

KRISTIN NISEN, RD FOOD SERVICE COORDINATOR



Our Team

- Our team is made up of 65 dedicated and talented Lunch Ladies & Food Dudes! We are always trying
- new things, making
- the cafes a special
- place for the students
- and celebrating serving great meals to the students to help
- them achieve their
- goals!







We SERVE

California Universal Free Meals: All students are entitled to 1 free lunch and 1 free breakfast when attending in person. 22/23 school year, to date, we have served 862,085 Lunches (~6,114/day=64%) 430,473 Breakfasts (~3053/day=32%)

Support Summer School, Intersessions, Harvest Grove students, catering events, Afterschool snack program, farm to school events





We SERVE

- Salad Bars at all elem schools and introducing at Middle Schools
- Vegetarian options everyday
- Share Carts and food rescue program to reduce waste
- Incorporating more organic and clean label ingredients.
- Partner with local restaurants and farms
- Healthy budget reserves and continue to invest in program & staff support programs





Our Partnerships

We are strategically working with Local and Regional Partners to expand our ability to cook healthy and local meals as well as provide nutrition education for all our students.







Local Farm to School Efforts & Events

Local Farm to School Partnerships featuring Cafe, Classroom & Community Connection

Pear Crunch Event In October 2022 Cherry Event planned for May 2023 Corn Shucking & Roasting Event planned for August 2023





Student Nutrition Services Brentwood USD

Grant Programs

Kitchen Infastructure & Training Grant Funds

- Partnership with Center for Ecoliteracy Dept of Agriculture Grant Funds
 - Local Food Procurement and School Food Best Practices Grant Funds
 - Supply Chain Disruption and Inflation Grant Funds
- CA Universal Meals Supplement of USDA Meal Program = ALL students eat for free in CA =

no debt incurred in unpaid meal charges to district!



Local Produce & new recipe tastings

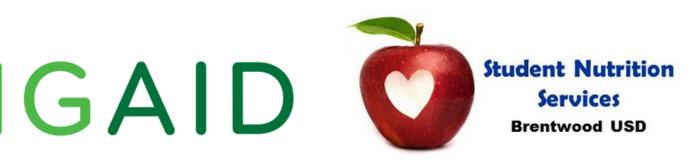
Local Farmer Visits/Connections

New **Equipment & Support Staff**



Training & Investment into higher quality service & food





Department Assessment

Conducting in April of all kitchens and food service office

Chef Recruitment

~2 year contract for a brigaid chef to help us meet requirements of grant and continue to improve our meals.

Work collabortively with Brigaid and placed Chef to bring more scratch cooked and healthy meals to students



Taste Testing New Recipes

Between our creative and dedicated staff, an additional district chef and Nutrition Specialist/Supervisor, more students at all school sites will get exposed to new foods, give their feedback and expand our menu selections!







Partner with SJSU, USU, SD WIC to preceptDietetic Interns.-Provide new recipe and nutrition educationopportunities for students

Dietetic Interns

(ertificate

Partner with White Pony Express to Rescue unused/unserved food that would otherwise be tossed. Donated then to those in need in Contra Costa County.







Department Needs

-All investments in Food Services has no fiscal impact on general fund. We have very healthy budget reserves and continue to need to invest in program & staff support programs to enrich the program. -Please support our efforts in ensuring staffing remains adequate while we increase staff duties such as more scratch cooking and serving 65-70% student enrollment.





THANK YOU

