014



F2S Programming

F2S Taskforce Membership: Yes

F2S Classroom Education:

Garden Programming:

Edible Gardens per 1000 Students: 0.35

Uses Local Food in Meal Program:

Celebrate F2S Month:

Farm Visits/Tours:

Garden to Café:

Local Foods Promotion:

Local Foods Taste Tests:

Has FT Staff for F2S Program:

Hosted F2S Staff Training:

Size & Capacity

Grades: K-6

Schools: **10**

Student Enrollment: **5,696**

% eligible for FRPM: **76%**

Drop sites: 10

Production Kitchens: 0

Satellite Kitchens: 10

Schools with Salad Bars: 10

Produce processing capacity: Limited

Purchasing Power

Annual food costs: \$1,700,000

DoD Fresh:

USDA Foods: N/A

Annual Produce Purchasing

Total produce purchased: \$300,000

% of annual food budget: 18%

% produce purchased

grown locally:

\$ produce per NSLP enrollee: \$53.81

\$ produce per NSLP,

rank in County: #15

Meals Served Daily

Breakfast: 2,927

Lunch: **5,575**











Farm to School in National (pg. 2)

Local Procurement

HOTM Calendar Adopted:

Frequency of:

SD County food served: Not sure
 Regional foods served: Not sure
 CA foods served: Daily

Local preference in solicitation: Buys directly from growers:

F2S Definition & Goals

Adopted F2S Taskforce definitions of local/regional food? Yes District has definition of local? Specific F2S goals set: Implementation plan set?

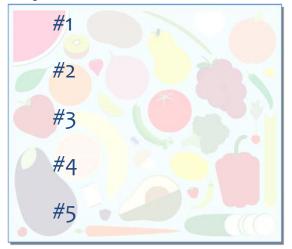
Sourcing and Menus

Produce distributor(s):

#1: Diamond Jack#2: Food4Thought

Produce Contract Period: 1 year
Contract Renewal Year: 2015-16
Menu Planning Cycles: 6-week cycle

Top Produce Items



District Contact



Primary Contact: Jon Hansen jon.hansen@national.k12.ca.us 619-336-7735

Contact Preference: Either



Data sources: CHIP and the San Diego County Childhood Obesity Initiative's 2014 State of Farm to School in San Diego County survey and data from California Department of Education data, available at, http://dq.cde.ca.gov/dataquest/gls_calworks.asp.







