

Minutes of the School Food Subcommittee meeting
May 22nd, 2007

Present

Subcommittee members: Paula Jones, Laura Brainin-Rodrigues, Ed Wilkins, Loretta Lee, Colleen Kavanagh, Meyla Ruwin, Libby Albert, Dana Woldow

Guests: Aimee Liwanag (Balboa HS), DeShawn Davis (Front Door Farms), Jeanette Bemis (CCSF), Deborah Gallegos (CCSF), Karen Heisler (Pie Ranch/Mission Pie), Lorena Diaz (CCSF), Susie White (Nextcourse), Andy Gutierrez (Mission HS/Mission Pie), Alex Grasteit (Mission HS/Mission Pie), Hadari Shortridge (Mission HS), Soni Bhatia, Alicia Yang (DCYF), Seward Yuan (Chinatown Community Development Center), Stacy Kono, Jason Tan (CCDC), Susanna Luong (CCDC), Donna Huang (CCDC), Sudeep Rao (Literacy for Environmental Justice), Damina Victoria (LEJ), Esperanza Pallana (Urban Sprouts), Connie Zhang (CCDC), Timothy Ho (CCDC), Queena Chen (CCDC)

The meeting was called to order at 4:05.

Minutes from the previous meeting were approved as written.

Ed Wilkins reported on the participation in the salad bar pilot sites. Miraloma ES has seen daily lunch participation increase to a high of 165, but average participation remains around 125 (same as before the salad bar), while Balboa HS has seen a daily increase from about 150 to a high of 212, with an average of about 190 for the past 10 days (increase of 26.6% from before salad bar.) A third salad bar pilot begins at Marina MS on May 23rd.

Participation in the Grab n Go breakfast at Balboa has increased from about 80 per day before the Grab n Go, to an average of about 280 currently. Mission HS has also started a Grab n Go pilot, but they do not have the POS swipe card hardware.

Ed reported that both the Child Development Program and SNS passed their state review.

Aimee Liwanag from Balboa HS reported that her student group surveyed Balboa students about the salad bar and found that of 130 students who took the survey, 77 knew about the salad bar. Of the 77, 49 of them had chosen the cafeteria meal with salad bar. While students liked the salad bar and reported that they felt more satisfied after eating the salad with the lunch, their suggestions for improvement included more variety in the salad mix, a larger portion size, the addition of meat cubes or fruit salad. Students asked for more variety in the raw vegetables offered, suggesting tomato, cucumber, and avocado. The Balboa students will work on making the salad bar better known to the student community, including promoting it on the in-house Bal TV.

Libby Albert gave a Power Point presentation on the state of Student Nutrition Services, including the challenges faced by the department. The bottom line is that the school meals program is not adequately funded by the state and Federal governments, and without more funding, no additional changes or improvements will be possible.

Attendees were encouraged to contact members of the Board of Supervisors to ask that the City contribute financial support for the program, and the Board Of Education to ask that improved nutrition be a high priority for the new Superintendent about to be hired. Libby also asked that those interested in getting better food into the school meals program attend the BOE budget committee meeting on June 6th at 5:30 pm in the board room at 555 Franklin Street, and the City and School District Select Committee meeting on June 7th at 3:30 in the Board Chamber at City Hall., and give public testimony in support of more funding for better food in schools.

Student from Mission High School who are involved with the Pie Ranch/Mission Pie project described their work. Mission Pie is located at 25th and Mission (enter off 25th Street) and sells pies made with produce raised by students at Pie Ranch. (Full disclosure – school food subcommittee members Paula Jones and Dana Woldow have sampled these pies and highly recommend them to pie lovers everywhere.)

Damina Victoria from Literacy for Environmental Justice described the work done by the LEJ project Front Door Farms; students deliver boxes of fresh produce directly to the front doors of seniors and others in the Bayview/Hunter's Point area who have difficulty getting access to fresh fruits and vegetables. They also deliver to several schools in the area so that families can obtain fresh produce conveniently. They hope to expand beyond the BVHP and be able to serve more of San Francisco.

Esperanza Pallana discussed the work of Urban Sprouts, which provides demonstration gardens at 4 schools in San Francisco. They collaborate on a curriculum which includes growing food, nutrition, and food systems.

Students working with the Chinatown Community Development Center presented results of a survey they gave to over 2,000 high school students. Their results showed that students don't like the taste of school food, that they think the price is too high, and that they believe the food is not healthy.

Attendees were encouraged to visit the www.sfusdfood.org website for more information about school food.