

Summary of Whitney Bateson's Presentation

DC Farm to School Network - Meeting Dec. 18th 2009

For more information, contact Andrea Northup at andrea@dcfarmentoschool.org.

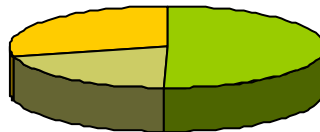
The many roles of Whitney Bateson, the DCPS Resident Dietician

- Menu planning
 - New Products
 - Nutrition
 - Themed Meals
 - Taste Tests
- Procurement
 - What Products to Use
 - USDA Commodities
 - Produce Items
 - Maintain Compliance
- Special Diets/Allergies
- Federal Regulations (USDA, NSLP)
 - Compliance
 - Training
 - Interpretation of Regulations
- Community/School Health
 - Education
 - Resources
 - Grants
 - Building Partnerships

DCPS Snapshot

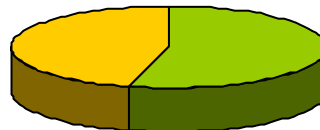
- 16 High Schools
- 18 Junior High Schools
- 87 Elementary Schools
- Average Daily Attendance District-Wide: 40,000 students
- Breakfast participation (all Universal Free Breakfast): 33%
- Lunch participation: 70%
- Percentage students eligible for Free/Reduced price meals: 70% (which means their family is below a certain income threshold)
- 77 "Provision 2" Schools (schools where >70% students eligible for free or reduced price meals, so all students eat for free)
- Paying students pay \$1.25 or \$1.50 per lunch
- Roughly 80 schools receive after school snack (all are free)

Current DCPS meal prep methods (11/30/09)



■ On-Site
■ Pre-Packaged
■ Satellite

Future DCPS meal prep methods (Effective 1/30/10)



How does Chartwells/DCPS plan their menus?

- Regulations: Food-Based Menus (National School Lunch/Breakfast Program)
 - Lunch: 2 oz meat/meat alternate, 1 serving grain, 1 cup fruit & vegetable combined, 8 oz milk
- Nutrition
- Student Acceptance
- Product Mix – Variety
- Cost (DCPS receives from the USDA through the Office of the State Superintendent of Education \$2.68 for “free” lunches, \$2.28 for “reduced-price” lunches, and \$0.25 for paid lunches - that’s not much to work with!)
- Availability of products

How does Chartwells choose produce?

- Availability/Seasonality
- Required to buy only American-grown products
- Form of product (whole, chopped, fresh, frozen)
- Acceptability - if the students like it and eat it!
- Cost
- Ease of preparation

How does Chartwells get produce?

- Products and quantities are identified, placed through online order
- Vendor receives order, pulls produce from multiple farms to fill order
- Produce is delivered to the appropriate DCPS destination

Barriers to locally-grown

- Volume – large district such as DCPS requires thousands of pounds of fresh produce each week
- Growing season – this area of the country limits what we have available and what is appropriate for the school lunch program
- Convenience – frozen and canned vegetables are easier/less time consuming to prepare and require less storage space
- Price – though the price of local produce may not always be higher, serving more fresh produce in general can increase costs

Farm to School Initiatives

- Fresh Fruit and Vegetable Program
 - 12 schools, education, local produce, expansion
- School gardens as teaching tools for healthier eating
- Continuing to connect schools to community resources
- Sourcing of more local produce, asking for and sharing more information about food origins