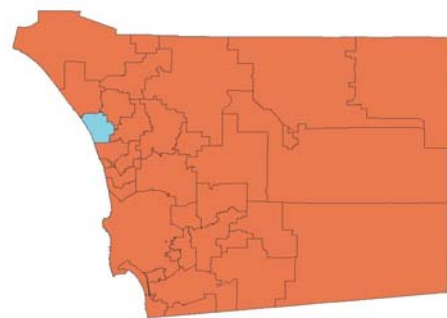


# Farm to School in Carlsbad Unified School District, 2016-2017

## F2S Programming



F2S Taskforce Member  
Harvest of the Month  
With UCSD support  
Independently  
CA Thursdays  
Uses Smarter Lunchroom strategies  
Staff education on F2S  
Cafeteria integration of local food  
Uses cafeteria coaches  
Local foods or F2S activities in after- school programs  
Classroom education  
Farm connections  
Community programming  
Garden programming  
Set goals for advancing F2S  
Allocated budget for local foods  
Markets local foods purchasing  
Purchase directly from grower  
Distributor sources local food  
✓ None  
Other:



## Size & Capacity

Grades: **K-12**  
Number of schools: **16**  
Student enrollment: **11,153**  
% eligible for FRPM: **20%**  
Drop sites: **12**  
Production kitchens: **12**  
Satellite kitchens: **1**  
Number of salad bars: **10**  
Produce processing capacity: **Limited**  
Fresh prep meals capacity: **Limited**

## Average Daily Meals Served

Breakfast: **558**

Lunch: **2,060**



## School Gardens



Number of schools  
with edible gardens: **0**

Percent of schools  
with edible gardens: **0%**



COMMUNITY HEALTH  
IMPROVEMENT PARTNERS  
*making a difference together*



# Farm to School in Carlsbad School District (pg. 2)

## Annual Purchasing

Annual food costs: **\$850,000**  
DoD Fresh: **\$30,000**  
Total amount spent through  
USDA commodities program: **\$151,000**  
Average food costs per meal: **\$1.34**

### Produce Purchasing

Total produce purchased: **\$150,000**  
% of annual food budget: **18%**  
% produce purchased  
grown locally: **10%**  
Average produce cost per meal: **\$0.24**

## Local Food Purchasing

Using F2S Taskforce definition of local: **Yes**  
Amount spent on local produce: **\$15,000**  
Amount spent on local foods: **\$140,000**  
Contracts include geographic preference?  
**No**

## Sourcing and Menus

Produce distributor(s):  
#1: **Goldstar**  
#2: **Valley Produce (DOD)**  
Produce contract period: **N/A**  
Contract renewal year: **2018**  
Menu planning cycles: **3 week cycle**

## Top Needs for Buying Local

- ❖ Better information on availability of local foods (i.e. what's in season and available)
- ❖ Competitive pricing
- ❖ Staff training/capacity (e.g. food safety, kitchen skills, recipe planning)

## District Contact

Primary Contact: **Nikki Myrick**  
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**760-331-5000**

Data sources include CHIP 2016-17 State of Farm to School in San Diego County survey and California Department of Education, available at <https://www.cde.ca.gov/ds/sd/sd/>

\* = No data provided to support Farm to School analysis

