



Subject: September 11, 2025 McClymond's Facilities Community Meeting Recap

Thank you to everyone who joined our recent McClymonds Facilities Community Meeting! Your ongoing commitment, insight, and advocacy are essential to ensuring every student at McClymonds HS thrives in a safe, updated, and inspiring school environment. Below is a summary of the key topics, concerns, and next steps discussed. For those who did not attend, we encourage you to join a future meeting!

Facilities Project Updates

Updating Kitchen and Dining Spaces to Improve School Meals at McClymonds



This summer, under the leadership of Devinder Kumar, OUSD's new Nutrition Services Director, the McClymonds kitchen underwent a major transformation. Every piece of kitchen equipment was replaced with brand-new, modern appliances. The space received new flooring, a fresh coat of paint, and updated serving lines to improve both efficiency and presentation. Just as importantly, all water systems were replaced to ensure the highest standards of safety and reliability. To support student health, we also installed five Flowater machines for students to stay hydrated throughout the day. These changes represent a huge shift in how meals are prepared, served, and enjoyed at McClymonds, setting the stage for a new era of healthy, high-quality school meals.

The Dining Hall will get upgraded during the next phase of construction.



Department of Facilities Planning and Management



Dining Hall rendering

Meeting Questions Response Summary

Topic: New Turf Field

Q1: What is being done to address issues with the field, scoreboard, and PA system?

A1: We are committed to ensuring that McClymonds has a first-class game-day experience. During a recent high-profile football game, issues with the scoreboard and PA system were noted. The District had conducted a successful trial run earlier in the week, but the scoreboard failed during the JV game. OUSD's Our Buildings & Grounds team responded immediately, and thanks to quick communication from Mr. Avent and several community members, the scoreboard was back up and running in time for the big varsity home win. The future looks bright for the program, and the new stadium project—which includes a completely upgraded field, scoreboard, and PA system—is in review by the Division of State Architects. Renderings of the future plan have been shared with the community, and we will continue working closely with Coach Peters to monitor the field and equipment throughout the season so students and fans can enjoy a great home game experience.

Topic: Kitchen and Dining Hall Upgrades

Q2: When will students have access to the new dining hall seating areas?

A2: The dining hall upgrades are part of the broader bond project that officially launches this fall. As part of this work, McClymonds will receive modernized and updated dining hall spaces designed to make the cafeteria the true center of lunchtime activities. Students can look forward to new furniture, updated layouts, and thoughtful design improvements that create a more welcoming and engaging environment to eat, connect, and recharge during the school day.



Q3: Will food be prepared on site, or will all food come from the Central Kitchen?

A3: : McClymonds is leading the way in transforming how we approach school meals. These changes are part of a districtwide commitment to healthier, more appealing options, with kitchens upgraded to support scratch cooking and staff trained to deliver high-quality meals. Our long-term vision is to move away from pre-packaged food and toward more scratch-cooked meals prepared on-site at schools. McClymonds is a pilot site and part of this transition for OUSD. While Central Kitchen continues to play an important role, we are working toward staffing and training at the site level so students can benefit from freshly prepared meals.

Q4: Are there limits on how much food students can take at lunch?

A4: No, students are not restricted in the amount of food they may take at lunch with the salad bar, Grab and Go Station that includes multiple options for students. Due to USDA and CDE compliance reasons, they must get the food during the first pass and cannot go back for seconds. This has been clarified with staff through training, and our goal is to ensure all students have access to the food they need.

Q5: What about students who don't want to eat in the cafeteria? Can we bring in other options?

A5: We understand that students want variety and flexibility. While outside vendors such as DoorDash are not permitted. Our goal is to make the food so good that students want to stay on campus to eat.

Q6: How can families and students access monthly menus and ensure there are enough food and water options?

A6: Starting in September, Nutrition Services will be printing physical copies of the monthly menus and delivering them to the school's front office so that students and families can easily see what is being served. In addition, the recent upgrades to the kitchen included new water systems and on-site bottled water stations, ensuring reliable access to hydration during meals. We have also expanded menu choices so that multiple items are available and students have enough food each day. These steps are part of our commitment to consistency, transparency, and making mealtimes more enjoyable at McClymonds.

Next steps

The next McClymond's Community meeting will be held on Thursday, September 25, 8:30 to 9:00 AM, at McClymonds Creative Design Lab (Room 106).

For more information, please contact oaklandbuilt@ousd.org or **Harold Lowe**, Community Outreach Partner, at harold.lowe@ousd.org.

In community,

OUSD Facilities Department