Nutrition Department

March 27, 2025

Our strategic plan describes our **Core Values** & the **Strategic Priorities** we will focus on to bring our **Portrait of a Graduate** to life

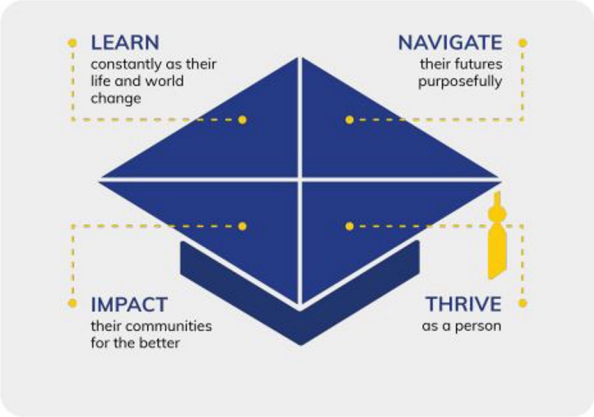
Core Values

- **C** Community is our strength
- **A** Authentic relationships matter
- **R** Resilience propels us forward
- **E** Equity is our north star

Strategic Priorities / LCAP Goals

- PRIORITY 1 — Exceptional Instruction
- PRIORITY 2 — Engaged Students
- PRIORITY 3 — Purposeful Partnerships
- PRIORITY 4 — Empowered Educators
- PRIORITY 5 — Equity-Centered Systems

Portrait of a Graduate



SSFUSD's Portrait of a Graduate

As an educational community united in our commitment to equity, we work together to build relationships and ensure that every graduate has the essential academic and social-emotional skills, knowledge, and habits to:

GRADUATE AIM	CHARACTERISTIC	DESCRIPTION
LEARN constantly as their life and world change	Intellectual curiosity and critical thinking Academic excellence Creativity and resourcefulness	• Embraces a growth mindset and love of learning by seeking understanding, asking questions, and using data and evidence • Demonstrates mastery of all academic disciplines needed for post-secondary success • Explores their creativity and finds new and innovative ways to solve problems
THRIVE as a person	Self-awareness Wellness Real-world readiness	• Confidently embraces their identities and understands their values, intentions, and impact on others • Lives a healthy lifestyle that promotes their physical, mental, and emotional well-being • Uses life skills including time management, goal setting, self-discipline, motivation, and self-advocacy to navigate day-to-day responsibilities, overcome obstacles, and feel successful
NAVIGATE their future purposefully	Career and/or college readiness Technology skills Financial literacy	• Understands their options after high school (education, careers, entrepreneurship), and is prepared for success in whatever path they choose • Uses current technologies fluently to meet their needs and solve problems • Understands the importance of money management and has the skills to make informed short and long-term financial decisions
IMPACT their community for the better	Collaboration Community service and engagement	• Demonstrates empathy, compassion, kindness, teamwork, effective communication, and respect to collaborate effectively toward a common goal • Finds opportunities to support others and be involved in their communities

Our Strategic Plan defines **5 priorities** for the next 5 years

PRIORITY 1

Exceptional Instruction

Every student experiences exceptional instruction aligned with our Portrait of Graduate (PoG)

PRIORITY 2

Engaged Students

Every student is a holistically-supported, self-directed learner

PRIORITY 3

Purposeful Partnerships

Every student benefits from trusting, high-impact partnerships with families & community in support of realizing our PoG

PRIORITY 4

Empowered Educators

SSFUSD is the Bay Area's leading organization for mission-driven educators

PRIORITY 5

Equity-Centered Systems

Our decisions, actions & resources reflect SSFUSD's commitment to equity

Board Presentation Agenda

1. Department Overview
2. Goals and Updates
3. Accomplishments
4. Challenges
5. Plans

1. Nutrition Department Overview

Director, Nutrition Services
Robert Chan

Sr. Warehouse / Delivery Driver
Charlie Mozzetti

Purchasing Technician
Melissa Stookey

Administrative Assistant
Christina Gutierrez

Warehouse / Delivery Driver
Alex Zermeno

Warehouse / Delivery Driver
Ruben Guadamuz

Warehouse / Delivery Driver
Aaron Catig

Nutrition Supervisor
Jean Marie Garcia-Lopez

Nutrition Supervisor
Alvin Vitug

Elementary School
(12 staff across 9 sites)

- **NSA II** - Jaylyn Giudici (Buri Buri)
- **NSA I** - Yuri Dollentas (Buri Buri)
- **NSA II** - Kamal Singh (Junipero Serra)
- **NSA II** - Raquel Cantiller (Los Cerritos)
- **NSA II** - Jessica Mayorga (Martin)
- ***NSA II*** - Chantsaldulam Dailankhuu *(Monte Verde)*
- **NSA I -** Vacant (Monte Verde)
- **NSA II** - Lillibeth Lamb (Ponderosa)
- **NSA II** - Tiphanie Wong (Skyline)
- **NSA II** - Nora Victoria (Spruce)
- **NSA I** - Ling Tan (Spruce)
- **NSA II** - Isaul Beltran (Sunshine Gardens)

Middle School
(6 staff across 3 sites)

- **Lead I** - Debra Davallou (Alta Loma)
- **NSA II Rover** - Emilia Goenawan (Alta Loma)
- **Lead I** - Editha Valenzuela (Parkway Heights)
- **NSA II Rover** - Astrid Nocedal (Parkway Heights)
- **Lead I** - Luana Ige-Kment (Westborough)
- **NSA I** - Jeannie Lui (Westborough)

High School
(20 staff across 3 sites)

- **NSA II Rover** - Ellene Tan (Baden)
- **Lead III** - Georgina Espinoza (El Camino)
- ***Lead II*** - *Vacant (El Camino)*
- **NSA II Rover** - Jose Mejia (El Camino)
- ***NSA I*** - *Vacant (El Camino)*
- **NSA I** - Rowena Cacao (El Camino)
- **NSA I** - Maria Coria (El Camino)
- **NSA I** - Stephanie Garcia (El Camino)
- **NSA I** - Maria Mendez (El Camino)
- **NSA I** - Maribel Segura (El Camino)
- **NSA I** - Tracy Stevenson (El Camino)
- **NSA I** - Yoyo (Rufang) Wu (El Camino)
- **NSA I On-call** - Yarosley Reyes (El Camino)
- **Lead II** - Karen Lillo (SSFHS)
- **NSA I** - Emeila Bodella (SSFHS)
- **NSA I** - Georgette Eweis (SSFHS)
- **NSA I** - Margarita Leong-David (SSFHS)
- **NSA I** - Carmen Sanchez (SSFHS)
- **NSA I** - Ginny Yang (SSFHS)
- ***NSA I*** - *Vacant (SSFHS)*

NSA = Nutrition Services Assistant; SSFHS = South San Francisco HS
Note: SSFUSD's Central Kitchen is located at El Camino HS

the Boo Crew
OUR CAFETERIA
QUIET

2. Department Goals & Updates

Department Goals

- Increase meal participation by a minimum of 4 percent per year
- Maximize use of resources (staff, equipment and space)
- Maintain food safety
- Minimize food waste and use of plastic
- Increase scratch cooking to 25% by SY26-27 (1 year after renovation)

Department Updates

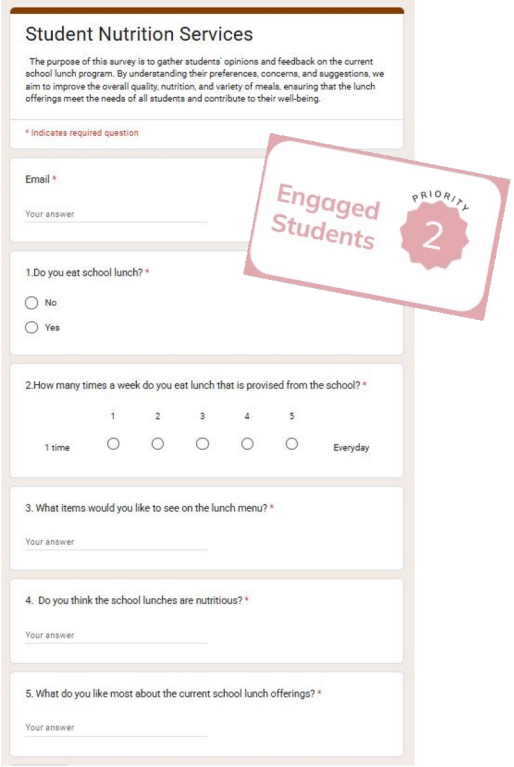
- Universal Meal Program
- Summer Programs
  - Summer Meals Program
    - Alta Loma
  - Seamless Summer Option
    - Baden, SSFHS, Los Cerritos
    - Open to the community
- CEP eligibility ISP of >25% (previously 40%)
  - No need to collect free and reduced price meal applications, less administrative burden
  - SSFHS (newest), Los Cerritos, Martin, Spruce, Sunshine Gardens, Parkway, Baden
- Site visit - Gordon Lau Elementary (SF)

Equity-Centered Systems

PRIORITY 5

Department Updates

- **Students Surveys** (available online)



Student Nutrition Services

The purpose of this survey is to gather students' opinions and feedback on the current school lunch program. By understanding their preferences, concerns, and suggestions, we aim to improve the overall quality, nutrition, and variety of meals, ensuring that the lunch offerings meet the needs of all students and contribute to their well-being.

* Indicates required question

Email *

Your answer

1.Do you eat school lunch? *

- No
- Yes

2.How many times a week do you eat lunch that is provised from the school? *

	1	2	3	4	5	
1 time	○	○	○	○	○	Everyday

3. What items would you like to see on the lunch menu? *

Your answer

4. Do you think the school lunches are nutritious? *

Your answer

5. What do you like most about the current school lunch offerings? *

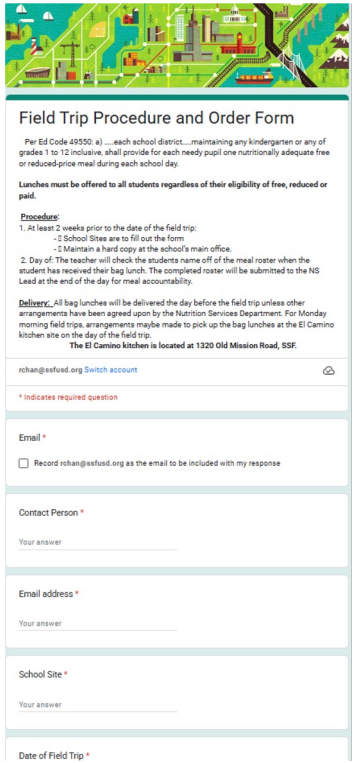
Your answer

Engaged Students

PRIORITY 2

Department Updates

- **Field Trip Order Form** (available online)
  https://docs.google.com/forms/d/e/1FAIpQLSekJ4l3heFAf1sY8MO3x5tSjRmXjS0Y59D3ZzQnaiQZ-00fWw/viewform



Field Trip Procedure and Order Form

Per Ed Code 49550: a) ....each school district....maintaining any kindergarten or any of grades 1 to 12 inclusive, shall provide for each needy pupil one nutritionally adequate free or reduced-price meal during each school day.

Lunches must be offered to all students regardless of their eligibility of free, reduced or paid.

Procedure:
1. At least 2 weeks prior to the date of the field trip:
   - ☐ School Sites are to fill out the form
   - ☐ Maintain a hard copy at the school's main office.
2. Day of: The teacher will check the students name off of the meal roster when the student has received their bag lunch. The completed roster will be submitted to the NS Lead at the end of the day for meal accountability.

Delivery: All bag lunches will be delivered the day before the field trip unless other arrangements have been agreed upon by the Nutrition Services Department. For Monday morning field trips, arrangements maybe made to pick up the bag lunches at the El Camino kitchen site on the day of the field trip.

The El Camino kitchen is located at 1320 Old Mission Road, SSF.

rchan@ssfusd.org Switch account

* Indicates required question

Email *

☐ Record rchan@ssfusd.org as the email to be included with my response

Contact Person *

Your answer

Email address *

Your answer

School Site *

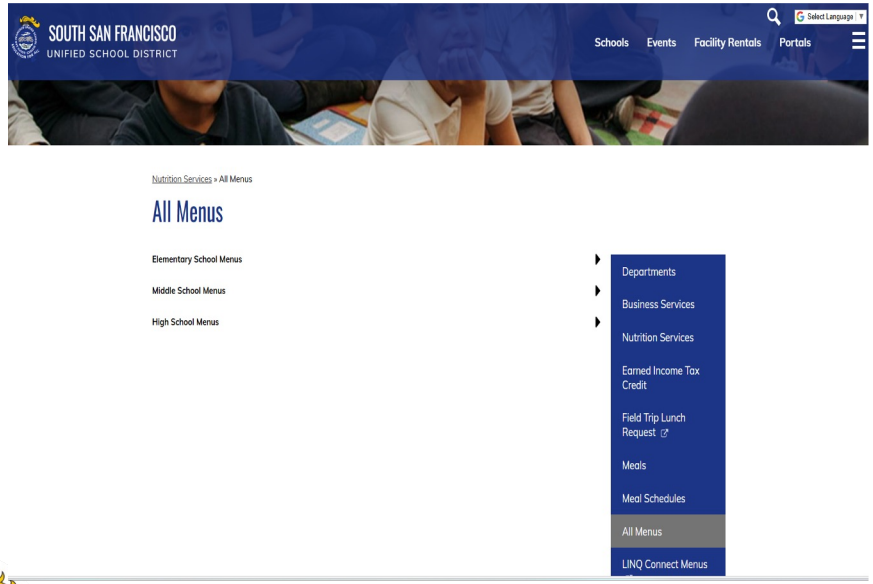
Your answer

Date of Field Trip *

Department Updates

Purposeful Partnerships — PRIORITY 3

- **Monthly menus available on the district website**
  https://www.ssfusd.org/apps/pages/index.jsp?uREC_ID=1783110&type=d&pREC_ID=2620742



Department Updates

LINQ Connect - Making Schools Stronger

LINQ Connect

Search For A District: South San Francisco Unified School District

SEARCH

Mar 1 - Mar 31

School: Alta Loma

Breakfast | Lunch

Calendar Mode: Monthly

Menu Plan: 2024-25 Lunch Middl...

Monday	Tuesday	Wednesday	Thursday	Friday
3	4	5	6	7
Lunch Monday week 1	Lunch Tuesday week 1	Lunch Wednesday week 1	Lunch Thursday week 1	Lunch Friday week 1
LUNCH MAIN ENTREE	LUNCH MAIN ENTREE	LUNCH MAIN ENTREE	LUNCH MAIN ENTREE	LUNCH MAIN ENTREE
Chicken patty on a bun	All Beef Hot Dog with chips	Turkey and Beans Nachos with Tortilla Chips	Chicken Nuggets and Tater Tots k-8	French Bread Pizza
Sandwich-Soy Butter & Jelly WG IW	Pasta-Rotini w/ Meat Sauce with green beans	Fish sticks and Fries	Yogurt Parfait with Homemade Granola	Fish sticks and Fries
Sun Butter Sandwich	WG Grilled Cheese Sandwich	Cheese and Bean Nachos with Tortilla Chips	Veggie nuggets and tater tots	Sun Butter Sandwich
yogurt Pack - yogurt/crackers/fruit/string cheese	Chicken patty on a bun	WG Grilled Cheese Sandwich	Turkey and Beans Nachos with Tortilla Chips	Chicken Nuggets and tater tots HS
VEGETABLE	yogurt Pack - yogurt/crackers/fruit/string cheese	Rotini Pasta with Meat Sauce and Dinner Roll	yogurt Pack - yogurt/crackers/fruit/string cheese	Sandwich-Soy Butter & Jelly WG IW
Garden Salad	Sun Butter Sandwich	yogurt Pack - yogurt/crackers/fruit/string cheese	VEGETABLE	yogurt Pack - yogurt/crackers/fruit/string cheese
Carrot Baby 2.6oz bag	Sandwich-Soy Butter & Jelly WG IW	VEGETABLE	Garden Salad	Yogurt Parfait with Homemade Granola
FRUIT	VEGETABLE	Garden Salad	Carrot Baby 2.6oz bag	VEGETABLE
Assorted Fruit	Garden Salad	Carrot Baby 2.6oz bag	FRUIT	Garden Salad
JUICE	Carrot Baby 2.6oz bag	FRUIT	Assorted Fruit	Carrot Baby 2.6oz bag
Juice-Orange Carton Frz 4oz	FRUIT	Assorted Fruit	JUICE	FRUIT
MILK	Assorted Fruit	MILK	Juice-Orange Carton Frz 4oz	Assorted Fruit
Milk 1% white	MILK	Milk 1% white	MILK	JUICE
Milk Chocolate	Milk 1% white	Milk Chocolate	Milk 1% white	Juice-Orange Carton Frz 4oz
	Milk Chocolate			

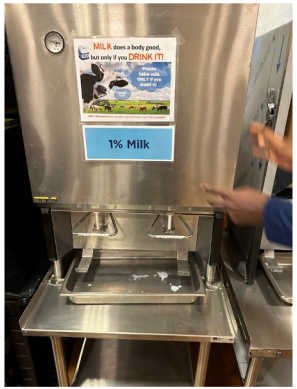
Department Updates

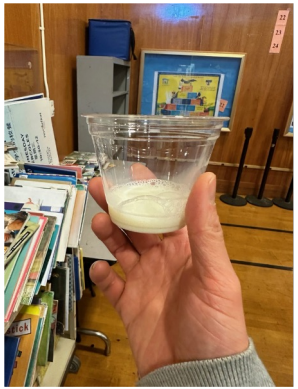
Site visit - Gordon Lau Elementary (SF)

- Observed lunch, milk dispenser usage / student engagement

  Pros - less waste, student engagement

  Cons - requires supervision, staffing and collaboration





Department Updates

Nature's Path product testing

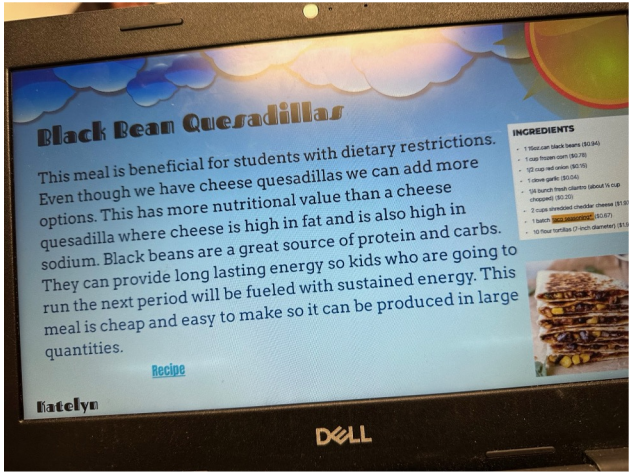
- taste testing / dispenser testing

Department Updates

- **Alta Loma - meeting with students @ advisory meeting**

  Student presented “Improving School Lunches”

  Summary: Recipe ideas, vegetarian option suggestions, fundraising idea, minimize plastic waste



Department Updates

Staff Trainings SY 24-25

- Local Agency Procurement Review (LAPR) by California Department of Education (CDE)
- Introduction to School Nutrition Administration (ISNPA) training for new administrators by California Department of Education (CDE)
- Professional Development (PD) Day - All Nutrition Staff (Jeff Joiner on team building)
- California School Nutrition Association (CSNA) Annual conference
- Super Co-op Summit training sessions

Department Updates

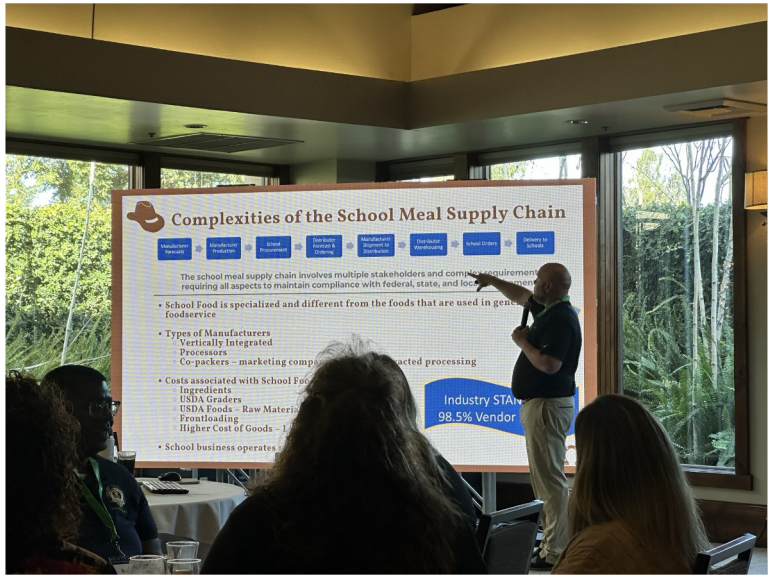
CSNA Annual Conference (Sacramento)

- Training sessions
  - Scratch cooking
  - Administrative Review (AR)
  - Procurement
  - Food Allergies
- Food Show

Department Updates

Super Co-op Summit Training (Lodi)

- USDA entitlement and allocation



YELLOWSTONE CABIN

SUPER CO-OP SUMMIT 2024/25

Central & Northern Super Co-Op Summit Schedule

DAY 1: TUESDAY, FEBRUARY 18

Wine & Roses Hotel // 2505 W. Turner Road; Lodi, CA 95242

CEUs To Be Determined

7:00 – 8:00: Rise & Shine
Networking Breakfast + USDA Foods 101 + Policy Buzz to Kickstart Your Day! Dr. Betty Crocker, RDN, SNS

8:00 – 9:00: Session 1
Super Co-Op Essentials: Navigating the Complexities, Timeline & Mastering Website Tools for Success: Stephanie Ewing, RD, SNS and Cambria Falcon

9:00 – 9:45: Session 2
Simplifying USDA Foods - Roles & Responsibilities of all Stakeholders: Jose Quinones

9:45 – 10:00: Morning Break

10:00 – 10:45: Session 3
Behind the Scenes: Unpacking the Complexities of the School Nutrition Supply Chain: Matthew Essner, SNS

10:45 – 11:30: Session 4
USDA Foods Reimagined: Inspiring Creativity in School Meals: Fausat Rahman-Davies, Kristina Kraushaar

11:30– 12:15: Session 5
Global Bites: Exploring School Lunches Around the World: Tony Roberts

12:15-1:15 Lunch

1:15-2:00: Session 6
USDA Foods Entitlement can be just like Food Buying in your Personal Life: Laura Baber, MBA, RD

2:00-2:45: Session 7
This Little Piggy Goes to Market: Calculating Your Entitlement Dollars: Joanna Carino

2:45-3:00: Afternoon Stretch Break

3:00-3:45: Session 8
Survey Spotlight: Unlocking Key Insights & Answering Your Burning Questions: Stephanie Ewing, RD, SNS and Cambria Falcon

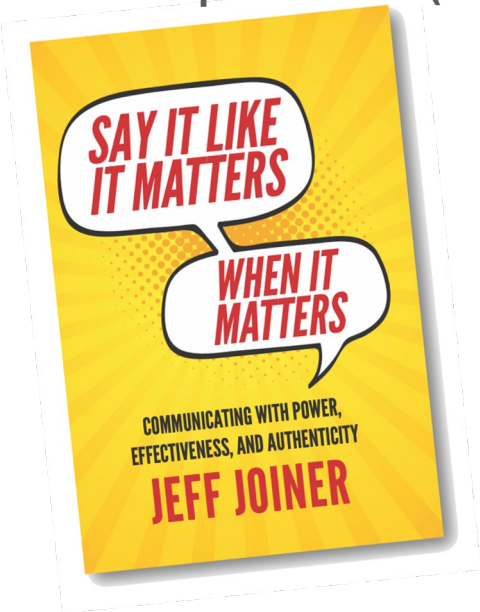
4:15-5:15 Industry Partner Meeting (Oak Farm Vineyards)

- **Register with Renee Sanchez: rsanchez@lodiusd.net**

Department Updates

Professional Development (All Nutrition Staff)

- Topic covers (team building & food safety)



3. Accomplishments

Accomplishment

- **Procurement Review** (once every 8 years) **- no findings**
- **An overall 4% increase in meal participation.** (updated March 25)
  - Previously 4% increase in the last SY
  - A 10% increase in breakfast
  - A 2% increase in lunch

What's working well

- Second chance breakfast
- Two week cycle menu
- Emergency supply shelf stable milk
- Food recovery program
- Allergy labels
- Communication with district nurses team

PENINSULA
FOOD RUNNERS

What's working well

"Food Allergies Table" quick reference guide (internal use)

Equity-Centered Systems PRIORITY 5

Allergies and special diets

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	Lunch										
	Breakfast for Lunch	Cheese Quesadilla	Chicken Meatball Penne Pasta	Chicken Nuggets	Chicken Salad (Ranch Dressing)	Chicken Salad (Sesame Dressing)	Fish Sticks & Fries	Grilled Cheese	Hot Dogs (without chips)	Sun Chips (for Hot Dogs)	Mi Dog
1) No eggs, wheat, milk, fish	No	No	No	Gluten Free Chicken Nuggets	No	No	No	No	Gluten Free Hot Dog Buns	No	
2) No eggs, wheat, milk	No	No	No	Gluten Free Chicken Nuggets	No	No	No	No	Gluten Free Hot Dog Buns	No	
3) No eggs, wheat, fish	No	No	No	Gluten Free Chicken Nuggets	Yes	No	No	No	Yes	No	
4) No eggs, wheat	No	No	No	Gluten Free Chicken Nuggets	Yes	No	No	No	Yes	No	
5) No eggs, meat	Use Pita Bread, no meat	Yes	No	Veggie Nuggets (110671)	No	No	No	Yes	Vegan Hot Dog	No	
6) No eggs, fish	Use Pita Bread, no meat	Yes	No	Yes	Yes	Yes	No	Yes	Yes	No	
7) No eggs	Use Pita Bread, no meat	Yes	No	Yes	Yes	Yes	Yes	Yes	Yes	No	
8) No Dairy, eggs	Use Pita Bread	No	No	Yes	No	Yes	No	No	No	No	

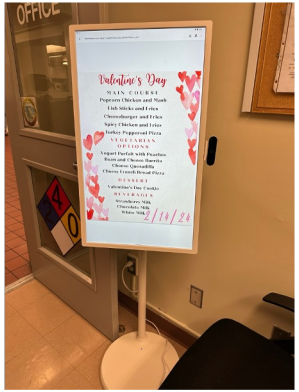
What's working well

Service Line (newly installed in Oct 2023)

- A major contribution to an increase in lunch participation @ SSFHS

Challenges

- **Student interference with digital signage**
  - Piloting at both HS



- **Walk out days on Feb 3rd**
  - Lunch 18% drop and breakfast 20% drop from previous day

- **Upcoming central kitchen renovation**
  - Staffing redistribution, limited storage space, conversion of freezer unit

Challenges

Compostable Products

- Overwrapped packaging combing with high-moisture content food often leads to performance issues.

5. Plan

Plan

Tilt Skillet SEL4071

- Purchased with last State Equipment Assistance Grant
- To be installed on both HS
- Increase scratch cooking capacity

Plan

Vended Meals

- RFP was conducted to obtain a vendor to provide student meals during the central kitchen modernization.
- Moon Chef was selected as the most qualified to meet the district's needs based on 15 criteria.
- June 1 2025 to July 31 2026

Plan

Vended Meals

- Daily hot meals delivery (Baden, Skyline Middle College, EL Camino HS and Children Centers)
- Warehouse driver pick up frozen meals from vended meal company one day in advance and store in our refrigeration unit @ warehouse

Plan

- **Oliver packaging machine**
  - Cost effective
  - Reduce plastic waste
  - Excellent maintenance program

- **Cereal dispenser**
  - Cost effective
  - Increase student engagement

Engaged Students — PRIORITY 2

Plan

- **Nutrition messages**
  - More nutrition related information on in-house packaging / label
  - Short nutrition messages to display on digital signage
  - Potential partnership with student media group

5. Questions

Thank You