NUTRITION SERVICES
HOW SERVING 4,000,000 MEALS

STEPHANIE BRUCE, MBA
Director, Nutrition Services

BACKGROUND
- 25 years in food service
- 15 years in school nutrition
- 6 years at Palm Springs USD
- A.A. Liberal Arts/Culinary Arts
- B.S. Hotel Restaurant Management
- M.B.A. Finance
ROLE & RESPONSIBILITIES

- Minimizing operations
  - $11,000,000 budget
  - 170 department employees
  - 20,000 square foot Central Kitchen and
    warehouses
  - Longitudinal vehicle fleet
  - Procurement
  - Menu development
  - Federal/State/Local regulations
  - Human Resources
  - Training/Professional Development
  - HACCP

THE DISTRICT

SIZE
- 3 lines
- 10,000 square miles
- 27 schools
- 17,000 students
- 4 elementary schools
- 2 intermediate schools
- 1 high school
- 18 high school districts

DEMOGRAPHIC
- 22,000 students
- 97% low-income
- Community Eligibility Provision (CEP)
- 6,837 breakfast meals
- 4,479 lunch meals
- 10,973 breakfast meals
- 25,600 students served daily
- $1,747 per summer meals

THE CHALLENGE

- Serving multiple demographics
  - Ethnicities
  - Economically Affluent/Disadvantaged
- Specific nutritional requirements
  - Calorie intake
  - Fat requirements
  - Whole Grain
  - Produce
- Public Awareness
**HEALTHY HUNGER-FREE KIDS ACT OF 2010**

- New requirements for produce in school meals.
- Increased serving of Fruits
- Increased serving of Vegetables
- Students now required to take at least one 1/4 cup serving.
- Required for all meals offered.

**FRUIT**

- Required at Breakfast and Lunch
- Fresh
- Frozen
- Dried
- Pasteurized, 100% Juice
VEGETABLES

- Required component for Lunch
- Not required for Breakfast, but may offer in place of fruit.

Subgroups
- Dark Green
- Red/Orange
- Beans/Peas
- Starchy
- Other

PRODUCE OFFERED

FRUIT OFFERINGS
- Fresh: Apples, Oranges, Watermelon, Strawberries, Blackberries, Pears, Grapes, Blueberries, Pomegranate, Raspberry, Raisins, Carrots, Grapes, Pears
- Dried: Raisins, Tropical Fruits
- Canned: Peaches, Pears, Mixed Fruit, Pineapple
- Applesauce

VEGETABLE OFFERINGS
- Fresh: Tomatoes, Tomatillos, Cherry Tomatoes, Corn, Cucumbers, Carrots, Spinach, Peas
- Canned: Corn, Tomatoes, Green Beans, Winter Squash
- Frozen: Edamame

Farm To School
SECONDARY SCHOOLS

SALAD BARS
PLATE COST - $1.70

MONTHLY SPEND

- Apples - $10,000 (in season)
- Oranges - $8,000 (in season)
- Salad Mix - $6,000
- Carrots - $4,000
- Tomatoes - $2,000
- Cucumber $2,200

COMMUNITY OUTREACH

Supper

Catering

Summer Feeding

Health Fairs
HOW THE PRODUCE INDUSTRY CAN HELP

FINAL THOUGHTS!

Largest restaurant in the valley
We are more competitive/better business
Consistent
Site Meal Mandate
Get 2 - health conscious/adventurous eaters

QUESTIONS

THANK YOU!