

Student Nutrition Services Mission and Vision

Mission Statement

We believe our first responsibility is to the children of the Davis Joint Unified School District; our principal purpose and product is the provision of quality, healthful school meals and nutrition education to students as an integral part of their education. We will accomplish this through active partnerships with allied groups and industry who share our commitment to children at the national, state, and local levels which include school principals, teachers, staff, and parents – who are very important to our cause. We aim, for high participation, nutritional quality, sound fiscal management and compliance with State & Federal program regulations. In this respect, Student Nutrition Services will conduct its operation prudently, and will provide the economic efficiencies and growth that will assure its ultimate success.

Vision of Student Nutrition Services

The food served at the DJUSD contributes daily to the building of a healthy, informed lifestyle, recognizing that good, nutritious food prepared in a flavorful way and attractively served is an essential part of the school learning environment. DJUSD Student Nutrition Services (SNS) plays an important role in developing the food literacy of the student population and the school community through the increased purchase of locally grown seasonal products, staff participation in professional development opportunities, and agriculture community outreach.

SNS incorporates locally-made, fresh, whole-grain bread into the menus as well as whole grains in salads and entrees. This is accomplished by working with local bakeries in Davis and through professional development to learn about the variety of whole grains and how to cook with them.

SNS offers a connection between what is grown in the “garden based learning program with what is offered on the menu. This will be accomplished by providing suggestions of three plantings per season, so the school garden may reflect what is being served.

Elementary Schools

1. Increasing the offering of locally-grown, seasonal fresh fruits and vegetables. This will be accomplished by adding twice-weekly, self-serve salad bars (crunch lunch) that will augment the hot meals served everyday at every elementary school site, beginning in late September 2008.
2. Serving hot meals in such a way that students can smell the aroma and see the dish they are choosing. This will be accomplished in a finishing kitchen or delivered bulk (verses individually pre-plated) from the central kitchen. The bulk service will be piloted in one elementary site in 2008-09.

Secondary Schools

1. Increasing the offering of locally-grown, seasonal fresh fruits and vegetables. This will be accomplished by offering them on the daily salad bar and incorporating them into both hot and cold entrees, including weekly vegetarian entree specials.
2. Providing a variety of serving options and venues. This will be accomplished through offering weekly outdoor barbeque grilling in fall and late spring to include seasonal vegetables, and a special weekly indoor event and menus for winter and early spring that focuses on seasonal vegetables.

School Lunch Framework

The vision, goals, and principles of the DJUSD Student Nutrition Services Department provides a framework within the School Meals Program to ensure that school meals are part of the total school wellness environment. They outline steps to be taken to improve the health of students and their readiness to learn. They implement policies adopted by the school district including School Wellness Policy, Food and Nutrition Policy, Waste Reduction Policy (to be considered in fall 2008) and the Zero Waste Policy for the Central Kitchen (draft form.)

Specifically, we are committed to a school lunch program based on the following:

1. Increasing our offering of fresh, local fruits and vegetables in our hot and cold entrees.
2. Optimizing the use of commodity products through scratch cooking in order to improve flavor, nutrition and to introduce ethnic dishes.
3. Decreasing offerings of manufactured and refined foods.
4. Providing locally grown, seasonal, and sustainable foods by working with local farmers, community-based organizations and food suppliers.
5. Educating and communicating within our school community about how our school lunch program supports student learning.
6. Minimizing and beneficially reusing food waste and supporting the use of food packaging and products that are ecologically protective.

Changes are occurring in our school lunch

- Every elementary school has a Seasonal Salad Bar at least twice weekly. Every secondary school offers a salad bar daily.
- Every elementary school has Soup Made from Scratch every Thursday.
- Farm to School Pizzas including a seasonal vegetarian one, are freshly made and served every week at both elementary and secondary schools.
- Everyday, at every school, there is one or more made-from-scratch item available on the menu.
- Many items in our menus are *freshly made*.
- Student Nutrition Services serves only locally grown, organic rice.
- According to evaluations conducted by UCSAREP, Student Nutrition Services is purchasing 68% of produce, grains, and olive oil used in preparing school lunches from within a 300 mile radius. This is one of, if not the highest, in the nation according to UCSAREP.

DJUSD Student Nutrition Services is proud to have as its support group The Davis Farm to School Connection, a community supported non-profit of ten years standing. Over the years it has raised funds in grants for the district, underwritten farm visits for second graders, and provided professional training for the SNS staff at the Central Kitchen. They have developed the the district's post consumer waste reduction program throughout the district's schools, as well as garden grants to each school.