

The background is white and decorated with various colorful illustrations of fruits and vegetables. At the top left are blueberries. Next to them is a slice of orange. To the right is a green leaf. Further right is a slice of watermelon. At the top right is a lime. On the left side, there is a lemon. Below the lemon is a green leaf. In the center, the text is displayed. To the right of the text is an avocado. Further right is another slice of orange. At the bottom left is a strawberry. In the bottom center is a banana. To the right of the banana is a slice of lime. At the bottom right is an orange and a cluster of red grapes.

Laguna Beach Unified School District

Nutrition Services Study Session

November 13, 2018

School Meals

School lunch entrees made from scratch

- ✗ Fresh ingredients
- ✗ Fewer preservatives
- ✗ Seasonal and local produce



Responsibly Sourced

- ✗ 100% Grass Fed, all-natural, no hormones
- ✗ All-beef, no nitrates, no nitrites



Local, Organic, & Sustainable

All-organic produce

- × CDE Unprocessed Fruit/Vegetable Pilot Program (UFVPP)
- × Aggrigator
- × Santa Barbara food hub

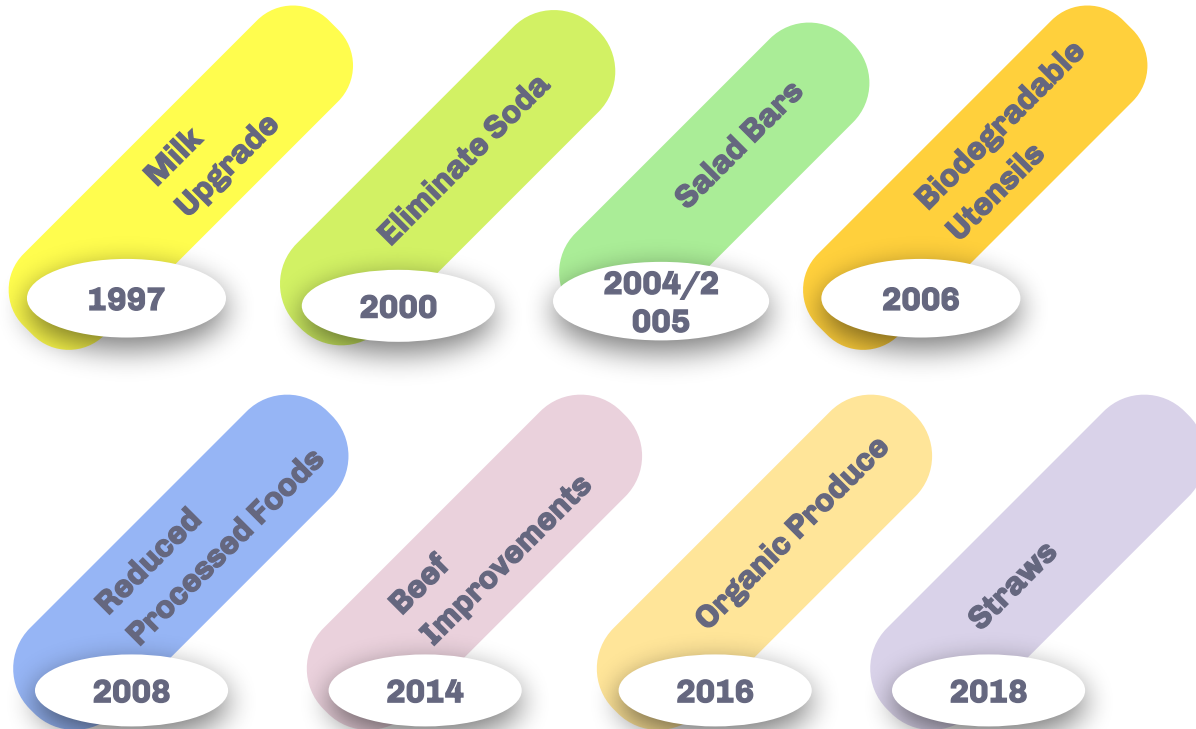


Scratch-Made Chicken Fajita Burrito



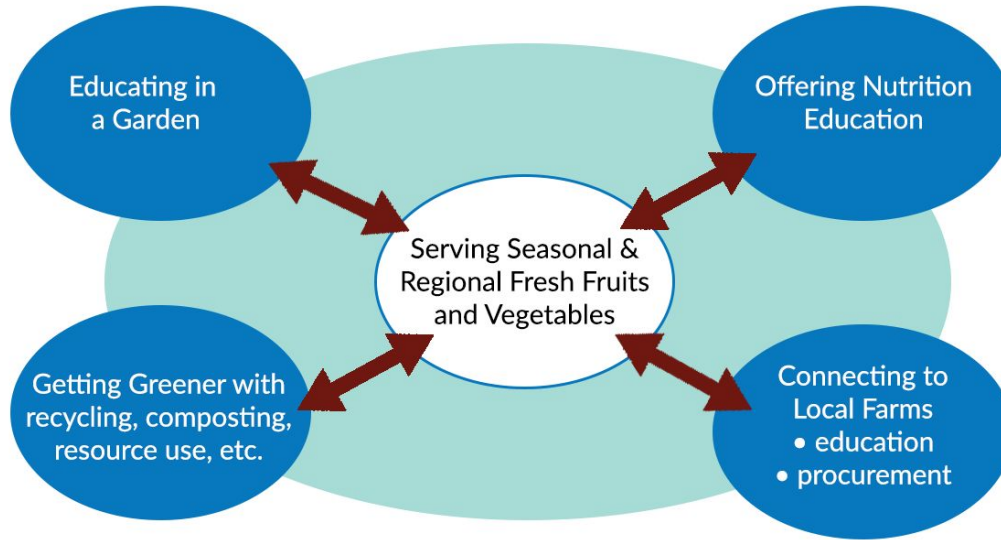
History of Initiatives

1997 to present



Making Healthy Choices

TOWARD A HEALTHY SCHOOL ENVIRONMENT

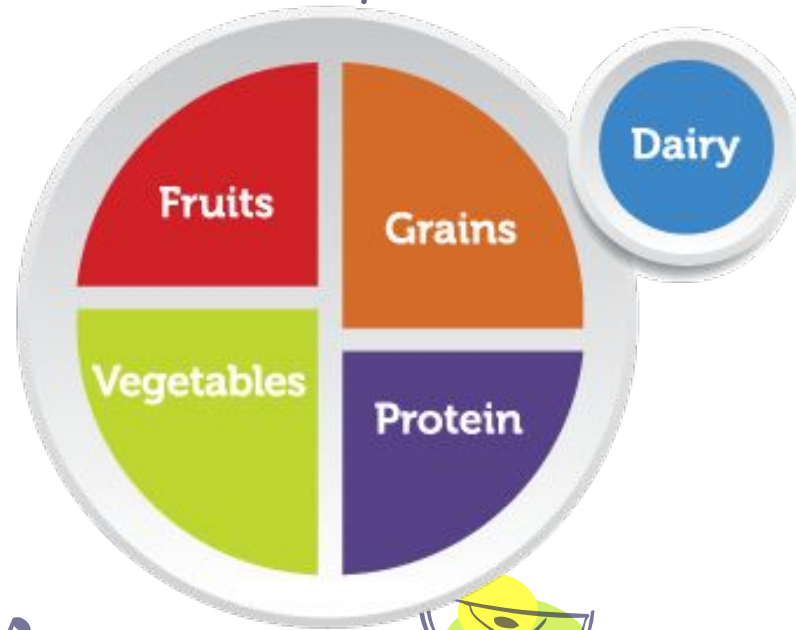


Program Regulations

Meal Pattern	Grades K-5	Grades K-8	Grades 6-8	Grades 9-12
Min-max calories (kcal)h	550-650	600-650	600-700	750-850
Saturated fat (% of calories)h	<10	<10	<10	<10
Sodium Target 1 (mg)h, I 2014-15 SY	≤ 1,230	≤ 1,230	≤ 1,360	≤ 1,420
Reference Only Sodium Target 2 (mg)h, I 2017-18 SY	≤ 935	≤ 935	≤ 1,035	≤ 1,080



We Encourage Students to Make
Healthy Choices





Thank You!

Any questions?