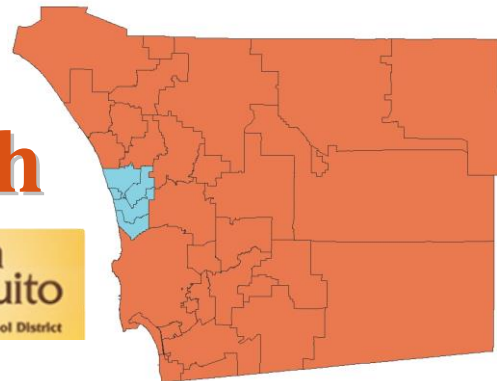# Farm to School in
San Dieguito Union High
School District, 2013-2014

F2S Programming

F2S Taskforce Membership: **No**
F2S Classroom Education:
 Garden Programming:
Edible Gardens per 1000 Students: **0.16**
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: **7-12**
Schools: **10**
Student Enrollment: **12,443**
% eligible for FRPM: **7%**
Drop sites: **1**
Production Kitchens: **1**
Satellite Kitchens: **8**
Schools with Salad Bars: **0**
Produce processing capacity: **Limited**

Purchasing Power

Annual food costs: **$1,000,000**
DoD Fresh: **$50,000**
USDA Foods: **$70,000**

Annual Produce Purchasing
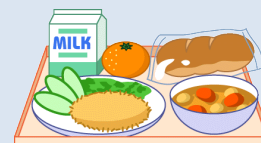
Total produce purchased: **$75,000**
% of annual food budget: **8%**
% produce purchased
   grown locally:
$ produce per NSLP enrollee: **$74.4**
$ produce per NSLP,
   rank in County: **#8**

Meals Served Daily

Breakfast: **240**

Lunch: **1,008**

Local Procurement

HOTM Calendar Adopted:
Frequency of:
- SD County food served:
- Regional foods served:
- CA foods served:

Local preference in solicitation:
Buys directly from growers:

F2S Definition & Goals

Adopted F2S Taskforce definitions
of local/regional food?   No
District has definition of local?   Yes
Specific F2S goals set:
Implementation plan set?

Sourcing and Menus

Produce distributor(s):
     #1: **Sunrise**
     #2:
Produce Contract Period: **no contract**
Contract Renewal Year: **N/A**
Menu Planning Cycles: **Monthly**

Top Produce Items

#1   Lettuce

#2

#3

#4

#5

District Contact

Primary Contact: **Rick Mariam**
          richard.mariam@sduhsd.net
          760-753-6241 x3426

Contact Preference: **Either**