



[greenschoolsnationalnetwork.org](https://greenschoolsnationalnetwork.org)



# GSNN Webinar

Transforming School Food Systems

# Webinar Facilitators



**David DenHartog**  
Director of Innovative Learning - GSNN



**John Breazeale**  
Creative Director - GSNN

# Agenda

- **GSNN Framework & Impact**
- **Catalyst Network - Accelerator Districts**
- ***Special guests* -- Encinitas Union School District (San Diego, CA)**
- ***Special guests* -- Oak Park Unified School District (Oak Park, CA)**



# GSNN GreenPrint

## How do you become a Green School?

Becoming a green school is not a prescribed journey; it is a series of conscious actions that lead to more ecological and sustainable practices. By using this "GreenPrint" as a road map, leaders, teachers and students, can begin to implement core practices immediately. Through long-term commitment to these core practices, schools and school districts work toward implementation of all benchmarks at the highest level.

## Core Practice 1: Curriculum that Advances Environmental Literacy and Sustainability

- Environmental literacy & education for sustainability, as defined by local, state & national standards, is integrated in all grades;
- All teachers use inquiry, problem, and project-based pedagogy to facilitate learning about global systems and relationships;
- Outdoor experiences and fieldwork support learning about complex systems, connecting humans with other humans and all aspects of the natural world;
- Content areas are integrated by using environmental and sustainability topics as the common theme; and
- STEM education supports a sustainable workforce for a green economy.

## Core Practice 2: Stewardship and Service Learning

- Real world service learning projects explore solutions to local, regional, global problems and issues and teach 21 century skills;
- Stewardship projects allow the student to take responsibility for their own school grounds;
- Place-based projects and practices that include, but are not limited to, school farms, forests, and gardens;
- All students are given the opportunity to participate in land restoration projects, such as native eco-system or brown fields remediation; and
- Teacher and leaders provide opportunities for students to make local and global connections.

## Core Practice 3: Sustainable Facilities Design and Management

- Green facilities design and construction retrofit for existing buildings as defined by state, regional or national certification programs;
- Management practices, operations, and maintenance that reduce energy consumption and greenhouse gas emissions, improve indoor air quality and lighting, decrease waste stream and improve water conservation;
- Zero-waste or reduced-waste cafeterias;
- Use of non-toxic and eco-friendly supplies and materials; and
- Facility managers and teacher work together to use buildings, management practices, materials and supplies purchasing to teach about sustainability.

## Core Practice 4: Health and Well Being

- Healthy eating programs that utilize locally sourced and whole foods;
- Curriculum and support for physical fitness and healthy lifestyle choices;
- Fitness and recreation programs that include lifetime outdoor activities such as walking, hiking, biking, skiing, and camping;
- Healthy air quality practices and lighting that reduce illness and absenteeism; and
- Healthy and thoughtful relationships with others that support character development.

## Core Practice 5: Strong Partnerships and Networks

- Long-term partnerships that support systemic change and ecological balance within the school and community;
- Strong alliances among groups of diverse cultural heritage to promote the greening of schools in all communities;
- Participation in the development of state and national green school networks;
- Participation in research and evaluation of student learning and best green school practices; and
- Collaboration with research-based curriculum and assessment models.



We support K-12 leaders implementing whole school sustainability best practices, creating a more just, equitable and thriving future for students.





# Green Schools Catalyst Quarterly

The only journal dedicated to green, healthy, and sustainable K-12 schools

[Green Schools Catalyst Quarterly](#) is an online, open access, peer reviewed quarterly journal. The publication provides in-depth content and resources for thought leaders in curriculum, operations, design, and leadership.

GSCQ highlights trends at the local, regional, and national scale that merit replication. Authors from organizations around the nation highlight strategic opportunities for sustainable change in K-12 education. GSCQ provides inspiration for seasoned veterans and beginners to increase implementation of best practices.

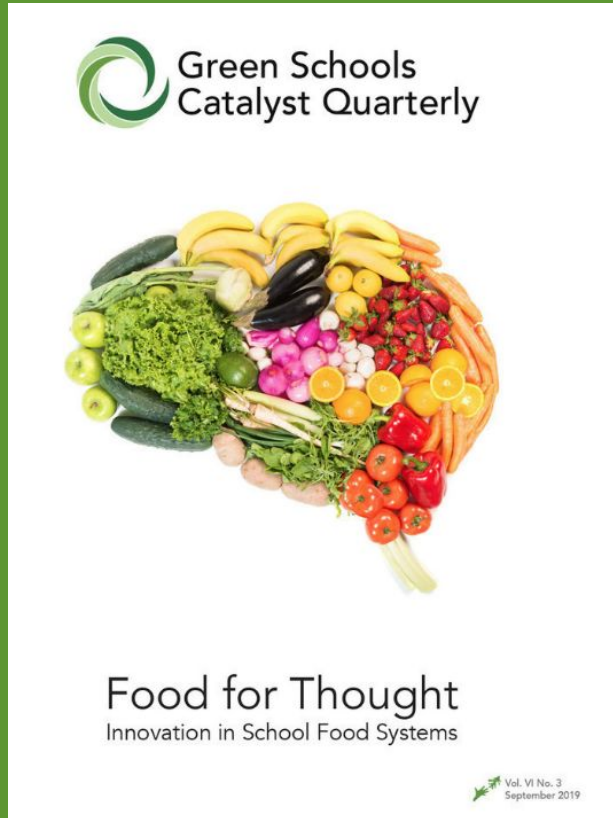


## GreenNotes

The go-to source for the latest green schools news

The [GreenNotes](#) shares original content that is evidence-based and best practice driven. Each monthly issue is centered on a theme relevant to the green schools movement, and features case studies, expert interviews, research-based articles, professional development resources, and grants.

# *Most recent Catalyst Quarterly issue...*



**FREE - on-line  
peer-reviewed  
journal**

## Catalyst Schools and Schools Districts

In 2017, GSNN launched the [Catalyst School and District Network](#) with 10 schools and 7 school districts. These schools and districts are committed to working with GSNN to evaluate and document best green, healthy, sustainable schools practices that are replicable and scalable. **By the year 2026, GSNN intends to have at least one Catalyst District on one Catalyst School in each of the 50 states.**

## Professional Development and School Coaching Services

[GSNN supports schools](#) who share our commitment to creating high achieving schools that enhance the global competencies needed by young people as they face a dynamic world. **GSNN supports these schools and districts to design a place-based approach in their effort to provide sustainable and innovative learning environments for their students.** These services, delivered both on-site and virtually, include professional development and coaching.



### School Programs

## Affiliates

Schools, school districts, individuals, non-profits, and corporations [access our resources for a small subscription fee](#). These resources include our resource library, publications, and discounts to the Green Schools Conference and Expo.

We are leading a movement of schools and districts that nurture people empowered to create a just and sustainable world.



Our Network currently includes 242 schools in 13 states.

We intend to partner with model green, healthy schools and districts in all 50 states.

Encinitas  
UNION SCHOOL DISTRICT





**Julie Burton**  
Coordinator of Innovation and  
Farm Lab Development



**Lea Bonelli**  
Director of Child Nutrition Services



**Andrée Grey**  
Superintendent





## Transforming Food Systems

Lea Bonelli, Director of Child Nutrition Services  
Julie Burton, Coordinator of Innovation and Farm Lab Development  
Andrée Grey, Superintendent

# Encinitas Union School District



- Coastal, San Diego County
- 5,400 Students
- Kindergarten - 6th Grade
- Nine Schools
- Farm Lab
- Nationally Recognized District

# Pillars of Distinction

The image features four classical columns of varying heights, arranged from tallest on the left to shortest on the right. Each column is topped with a decorative capital. The columns are set against a clear blue sky with a few wispy clouds. Each column has a dark grey text box with white text. The text boxes are positioned to the right of the columns, with the tallest column having the highest text box and the shortest column having the lowest text box.

**ACADEMIC  
EXCELLENCE**

**21.5 CENTURY  
LEARNING**

**HEALTH &  
WELLNESS**

**ENVIRONMENTAL  
STEWARDSHIP**

# Certified Organic farm at Farm Lab

- First certified organic school owned farm in the nation
- Over 20,000 pounds of produce harvested last school year
- 160 Tree Food Forest
- Long term goal is 75% production of lunch produce
- Regenerative agriculture practices





# What's Been Growing?



# Farm to School Program

- Minimal processing
- No packaging
- Minimal transportation
- Reduced food waste
- Reduced environmental footprint





# Benefits of Farm to School

- Organic, locally sourced, scratch made lunch items
- Increased willingness to try new foods
- Increased equity in access to healthy food
- Awareness of food systems



# In the Cafeteria

- Tomatoes, bell peppers & herbs in the marinara sauce for pizzas and pasta dishes
- Shredded zucchini in pasta dishes
- Fresh basil in pesto cream sauce for pizza and pasta
- Squash and sweet potatoes in a variety of recipes





# Lunch Menu



## November Menu

2019



Mighty Monday	Taco Tuesday	Wacky Wednesday	California Thursday	Friday Favorites
4	5	6	7	8
Bean & Cheese Burrito Veggie Burger on Whole grain Bun EUSD Cheese Pizza Yogurt & Granola Natural Fruit Popsicle	Chili Verde Pork Burrito-Beans, Rice, Cheese, Slow Roasted Pork Yogurt & Berry Parfait with Granola Chicken & Waffles Sunbutter Jelly Sandwich + String Cheese	Orange Chicken & Brown Rice Grilled Cheese Sandwich Grilled Turkey & Cheese Yogurt & Granola	Organic Chicken Tortilla Roll-up EUSD BBQ Chicken Pizza EUSD Cheese Pizza Hummus Bistro Box- Hummus, Corn Tortilla Chips, Colby Jack Stick	Cheesy Mac & Cheese  with Popcorn Chicken EUSD Cheese Pizza EUSD Pepperoni Pizza Zeezee Bar + Yogurt & Raisins EUSD Oatmeal Chocolate Chip Cookies
11	12	13	14	15
<b>Veteran's Day</b>	Baja Fish Taco with Alaskan Pollock All Beef Hotdog  on Whole grain Bun Bean & Cheese Pupusa Sunbutter Jelly Sandwich + String Cheese	Teriyaki Chicken  with Chow Mein Noodles & Fortune Cookie Cheese Quesadilla Chicken & Roasted Corn Tortilla Roll-up Yogurt & Granola	BBQ Chicken & Mashed Potatoes EUSD Sausage & Pepperoni Pizza EUSD Cheese Pizza Hummus Bistro Box- Hummus, Corn Tortilla Chips, Colby Jack Stick	Spaghetti with EUSD Marinara and Garlic Bread EUSD Pepperoni Pizza EUSD Cheese Pizza Zeezee Bar + Yogurt & Raisins EUSD Black Bean Brownies
18	19	20	21	22
Cheesy Lasagna Roll-up with EUSD Marinara Veggie Burger on Whole grain Bun EUSD Cheese Pizza Yogurt & Granola Natural Fruit Popsicle	Crunchy Beef Taco Crispy Chicken Sandwich Nacho Lil Bites Sunbutter Jelly Sandwich + String Cheese	Orange Chicken & Brown Rice Grilled Cheese Sandwich Grilled Turkey & Cheese Yogurt & Granola	Mighty Meatball Marinara  Sub Sandwich EUSD Hawaiian Pizza EUSD Cheese Pizza Hummus Bistro Box- Hummus, Corn Tortilla Chips, Colby Jack Stick	Natural 100% Beef Hamburger  or Cheeseburger EUSD Pepperoni Pizza EUSD Cheese Pizza Zeezee Bar + Yogurt & Raisins EUSD Chocolate Chip Cookies
25	26	27	28	29
Cheesy Mac & Cheese Crispy Chicken Tenders EUSD Cheese Pizza Yogurt & Granola Natural Fruit Popsicle	Holiday Meal- Roasted Turkey, Mashed Potatoes, Gravy & Honey Glazed Carrots Chicken & Waffles Sunbutter Jelly Sandwich + String Cheese Apple Peach Crumble	<b>Thanksgiving Break</b>		

**Salad Bars: Fresh, Seasonal, California-Grown!**  
 Unlimited Daily Salad bars are part of every school lunch, featuring EUSD Farm Lab Grown Lettuce and seasonal veggies!  
**Monday:** California Grown Asian Pears & Jicama  
**Tuesdays:** Super Sliced Apples & Cucumbers  
**Wednesdays:** Locally Grown Persimmons  
**Thursdays:** California Grown Kiwis & Celery Sticks  
**Fridays:** California Grown Sliced Valencia Oranges  
 Various dressings are offered daily including a option.

### Harvest of the Month "Fallbrook Persimmons"

In November, students will enjoy San Diego grown Persimmons from Fallbrook. Persimmons are sweet, with a touch of fall spice flavor and are packed full of Vitamin C! Our local Persimmons will be on all school salad bars every Wednesday this month!

**Lunch Prices:**  
**Students \$4.00**  
**Adults \$5.00,**  
**Adult Salad Bar**  
**only \$4.50**

### Breakfast: Served Daily at OK & PEC

Breakfast served before school, 7:30-8:00 am  
 Student Paid Price: \$2.00, Adult Paid Price: \$3.00

**Menu:**  
 -Oatmeal  
 -Yogurt & Granola  
 -Bagel & Cream Cheese  
 -Healthy Cinnamon Crumble  
 -Maple Mini Pancakes  
 -Egg & Cheese Wrap  
 -Harvest Oatmeal Chewy Bars  
 -Assorted WG Cereal  
 -Muffin Tops  
 -String Cheese  
 -Buttermilk Bars  
 -Cinnamon French Toast  
 Includes a choice of milk, 100% fruit juice and fresh fruit

-Online Meal Payments, School Menus & Nutrition facts, visit our new Mobile Menu App at: [www.schoolcafe.com](http://www.schoolcafe.com).  
 -Free and Reduced Priced meal applications are available online at [www.schoolcafe.com](http://www.schoolcafe.com), at the school office, or by contacting Child Nutrition Services at 760.944.4300 x 2572.

-Lunch includes: salad bar, locally sourced milk, entree and any side items.  
 -Food Allergies: Most Gluten free entrees are gluten free without the bread/bun/tortilla/etc. Corn tortillas available upon request. Items may be processed in a facility that also processes nuts and other allergens. We serve gluten free items but our kitchens are not gluten free facilities. If your child may need a special meal accommodation, please fill out the Request for Special Meals Form on our Child Nutrition Website: <http://www.eusd.net/child-nutrition-services/student-menu-nutrition-and-allergen-information/>  
 -This institution is an equal opportunity provider \*\*Menus are subject to change without notice\*\*



Contains Pork:   
 Gluten Free:   
 Vegetarian:   
 Scratch-made Fresh Daily

# Promotions



## California Thursday

7

Organic Chicken Tortilla Roll-up 

EUSD BBQ Chicken Pizza 

EUSD Cheese Pizza  

Hummus Bistro Box- Hummus, Corn  
Tortilla Chips, Colby Jack Stick  

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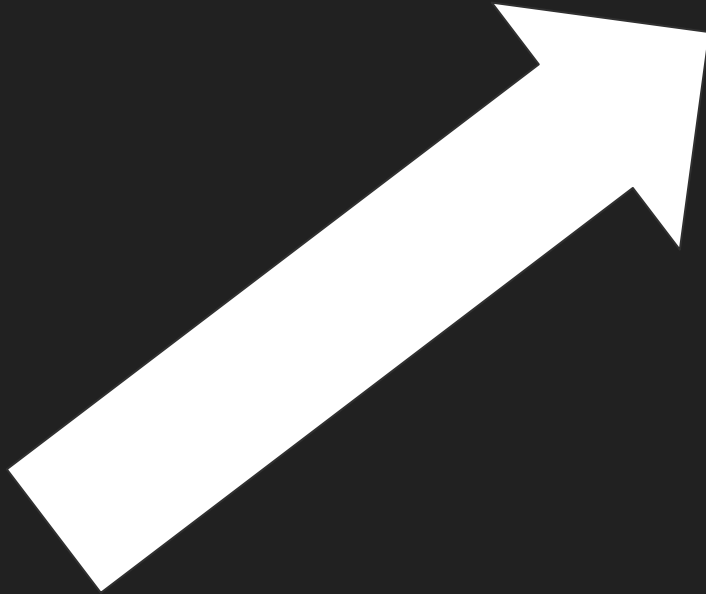
# Promotion

## Encinitas Union School District Taking Part in Wellness Week

EUSD Wellness Week will take place January 25th through the 31st.



# Participation



**August 2017:  
16.68%**

**June 2019:  
26.05%**

# Challenges

## 1. Staff Push Back and taking extra time to prepare farm produce

Strategies

- Staff training and empowerment
- Menu balance (heavy prep items with no prep items)

## 2. Produce Availability, Volume and Seasonality

Subject to weather

Strategies

- Use whatever you can even if it does not go to all sites
- Have back-up plans in place

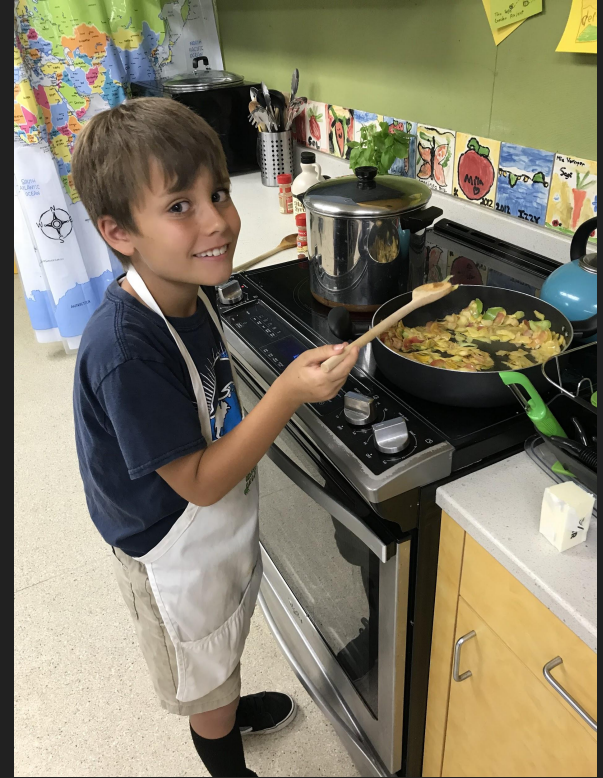
## 3. More Bugs and Dirt!

Strategies

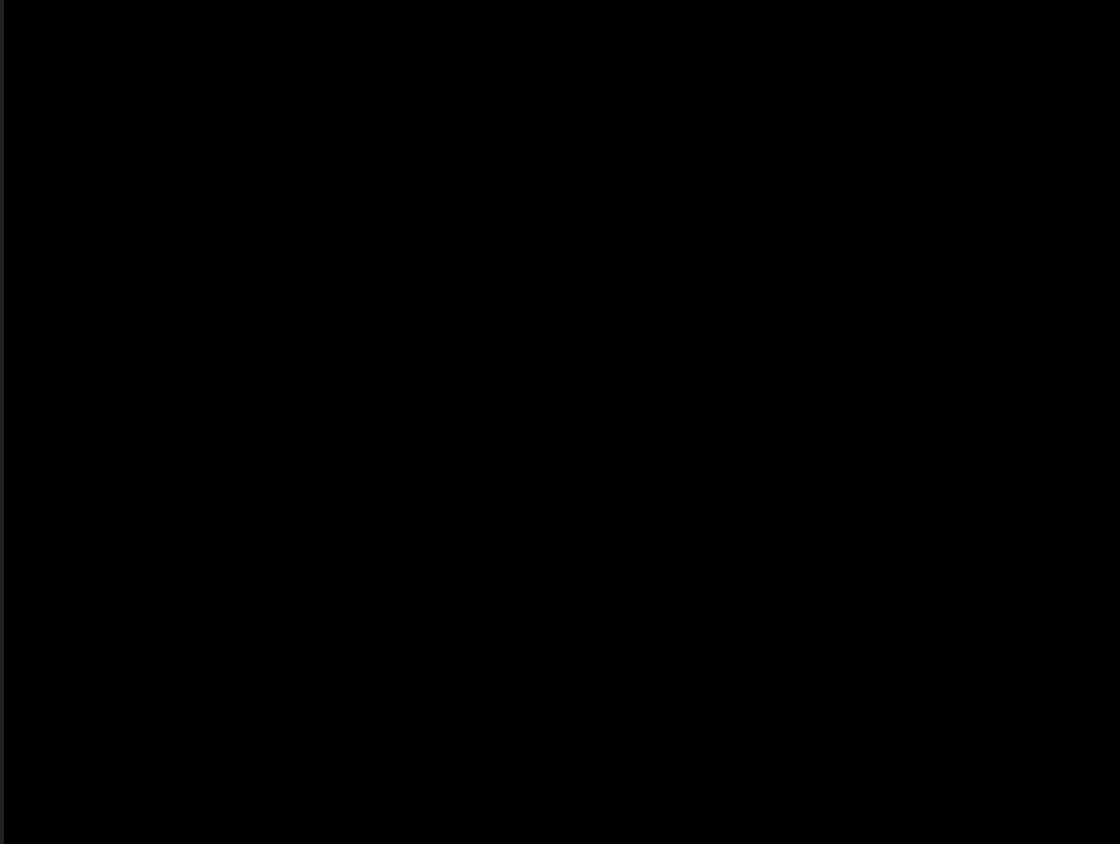
- Train staff
- Educate students on what their food looks like when it comes directly from farm



# Nutritional Sciences



# Nutritional Sciences



# Scrap Cart and Vermicompost





# Waste Audits



# What's Next?



Calling all  
4th and 5th graders

**APPLY TO BECOME A  
MENU DEVELOPMENT TEAM MEMBER**

Help to create a Farm to School menu item  
& a Farm to School **Public Service Announcement!**

**ASK YOUR TEACHER HOW TO APPLY**





[www.eusd.net](http://www.eusd.net)

Andree



# GSNN Webinar

Transforming School Food Systems



Oak  
Park



UNIFIED SCHOOL DISTRICT





# Say "Yes" to Fresh Food

at Oak Park Unified School District





**Dr. Jay Greenlinger**

*Director of Curriculum & Instruction*



@JayGreenlinger



@oakparkusd



**Carole Ly**

*Director of Student Nutrition & Wellness*



@yestofreshfood



# Oak Park Unified School District

*Educating Compassionate and Creative Global Citizens*

**PK-12 Public School District Serving 4,525 Students**

1 Preschool

3 Elementary schools

1 Middle school

1 High school

1 Independent K-12 school

1 Alternative High school

District of Choice:

Approx. 40 % of students live outside  
the District's boundaries





# Climate of Care

Student wellbeing is at the heart of all we do.





# OPUSD Board Goal #1

**Strengthen the Climate of Care by developing and promoting the factors that distinguish Oak Park's model of educating the whole child.**

[www.oakparkusd.org/goals](http://www.oakparkusd.org/goals)





# Safe and Clean Schools

No herbicides, rodenticides, pesticides,  
chemical cleaning agents, etc.

# Model + Encourage

- Healthy lifestyle choices
- Quality in, quality out
- Food has a footprint
- Food is more than flavor

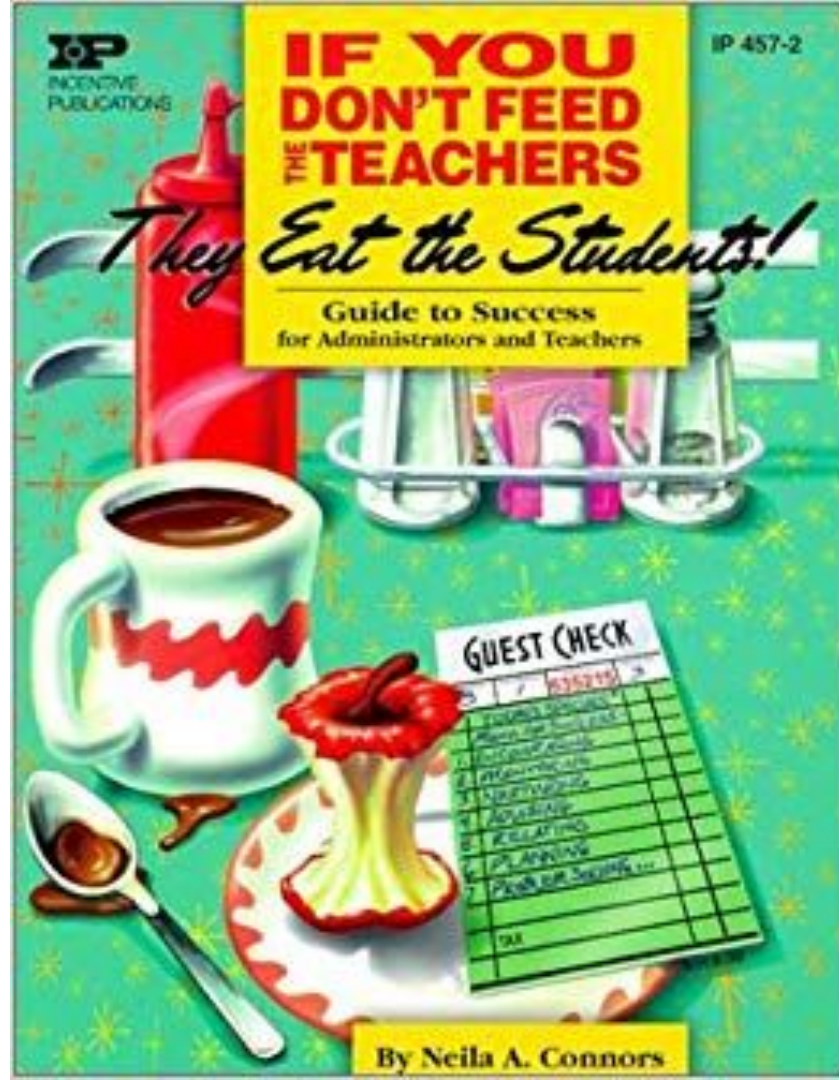


# Caring for Staff

Catering for meetings and events promotes the program and provides tasty and nutritious food to our greatest resource.



Bagel sandwich with Hungry Planet™ sausage



# What We Used to Do

- ✗ Entitlement dollars spent on processed cheese, chicken, and turkey
- ✗ Pre-packaged snacks used as sides
- ✗ All entrees and sides were individually packaged
- ✗ Scratch-cooking only about 20-30% of offerings
- ✗ Menu mainly comprised of delivered pizza and Pick Up Stix
- ✗ Scratch-cooked entrees not typically selected
- ✗ A la carte was king
- ✗ Students had negative connotation of “meatless” and “vegetarian”





# Timeline

## USDA

Healthy Hunger  
Free Kids Act

2010

- All grains must be whole grain-rich
- ½ cup fruit for SBP
- Sodium Target 1
- Smart Snacks in Schools

2014-15

2006-07

## OPUSD

Removes beef, pork, and seafood from school cafeterias. Poultry is only meat served.

2011-12

Removes most processed meats (e.g. cold cuts and hot dogs).

2015-16

Removes all processed meats (e.g. chicken nuggets, pre-cooked turkey and chicken). Commits to serving only free range, antibiotic free poultry; and all scratch-made sauces, dressings, marinades in reimbursable meals.

2016-17

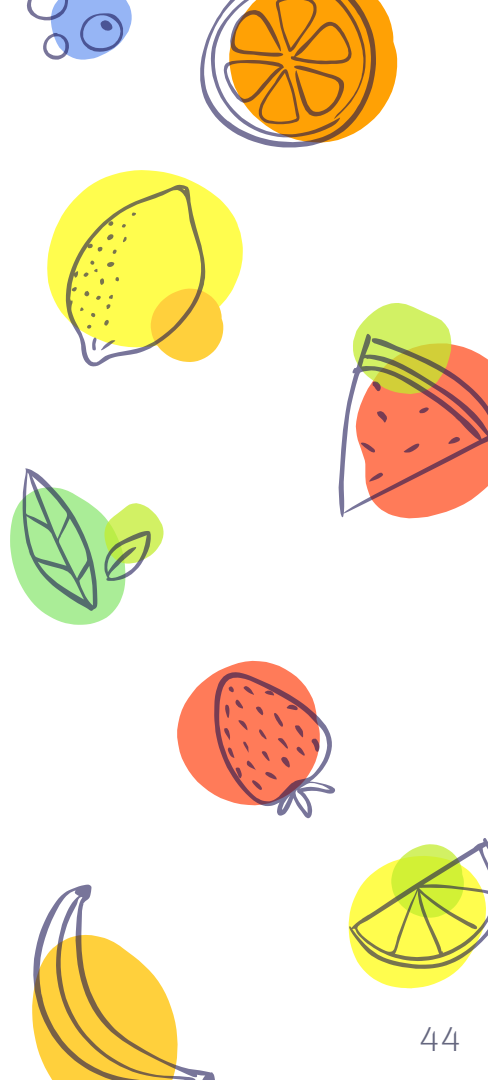
Removes all flavored milk.



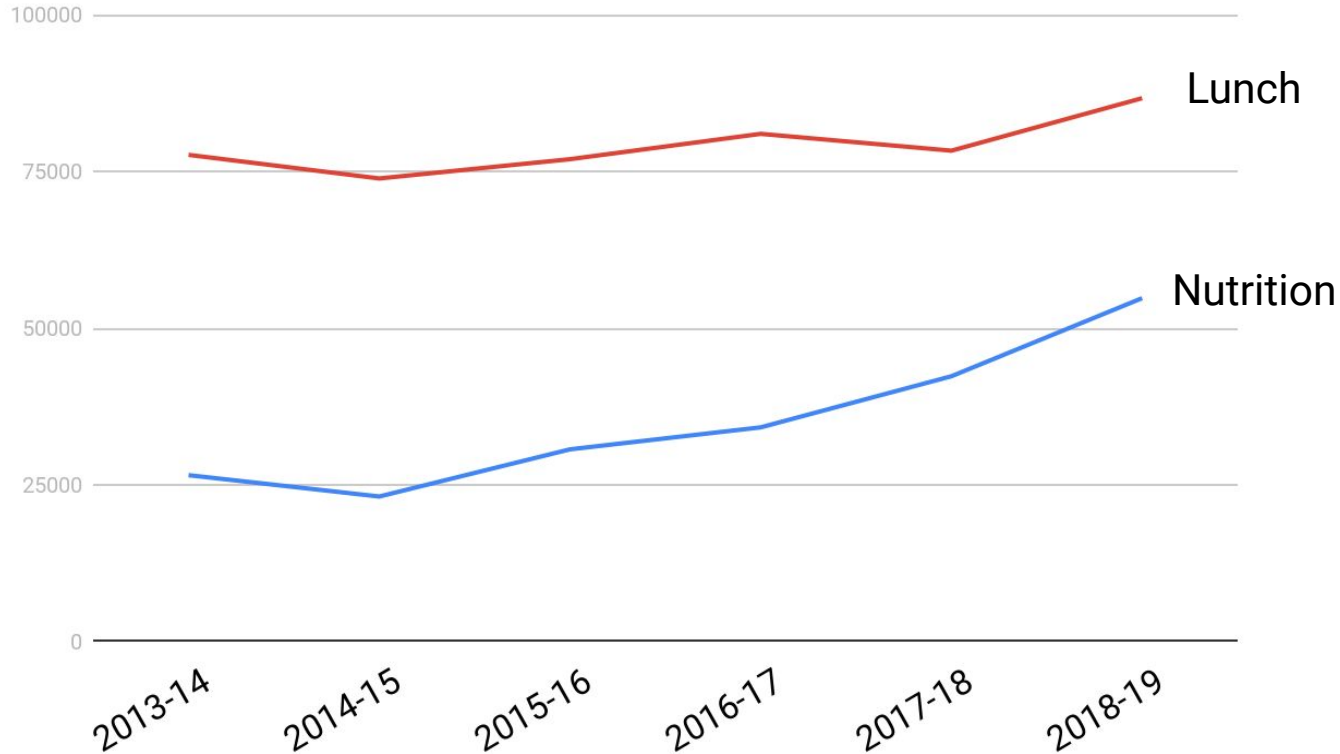


# Going Cold Turkey in 2015-16

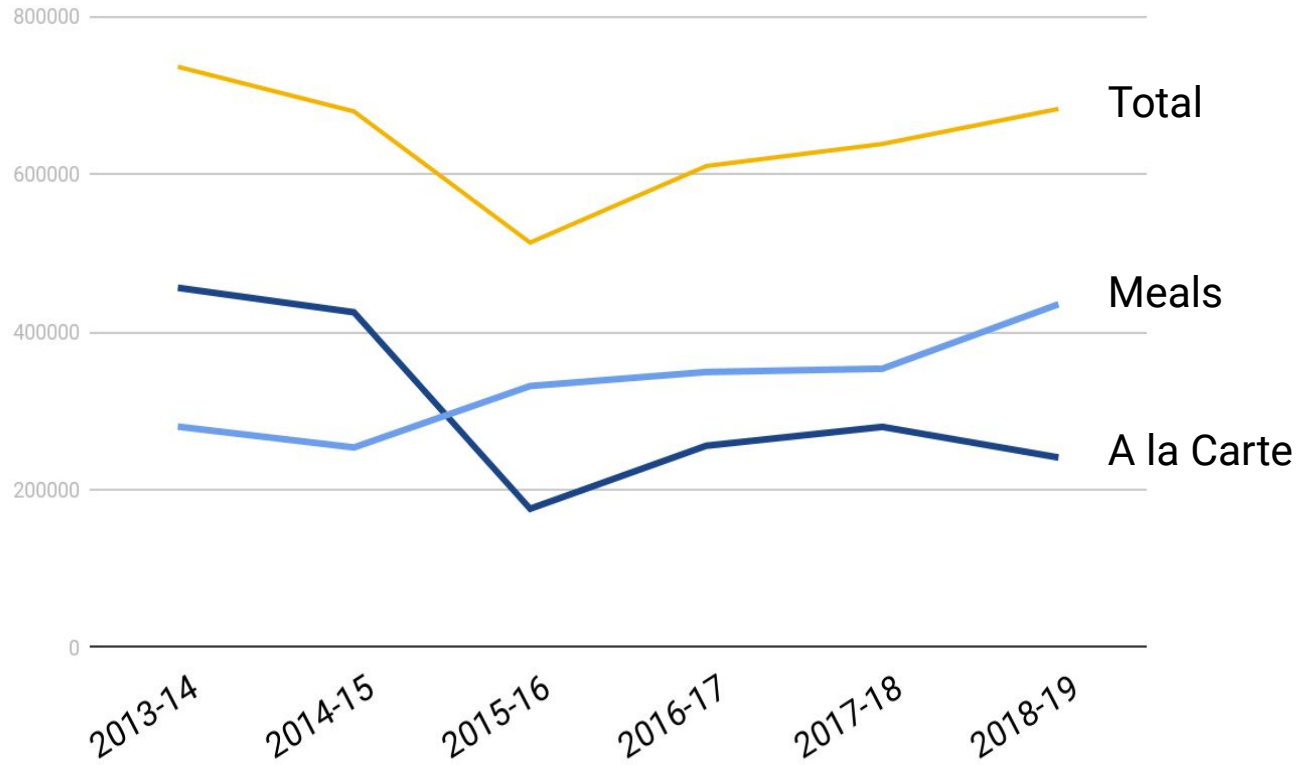
- × 90% entitlement on DoD Produce
- × Emphasized the well-balanced meal
- × De-emphasized fast food culture
- × Scoop and serve instead of individually packaged
- × Eliminated prepackaged sides, French fries, Pick Up Stix, delivered pizza, processed chicken nuggets
- × All scratch-made components in reimbursable meals
- × Replaced cheaper, processed ingredients with fresh and cleaner alternatives
- × Removed “Meatless” designation from menu while keeping Monday meatless and added another meatless day



# Student Meal Participation

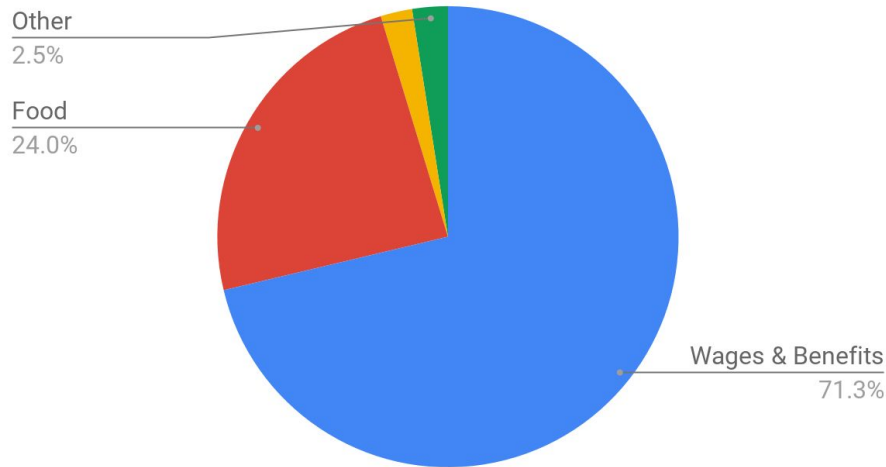


# Annual Sales



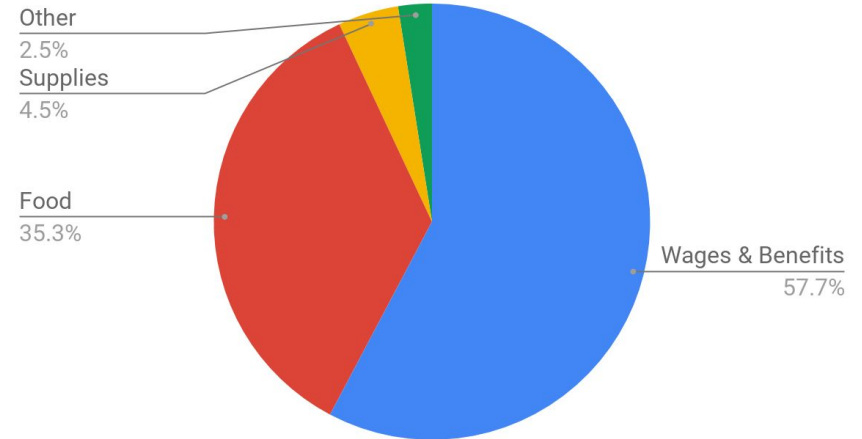
# Expenditures

2018-19



Total Expenditures: \$876,607

2014-15



Total Expenditures: \$899,464



# What We Learned

“Experience is what you get when you didn’t get what you wanted.”  
- Randy Pausch

- Staff needs ongoing training and time to acclimate
- Snack foods will always have a place
- Word of mouth from parents, staff, and other students is the best marketing
- Changes takes time





What are we serving now?

# Today (The Middle Way)

- Source locally, eat globally
- Teaching about other cultures through food
- Meatless-ness is stronger than ever but not advertised





## The Oak Park Commitment

Whenever possible, we source our ingredients based on these standards.



# Oak Park High School

## FALL/WINTER 2019 | Nutrition & Lunch Menu

We make our meals from scratch using real, wholesome ingredients. Our menu is inspired by family recipes; the food we have eaten at local restaurants throughout Southern California; the flavors we have sampled in other parts of the globe; and your personal favorites. We are pleased to present a variety of choices, both familiar and exciting.

**The health of the planet is important to us. Our meals are served on 100% biodegradable plates. We offer plant-based options every day.**

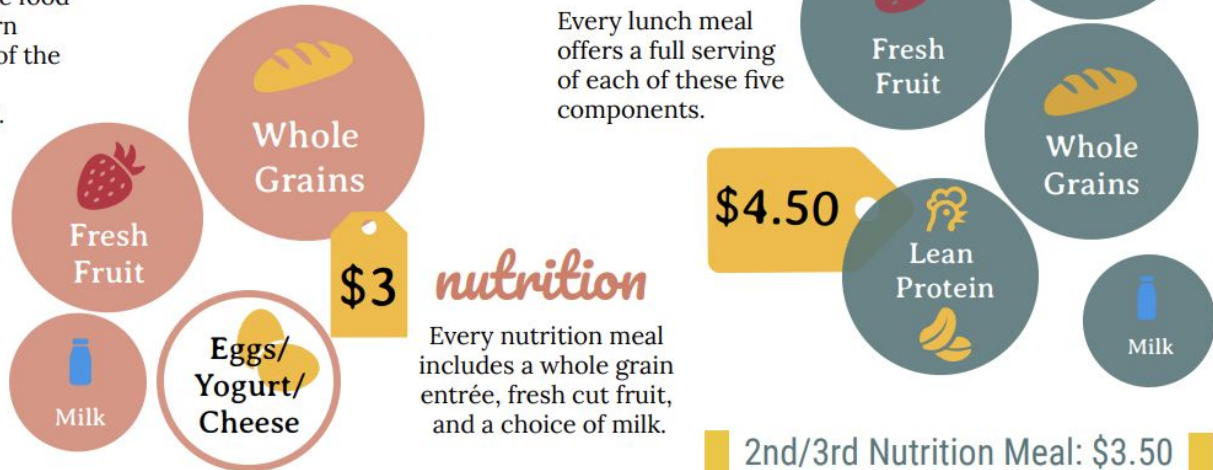
We cook with dairy, eggs, wheat, soy, and seeds. We do not use peanuts or tree nuts in our food.

Please apply for free or reduced-price meals at [www.oakparkusd.org/Page/6499](http://www.oakparkusd.org/Page/6499)

*This menu is subject to change without notice.*

### Lunch

Every lunch meal offers a full serving of each of these five components.



\$4.50

2nd/3rd Nutrition Meal: \$3.50  
2nd/3rd Lunch Meal: \$5.00



@yestofreshfood



NUTRITION

Monday

Tuesday

Wednesday

Thursday

Friday

Choice of ONE Entrée

Breakfast Sandwich

Fruit & Yogurt Parfait

Bagel w/ Cream Cheese

Choice of ONE Entrée

Eggs, Taters & Toast

Cinnamon Pretzel

Bagel w/ Cream Cheese

Choice of ONE Entrée

Warm Fruit Crisp

Pancake Square

Bagel w/ Cream Cheese

Choice of ONE Entrée

Breakfast Burrito

French Toast Casserole

Bagel w/ Cream Cheese

Choice of ONE Entrée

Chef's Creation

Coffee Cake

Bagel w/ Cream Cheese



WEEK 1

PASTA

Sample Flavors:  
Marinara  
Primavera  
Garlic Parmesan  
Lasagna

CRISPY TACOS OR NACHOS

(alternating weeks)

Seasoned Turkey  
Hungry Planet\* Crumble

Side of Rice & Beans  
Homemade Salsa

POWER BOWL

Sample Flavors:  
Teriyaki  
CAVA Mediterranean  
Korean Bibimbap

Variety of Vegetables  
Brown Rice

Choice of Chicken OR  
Plant Protein\*\*

Variety of Toppings,  
Dips, and Dressings

SOUP DU JOUR

w/ Cheese Quesadilla  
OR Half Grilled Cheese

Sample Flavors:  
Chicken Tortilla  
Minestrone  
Lentil

SANDWICHES

Sample Flavors:  
Peruvian Grilled Chicken  
Chicken Parmesan

PIZZA

Sample Flavors:  
Margherita  
Pesto  
Avocado Veggie  
BBQ Chicken

Caesar Salad

LUNCH

WEEK 2

Menu Starts: October 21st

\*100% plant-based meat made from non-GMO soy protein.

\*\*Organic soy protein





# Food is culture

Hand formed falafel, tarragon rice, & roasted vegetables



Are your school kitchens a place where students can see themselves reflected in the food being served?



Halal cart tofu and rice





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@JayGreenlinger



@oakparkusd



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Q & A



**Green Schools  
National Network**

[greenschoolsnationalnetwork.org](https://greenschoolsnationalnetwork.org)