Lunch Lessons: Wellness Policies and Farm to School
Ann Cooper, Founder Chef Ann Foundation
CORE ELEMENTS OF FARM to SCHOOL

EDUCATION

SCHOOL GARDENS

PROCUREMENT
Great “Real Food” Wellness Policies!
Schools & Farms Change-Makers

- Provide Healthy Environments
- Creating Food Access
- Teaching Kids Life Long Wellness
What is Farm to School and How do Wellness Policies Support It
What Makes a Great Wellness Policy:
A Vision and a “Plan"
Changing the Language & Expectations
Financial Models that Support Your Vision
Education, Marketing, Perseverance, Flexibility
Public and Private Partnerships
Specifics in Your Wellness Policy

How Are You Describing Your Work?

Department’s Mission Vision?

Food Standards?
Embedding Change for the Long Term

Wellness Policy Implementation

District Supported Vision

Food and Ingredient Requirements (Food Standards)

Sustainability Goals for Local and Regional Procurement

Environmental Goals for Food Service

Educational Commitment to the District
What is the Vision?

BVSD Food Services
We believe that all children of the Boulder Valley School District will have daily access to fresh, flavorful and nutritious food made with wholesome and when possible local ingredients so that every child may thrive.

www.bvsd.org/food
Program Definition, Language, Narrative

**Mission**
- Why
- Statement
- Short (soundbite)
- Informs
- Doing (immediate, today)
- From the Head
- Short enough for a T-shirt

**Vision**
- What
- Snapshot – 10,000 foot view
- Paragraph
- Inspires
- From the Heart
- Long Term
Mission/Vision & Wellness Policy Activity
Key Elements in School Food Innovation & Wellness Policy Consideration

- Food
- Finance
- Human Resources
- Facilities - Equipment
- Marketing & Education
Food - Menus – Procurement Detailed in the Wellness Policy
What Does Success Look Like?
Human Resources
The Team in a Fresh Food Environment

• Organizational Structure
• What roles do you need?
• Defining the skills required?
  • Job Descriptions
• Hiring Requirements
• Advancing from within
Training & Re-Training

- Budgeting for Training
- Accountability
- Building a Stronger Team
- Sharing the Vision
- Standard Operating Procedures
- Efficiency, Quality & Consistency
- Customer Service
Facilities
Salad Bars to Schools

WHY support salad bars

GET a salad bar in your school

DONATE to the program

ABOUT US

THE MIX news, tips, & stories

OUR SPONSORS

$14,253,369 RAISED SO FAR

338 SCHOOLS WAITING FOR A SALAD BAR

272,350 KIDS SERVED

5,447 SALAD BARS GRANTED

www.saladbars2schools.org

We donate salad bars to schools so that every child across our nation has daily access to fresh fruits and vegetables.

GET A SALAD BAR IN YOUR SCHOOL

SEARCH BELOW OR LEARN MORE
Dining & Service Facilities - “Home” for the Meal
Marketing and Community Engagement
Communicating Visible Change
Hands on Education
Branding

I Made A Rainbow
at the Salad Bar today!
www.thelunchbar.org

Good Food For
Oxford Schools
A Program of the Oxford School District

Beet
(root vegetable)
Beets are a root vegetable, most notably known for their vibrant red, purple hue.
fun fact: Both the roots and greens of beets are edible and rich in vitamins and minerals.

DID YOU KNOW?

MARKET CART

SALAD BAR

We serve food from small sustainable farms in the region.

TRUE FOOD RACES

We feature locally-sourced lunch the 3rd Thursday of every month.

TRUE FOOD TESTS

We conduct taste tests with over 3,000 elementary students.

SCHOOL FOOD PROJECT

School Nutrition Program
Participation/Marketing
Community Events:
Harvest Festival
Community Events: Market Day
Education: Farm-to-School Programming
Lunchroom Education Programs and Harvest of the Month
Peach

{fruit}

The **peach** is a member of the rose family and is rich in potassium, fluoride and iron.

**Did you know?**
There are over 700 varieties of peaches. Some are even flat like hockey pucks.
Art Contests
Farmers as Partners
Today on the Salad Bar:

Organic Carrots

from

Ollin Farms
Longmont, CO

Farm Visits & Farm Fresh Produce on Our Salad Bars!
FRESH and DELICIOUS
TASTE SOMETHING NEW TODAY!
TAKE WHAT YOU WANT,
EAT WHAT YOU TAKE.
AT LEAST:
1/2 cup fruit or
1/2 cup veggie
UNLIMITED SALAD BAR

Salad Bar Signs
Food Service Delivery Trucks for Marketing
Chef Demonstrations
Iron Chef Competitions
School Gardens
Wellness Policies Make Great Farm to School Programs Work