



Innovations in School Food

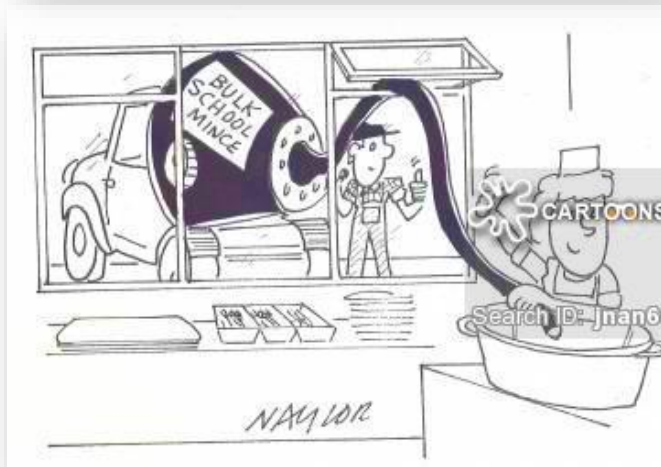
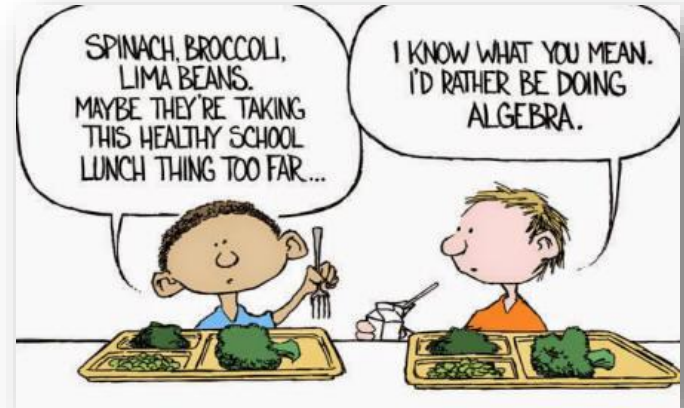
A FRONT-BURNER PRIORITY

HEALTHY FOOD

for the
LUNCH TRAY



School Food – It's Complicated



Meeting the Challenge



- What's old?
 - Week-long culinary boot camps
- What's new?
 - Extended timeline & school year alignment
 - Focus on USDA regulations
 - Marketing assistance to promote changes
 - Alliance with school wellness partners
 - Longitudinal study



A WELL-BALANCED SKILL SET

What is the ultimate recipe for a wholesome, financially sound and federally-approved school food service program? At LW@SFI, we know it's a balancing act and we're here to help. Mixing together technical assistance from the culinary, marketing and operations arenas into one, well-rounded shopping list sets a comprehensive groundwork for any school food makeover. Which ingredient combination will be your team's recipe for nutritious success?

CULINARY

Key Ingredients:

- Safety and Sanitation
- Knife Skills
- Recipe Reading
- Time Management
- Recognize When to Mechanize
- Salad Bar

Additional Ingredients:

- Raw Protein Handling
- Baking
- Managing Complex Change
- Walk-in Cooler Organization
- Steaming and Blanching
- Immersion Blender
- Lettuce Washing
- School Breakfast

OPERATIONS

Ingredients:

- Meal Count Tracking
- Food Cost and Inventory Tracking
- Position Control Tool
- Multi-Year Profit/Loss for Budget Development Tool
- Menu Planning
- Procurement Management and Back-Office Procedures
- Staffing, Production Model, Facilities and Equipment Assessment
- Productivity, Service Model and Dining Evaluation

MARKETING

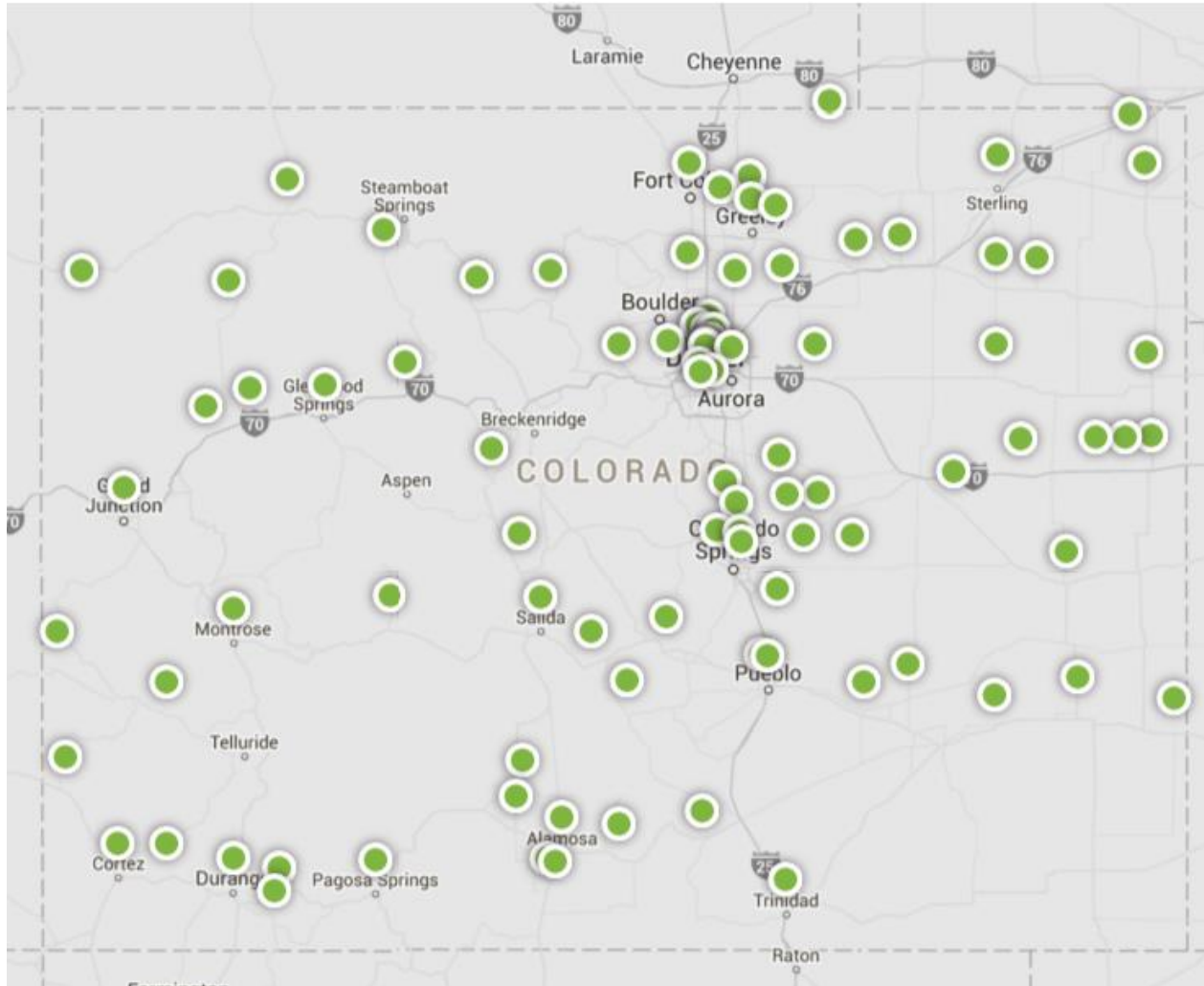
Ingredients:

- Campaign Planning
- Back-to-School Promotions
- Presenting Your School Food Program in Person
- Presenting Your School Food Program Virtually
- Garnering Input on Your Healthy Meal Changes (Students)
- Garnering Input on Your Healthy Meal Changes (Parents)
- Special Events
- Building Community Support and Partnerships
- Cafeteria Enhancements

Sustainability Workshop

- Give FSDs an opportunity to be recognized for current efforts to provide healthy, scratch cooked menu items
- Have FSDs create individual sustainability plans that align with goals of their unique food service program + capture clarity toward vision
- Enhance FSD leadership skills
- Prepare concrete plan for ways to utilize the LW@SFI resources for both themselves and their staff to support sustainable change

Our Past Participants



<https://livewellcolorado.org/healthy-schools/school-food-initiative/success-stories/>

Browse the library below to find resources for:



Food Service Directors



Parents



Students

Webinars

<https://livewellcolorado.org/healthy-schools/school-food-initiative/resources>

We have a lot of work to do... ...but the future looks bright!

