



Fresno Unified
School District



ACHIEVING
our GREATEST
Potential!

Child Nutrition Programs

Nutrition Services Department

Who are we?



Serving Success!

What do we do?

School Breakfast
Program (SBP)

National School
Lunch Program
(NSLP)

Seamless Summer
Option (SSO)

Fresh Fruit and
Vegetable Program
(FFVP)

After School Snack
Program (ASSP)

Child and Adult
Care (CACFP),
including Super
Snack

What do we do?

72,000+ students in Fresno Unified
108 Serving Sites
Over 500 Nutrition Services Professionals
12,000,000 meals served annually
 Breakfast – 2,500,000
 Lunch – 8,000,000
 Snack – 500,000
 Supper – 1,000,000
Local Fresh Fruits and Vegetable Program
 25,000 served daily



Nutrition Center Video



Tufts University Study

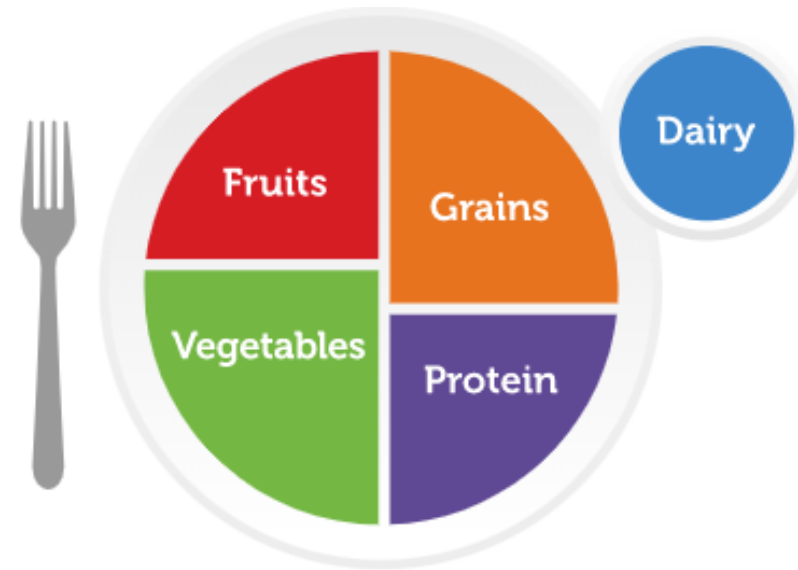
“Schools are now the single healthiest place Americans are eating.” – Dariush Mozaffarian Dean of the Friedman School

School Meals only provided 9% of calories for the average child

Study Finds Americans Eat Food of Mostly Poor Nutritional Quality – Except at School | Tufts Now

Federal Meal Program Requirements – Components

Grain
Meat/Meat Alternate
Fruit
Vegetable
Milk



Average Caloric Ranges

Grade Range	Lunch	Breakfast
K-8	550-650	400-500
9-12	750-850	450-600

Less than 35% of calories come from fat

Less than 10% of calories come from saturated fat

All grain products are whole grain rich

All protein products are lean

Wide variety of local fruits and vegetables

Fruits and Vegetables

Breakfast

All grade levels receive 1 cup of fruit

Lunch

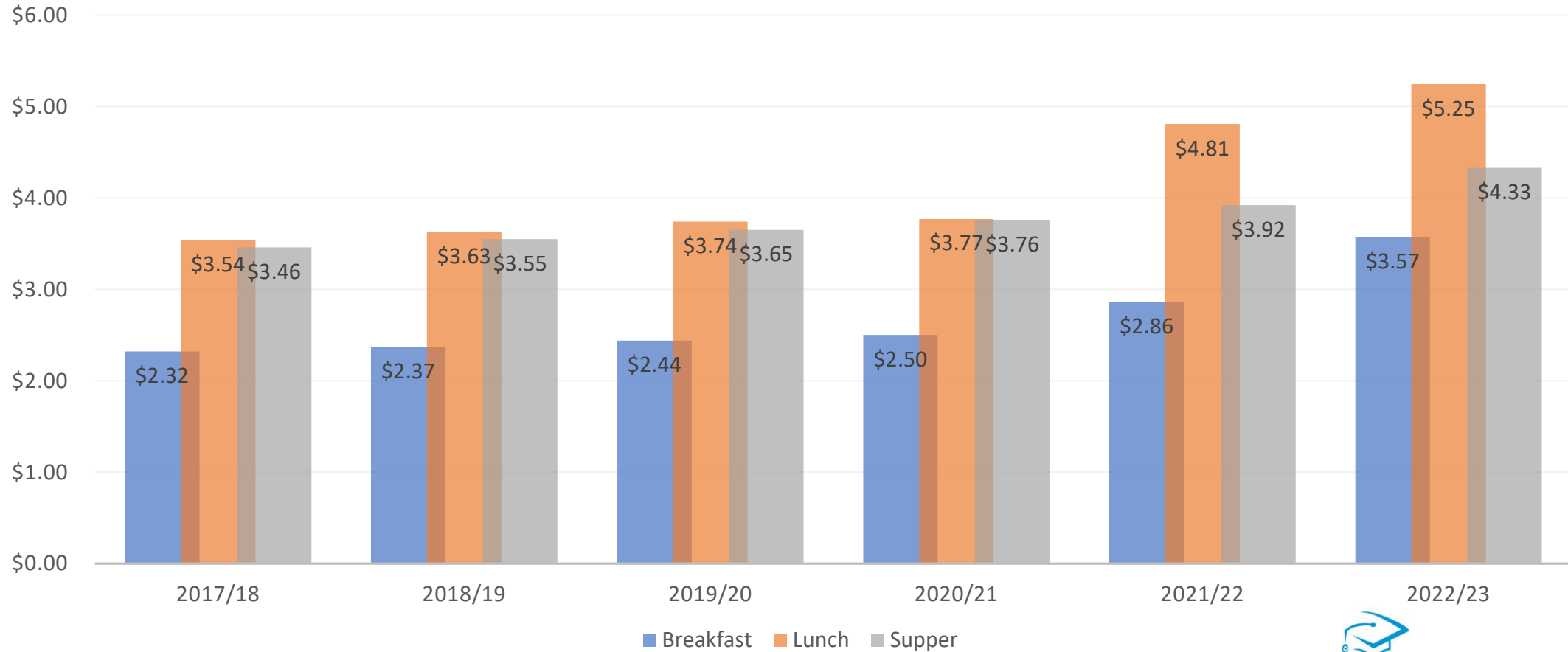
Vegetables include nutrient dense sub-groups

Grade Range	Fruit	Vegetable
K-8	½ cup	¾ cup
9-12	1 cup	1 cup

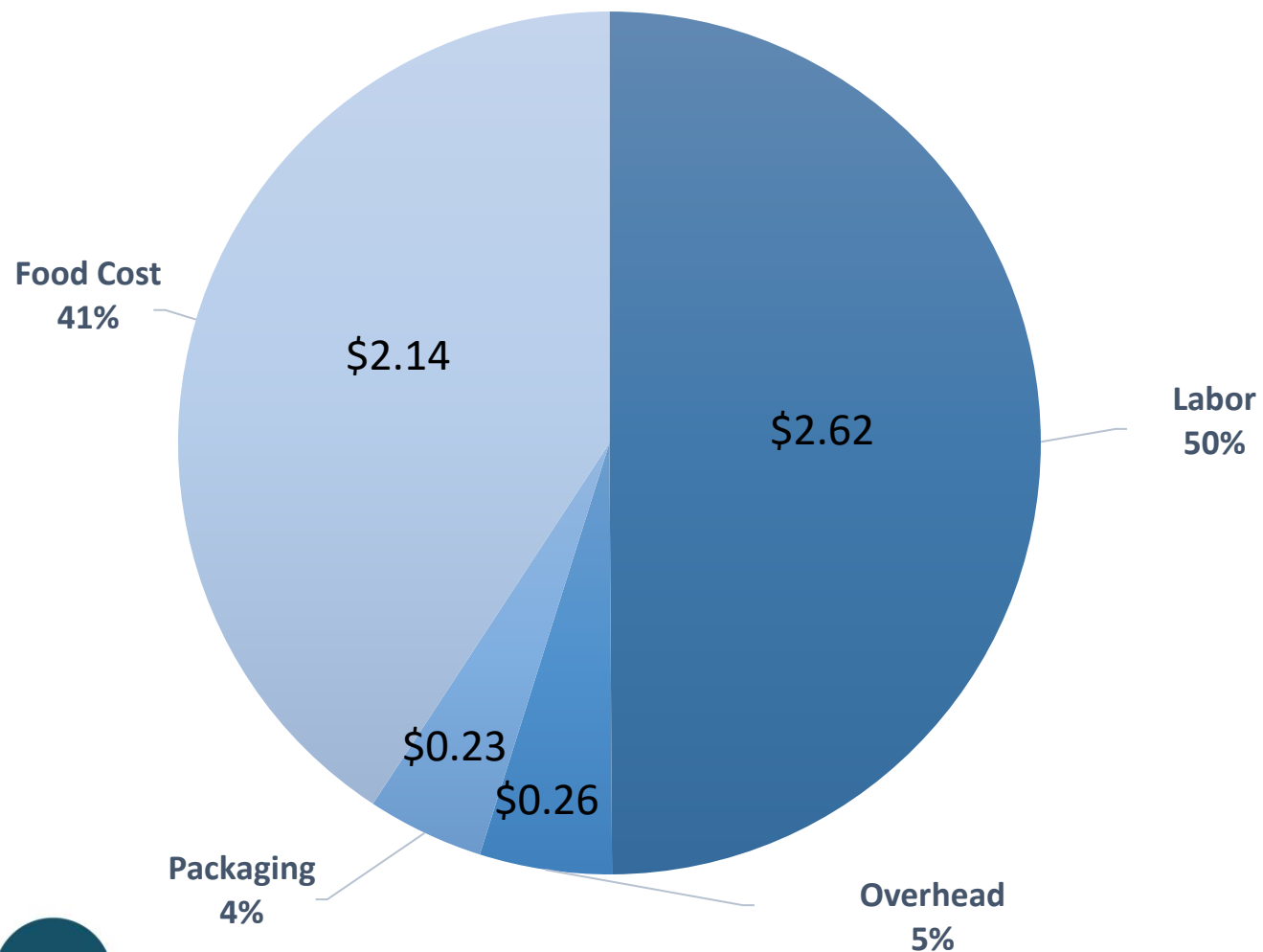


Meal Reimbursement Rates Through the Years

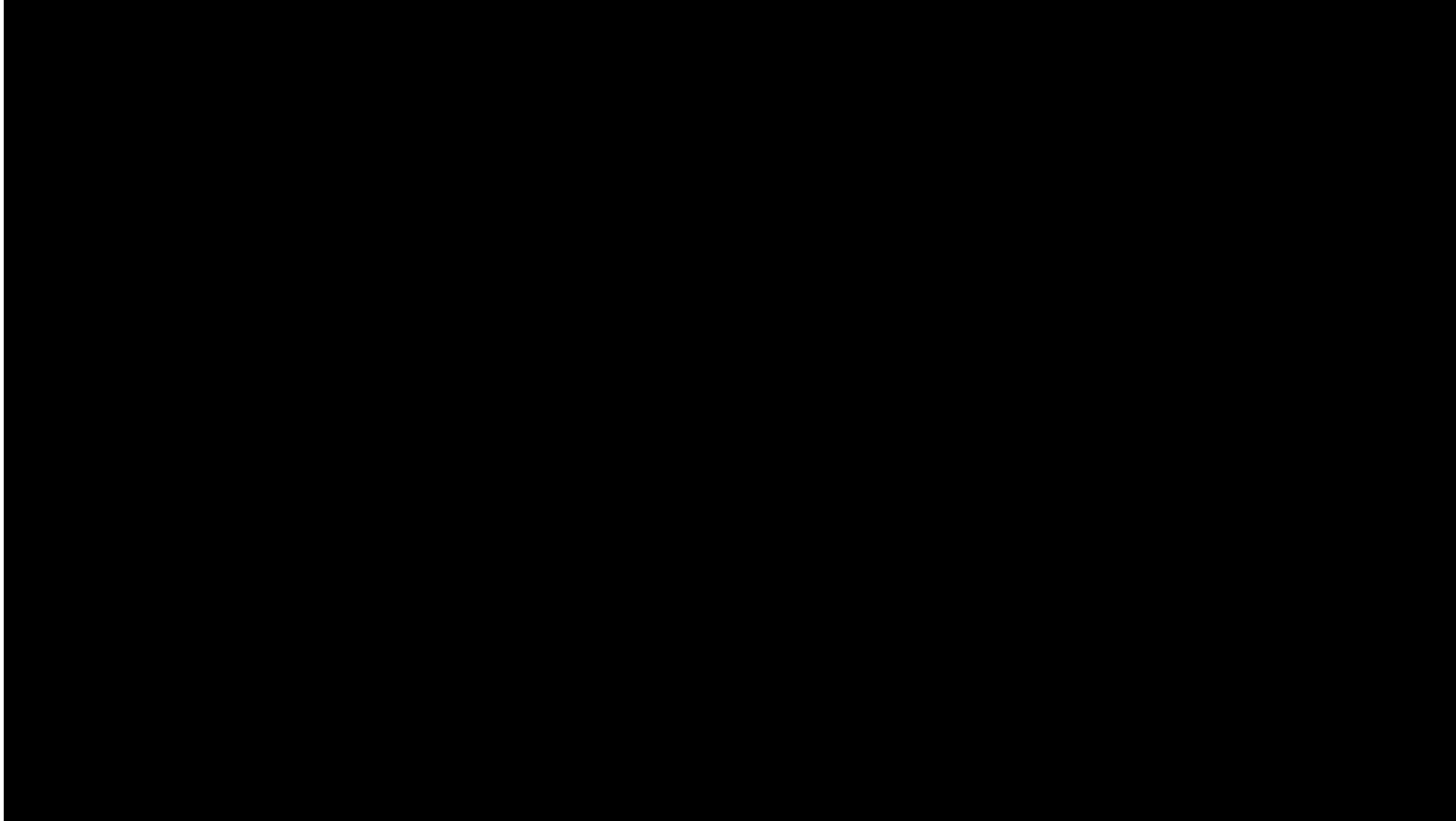
Reimbursement Rates



Meal Cost Breakdown for Lunch



Supply Chain Challenges



Offer Versus Serve for Elementary Schools

Allows students to choose their favorite items

Five components are offered – students must choose 3

Reduced food and packaging waste



Two Entrée Options at Elementary



Compostable Trays and Film

Trays – 100% Compostable

Cold Film – 100% Compostable

Hot Film – 30% Post Consumer Product

Over 500,000 plastic bottles removed from the waste stream YTD



Regional Executive Chefs



A DEDICATED
EXECUTIVE CHEF
FOR EACH
REGION



PRESENTATION



QUALITY



INCREASED
SCRATCH
COOKING



STUDENT
TASTE TESTING

CDFA Farm to School Grant



Year 1

Organic menu items

Nutrition Education

Year 2

Farm to School Coordinator

Climate Smart Agriculture



Good Food Purchasing Program

Five Core Values

Nutrition

Local Economies

Environmental Sustainability

Valued Workforce

Animal Welfare



PURCHASING
PROGRAM



Eat REAL Certification Program

Supports school districts journey to bring transparency to their food program



Questions?

