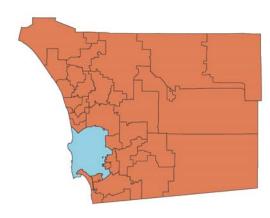
Farm to School in

San Diego 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: 226

Student enrollment: 127,689

% eligible for FRPM: **60%**

Drop sites: 24

Production kitchens: **19**Satellite kitchens: **220**Number of salad bars: **183**Produce processing capacity:

Significant

Fresh prep meals capacity: Significant

Average Daily Meals Served

Breakfast: **16,825**

Lunch: **45,255**



School Gardens

Number of schools with edible gardens: **100**

Percent of schools

with edible gardens: 44%











Farm to School in San Diego Unified (pg. 2)

Annual Purchasing

Annual food costs: **\$19,800,000**

DoD Fresh: **\$0**

Total amount spent through

USDA commodities program: \$3,837,629

Average food costs per meal: \$1.01

Produce Purchasing

Total produce purchased: \$3,200,000

% of annual food budget: 16%

% produce purchased

grown locally: 64%

Average produce cost per meal: \$0.16

Local Food Purchasing

Using F2S Taskforce definition of local: Yes

Amount spent on local produce:

\$2,045,786.48

Amount spent on local foods:

\$5,995,786.48

Contracts include geographic preference?

Yes

Sourcing and Menus

Produce distributor(s):

#1: American Produce

#2:

Produce contract period: **3 years** Contract renewal year: **2019**

Menu planning cycles: 2-3 times per

year

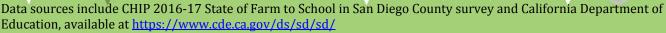
Top Needs for Buying Local

- Competitive pricing
- Lightly processed products available
- Staff training/capacity (e.g., food safety, kitchen skills, recipe planning)

District Contact

Primary Contact: **Melanie Moyer mmoyer@sandi.net 858-627-7331**





* = No data provided to support Farm to School analysis









