



Nutrition Services

Presented by
Robert Chan
Director-Nutrition Services

March 28, 2024

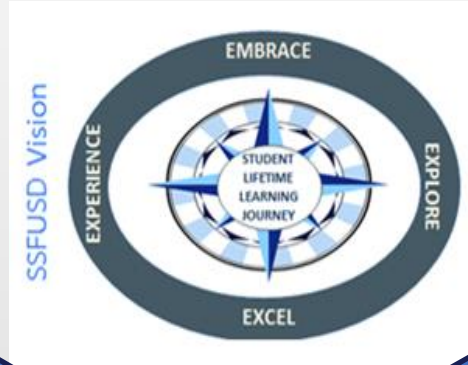


District Goals

LCAP GOAL 1

Academic Achievement

The district will provide a high quality curricular program for students that will raise student proficiency on the California Common Core State Standards as measured by overall academic achievement on state assessments, CA Dashboard results, interim assessment data and ELPAC/Reclassification data.



LCAP GOAL 4

Special Education

The district will provide high quality curricular programs for students with IEPs that will raise student engagement in school and proficiency on the California Common Core State Standards as measured by overall academic achievement on state assessments, and engagement rates.

LCAP GOAL 2

Professional Development

Identified classified staff, certificated and administrative staff will participate in professional development to create capacity and expertise in curriculum program implementation based on the development of scope and sequence as measured by walkthrough observations and other evidence (artifacts and student work)

LCAP GOAL 3

Student, Parent & Community Engagement

Improve parent school engagement through an increase in participation in site and district parent groups such as SSC, PTSA, DELAC, ELAC, AAPAC as well as in other parent meetings as measured by attendance sign in sheets.

District Priorities

A) Improve Curriculum, Instruction & Assessment

B) Bolster Professional Learning and Collaboration

c) Strengthen Leadership Capacity

SSFUSD

STRENGTHENING OUR SYSTEMS

the
GAS TANK
BENCHMARKS
checking student progress toward goals.

HOW CAN WE LEVERAGE DATA?

the
STEERING WHEEL
INSTRUCTION
guiding our learning objectives
ENGAGES US + TAKES US FORWARD

the
GPS
NAVIGATION
our goals
LCAP, DEPT.,
SITE, TEAM, TCHR.

FFME -
A PROCESS TO DETERMINE WHAT TOOL, PRACTICE, or SERVICE WILL HELP US SOLVE OUR IDENTIFIED NEED

WHAT IS OUR ACTION PLAN?

HOW DO WE REFLECT + RELENTLESSLY FOLLOW UP?

the
SEATS
CURRICULUM
defines the skills to be taught
STANDARDS, RIGOR, RELEVANCE



the
ENGINE
PERFORMANCE MANAGEMENT MEETINGS
showcasing data + progress of
ILTs, PLCs, DEPT. MEETINGS

Experience
Explore
Embrace
Excel

the
WHEELS
SYSTEMS of ASSESSMENT
sets the pace

WHAT QUESTIONS HELP US DETERMINE ROOT CAUSES of PERFORMANCE?

EQUITY

the
MIRRORS
PROFESSIONAL LEARNING SYSTEM
reflecting + growing in our professional practices



Agenda

- Nutrition Services Overview
- Updates
- Current Menu
- Projects and Accomplishments
- Challenges
- Next Steps



Nutrition Services Overview

DIRECTOR OF NUTRITION SERVICES
Robert Chan

NUTRITION SUPERVISOR
Alvin Vitug

ADMINISTRATIVE ASSISTANT
Cristina Gutierrez

SR. WAREHOUSE/DELIVERY DRIVER
Charlie Mozzetti

NUTRITION SUPERVISOR
Jean Marie Garcia

PURCHASING TECHNICIAN
Melissa Stookey

WAREHOUSE/DELIVER Y DRIVERS
Aaron Catig
Alex Zermeno
Ruben Guadamuz

HIGH SCHOOLS

ELEMENTARY SCHOOLS (9)

- Jessica Mayorga – Martin
- Isaul Beltran – Sunshine
- Jaylyn Giudici – Buri Buri
- Raquel Cantiller – Los Cerritos
- Chantsalddulam Dailankhuu – Monte Verde
- **Vacant (NSA I)** – Monte Verde
- Lillibeth Lamb – Ponderosa
- Nora Victoria – Spruce
- Kamal Singh – Junipero Serra
- Tiphannie Wong - Skyline

MIDDLE SCHOOLS (3)

- Debra Davallou (NSA II) – Alta Loma
- **Vacant (NSA I)** – Alta Loma
- Editha Valenzuela (NSA II) – Parkway
- **Vacant (NSA I)** – Parkway
- Luana Ige-Kment (NSA II) – Westborough
- Jeannie Lui (NSA I) – Westborough

El Camino

- Georgina Espinoza – Lead II
- Maria Coria – NSA I
- Maria Mendez – NSA I
- Maribel Segura – NSA I
- Stephanie Garcia – NSA I
- Tracy Stevenson – NSA I
- Yoyo (Rufang) Wu – NSA I

South San Francisco

- Karen Lillo – Lead II
- Carmen Sanchez – NSA I
- Emeila Bodella – NSA I
- Georgette Eweis – NSA I
- Ginny Yang – NSA I
- Margarita Leong-David – NSA I



Nutrition Services Overview

- Universal Free Meals (Breakfast and Lunch)
- Second Chance Breakfast
- Children Centers (Meals and Snacks)
- Skyline Middle College (Lunch)
- Meals distribution to all sites





Updates

- **Current Menu**
 - Two weeks cycle
- **New sodium target**
 - More restrictive
- **Food Recovery Program**
 - Peninsula Food Runners
- **New Digital Signage (Piloting at both HS)**
- **Quality Improvement @ Baden Highschool**
- **Food Allergies accommodation and vegetarian options**
- **Emergency Supply**
- **Allergies Labels**



Two weeks cycle menu

|  LUNCH SOUTH SAN FRANCISCO UNIFIED SCHOOL DISTRICT HIGH SCHOOL LUNCH MENU JANUARY 2024 | | | | |
|--|--|--|--|---|
| Monday | Tuesday | Wednesday | Thursday | Friday |
| 1 | 2 | 3 | 4 | 5 |
| 8 Grilled Cheese Black Bean Patty | 9 Hot Dog and Chips Orange Chicken with Rice Grilled Cheese | 10 Turkey Nachos Peanut Butter & Jelly Sandwich Bean & Cheese Nachos | 11 Chicken Nuggets Yogurt Parfait with Granola Veggie Nuggets | 12 California Wrap Fish Sticks & Fries Cheese Quesadilla |
| 15 No School | 16 Cheeseburger Sliders & Chips Beef Rotini Sun Butter Sandwich | 17 Popcorn Chicken & Mash Potato Bowl Asian Chicken Bowl Grilled Cheese | 18 Breakfast for Lunch Peanut Butter & Jelly Sandwich | 19 Cheese Quesadilla Chicken Meatball Sandwich Fish Sticks and Fries |
| 22 Cheeseburger Black Bean Patty | 23 Hot Dog & Chips Orange Chicken with Rice Grilled Cheese | 24 Turkey Nachos Peanut Butter & Jelly Sandwich Bean & Cheese Nachos | 25 Chicken Nuggets Yogurt Parfait with Granola Veggie Nuggets | 26 California Wrap Fish Sticks & Fries Cheese Quesadilla |
| 29 No School | 30 Chicken Patty Sandwich Beef Rotini Sun Butter Sandwich | 31 Popcorn Chicken & Mash Potato Bowl Asian Chicken Bowl Grilled Cheese | | |

All Meals are served with assorted fruit and vegetables and 1% or whole milk.
 Menus subject to change due to labor and supply shortages.
 This institution is an equal opportunity provider.



Food Recovery Program



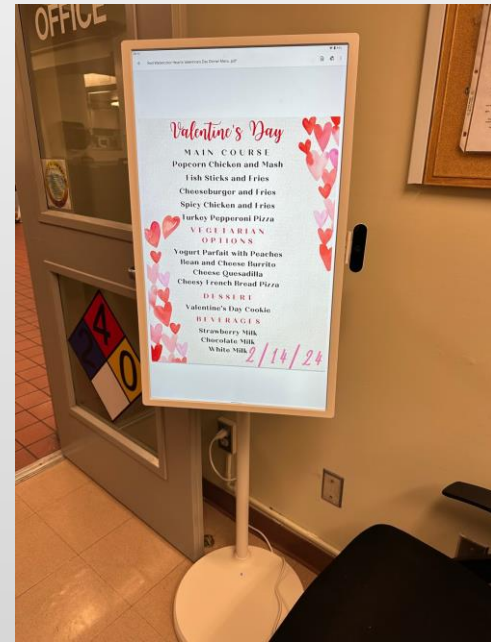
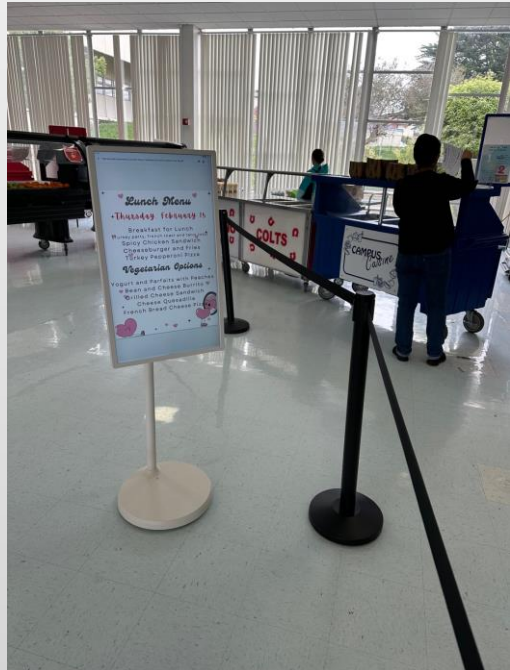
PENINSULA
FOOD RUNNERS



Partnership with Peninsula Food Runners



Digital Signage



Piloting new digital signage at El Camino High School to display our daily menu



Quality Improvement



1st Trial

2nd Trial

Hot packs

Hot packs

(Catering Stone)

(Microcore)

Keep food warmer with hot packs placed at the bottom of the Cambro container



Labels for allergies

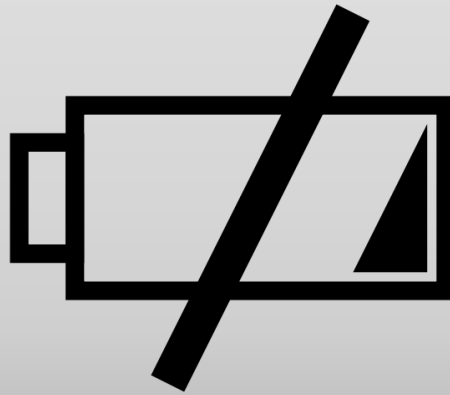


Fish items are labeled for clarification and safety



Emergency Supply

Shelf stable milk is available at every site





Accomplishment

- A total of 4% increased in meal participation in 23-24 SY (updated in Feb)
 - Contributing Factors
 - Second chance breakfast program added at Spruce Elementary
 - New Service Line added at South Francisco High School
 - An increased in Free and Reduced Priced Meal applications - 1,000 to 1,380



Second Chance Breakfast



Second Chance Breakfast at Spruce Elementary



New Service Line



New Service Line @ South San Francisco High School



Challenges

- Shortage of Staff
- Scratch cooking remains a challenge due to equipment and kitchen design
- Wide range of food preferences from one location to another
- Shared table may not be practical at all sites due to staffing



Next Steps

- Switching to compostable product
- Bring back shared tables to more schools
- Provide more vegetarian and non-dairy items as second options
- Continue to Increase meal participation
 - Introduce new menu item on a regular basis
 - Advertise to increase Free and Reduced Price Meal applications (example in DELAC)
 - Improve food service quality: presentation, more freshly made food
 - Taste testing / Survey



Compostable Trays



Custom compostable tray from Nextera



Shared Table



Unopened items are placed in a bin for others to eat for food safety



Outreach



Outreach event at DELAC @ Spruce Elementary



Popular In-house items



Yogurt Parfait



Chicken Wraps



Overnight Oats

