

INNOVATIVE PURCHASING OPERATIONS

"because every student, regardless of their income, deserves a high quality, nutritious meal, every day."

THE DIRT

Nutrition Services provides

43,000 MEALS PER DAY 8 million meals per year

Expenses include

- Food
- + Labor
- + Administration
- + Distribution
- + Delivery Trucks
- + Kitchen Equipment

\$ 0.00 from the General Fund.

\$26M BUDGET

Funded by **USDA & CDE** for the sole use of Child Nutrition Programs


DID YOU KNOW...

Most Nutrition Departments rely on the General Fund to help pay expenses.

SCUSD Nutrition Services has not received any funding from the General Fund in over 18 years.

OUR GROWTH

Expanded warehouse allows for direct, bulk purchasing.



Price with warehouse: **\$90k**

528,000 BOWLS OF CEREAL

Price without warehouse: **\$132k**

Every dollar spent locally for school food adds \$1.82 to the local economy, and every job created by a district's purchasing power results in an overall increase of 2.43 jobs.¹

51%

Growth of our operation since 2008. Revenues have increased by \$10 million in 10 years.

Why purchase chicken from Arkansas when we can buy local chicken, create local jobs, and contribute to economic growth in Sacramento?

Our fleet of refrigerated trucks allows for freight-cost savings. Transporting apples from Stockton ourselves saves us \$90,000/year.

1 Institutions: An Emerging Market for Local and Regional Foods, Matthew Benson and Danielle Fleury, p. 199, Harvesting Opportunity, the Power of Regional Food System Investments to Transform Communities, Federal Reserve Bank of St. Louis, 2017.

THE FRUITS OF OUR LABOR

5,000

More meals delivered every day.

An overall annual increase of 900,000 meals per year, at a time when enrollment is declining.

26

New staff and support positions.

We've added full-time, benefitted positions while continuing to remain solvent.

11

Refrigerated trucks in our fleet.

We started with 2 trucks in 2008 and have increased incrementally along with our expansion.

46,000

Sq. feet in our new Central Kitchen.

Bringing 20-30 new jobs to the local Sacramento region as an economic driver.

0

Changes made to our operational structure.

Yet consistent growth demands more staff to operate, develop menus, distribute and supervise.

CENTRAL KITCHEN

INVITING STUDENTS TO THE TABLE.



Improved food quality results in better tasting food and well-fed students.



Wider variety of local fresh fruits and vegetables available; aligning with Farm to Fork initiatives.



An increased variety of culturally-diverse menu options.

WHY DOES GREAT FOOD MATTER?



Research shows that increasing the nutritional quality of school meals is a cost-effective way to improve student learning.¹



Eating nutritious foods enhances a student's well-being and decreases disciplinary problems.²



Healthy students are better learners. Studies show higher rates of attendance and student performance.³