Farm to School in
Oceanside Unified
School District, 2013-2014
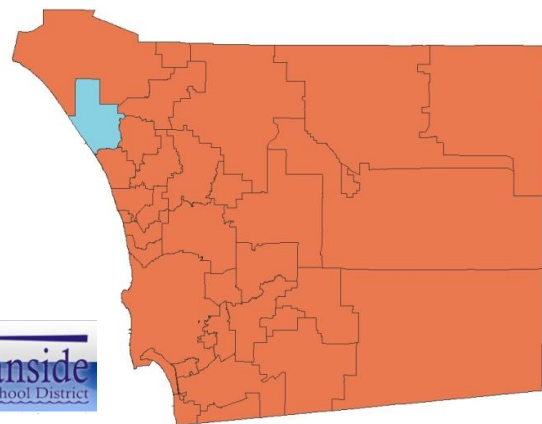
F2S Programming

F2S Taskforce Membership:	Yes
F2S Classroom Education:	Yes
Garden Programming:	Yes
Edible Gardens per 1000 Students:	0.20
Uses Local Food in Meal Program:	Yes
Celebrate F2S Month:	
Farm Visits/Tours:	Yes
Garden to Café:	Yes
Local Foods Promotion:	Yes
Local Foods Taste Tests:	Yes
Has FT Staff for F2S Program:	
Hosted F2S Staff Training:	Yes

Size & Capacity

Grades:	K-12
Schools:	23
Student Enrollment:	19,748
% eligible for FRPM:	65%
Drop sites:	0
Production Kitchens:	21
Satellite Kitchens:	2
Schools with Salad Bars:	19
Produce processing capacity:	Significant

Purchasing Power

Annual food costs:	$3,288,763
DoD Fresh:	$100,000
USDA Foods:	$21,167

Annual Produce Purchasing

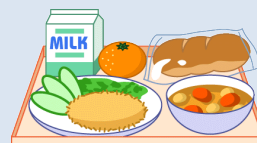|	
Total produce purchased:	$447,892
% of annual food budget:	14%
% produce purchased grown locally:	
$ produce per NSLP enrollee:	$51.74
$ produce per NSLP, rank in County:	#17

Meals Served Daily

Breakfast:	4,157
Lunch:	8,657

Local Procurement

HOTM Calendar Adopted: **Yes**
Frequency of:
- SD County food served: **Monthly**
- Regional foods served: **Weekly**
- CA foods served: **Daily**
Local preference in solicitation: **Yes**
Buys directly from growers: **Yes**

F2S Definition & Goals

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

Sourcing and Menus

Produce distributor(s):
#1: **Sunrise**
#2: **Old Grove**
Produce Contract Period: **1 year**
Contract Renewal Year: **7/1/2015**
Menu Planning Cycles: **4-week cycle, changed 2x/year**

Top Produce Items

#1 Lettuce
#2 Tomatoes
#3 Bananas
#4 Apples
#5 Carrots

District Contact

Primary Contact: **Pamela Lambert**
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Contact Preference: **Either**