

INNOVATIONS IN SCHOOL MEAL PROGRAMS	What is the goal?	Who is the audience and who do you need to involve?	What is the cost and what are the needed resources?	What are the benefits? What are the barriers?	How will you get feedback?	How are you evaluating success? What improvements can you make?	How can you build on this innovation to make more connections to your classrooms and community?
Local beef procurement ANESU Example	<i>Bring quality beef to the meal program. Support local beef producers and develop an ongoing relationship. Purchase whole animal and sell expensive cuts.</i>	<i>CN staff, faculty, students, administration and community.</i>	<i>Increase cost of 20% vs. commercial beef. Freezer storage. Advertising for sale.</i>	<i>Transportation (I encountered no barriers)</i>	<i>Pre- sell beef. Success will be evaluated by selling all cuts that needed to be are sold.</i>	<i>procure from a farmer closer to site. Find a farmer willing to give price break without purchasing entire animal. Offer farmer advertising for beef sale by pre-order at school.</i>	<i>Advertise beef sale to families. Advertise in cafeteria and menu source of beef along with other local products. Serve beef on local lunch day.</i>
Breakfast served during snack time in the classrooms SCHOOL 1	<i>increase participation of the breakfast program. Increase revenue without increasing labor hours</i>	<i>CN staff, classroom teachers</i>	<i>Purchase food for menu. Need coolers and carts for transporting meals to the classroom.</i>	<i>Increase access to healthy food during snack time. Increase visibility and opportunity for the breakfast program. Barriers: Management of food in the classroom. Management of counting system.</i>	<i>Communicate regularly with classroom teachers. Survey and meet after first two weeks to evaluate need for changes.</i>	<i>looking for increase in participation in breakfast program. Evaluate menu for acceptance by students and ease of service in the classroom</i>	<i>communicate with families about the program through menu and newsletters</i>
Breakfast in the classroom SCHOOL 2	<i>increase participation of the breakfast program. Increase revenue without increasing labor hours</i>	<i>CN staff, classroom teachers</i>	<i>Purchase food for menu. Need coolers and carts for transporting meals to the classroom.</i>	<i>Increase access to healthy food during snack time. Increase visibility and opportunity for the breakfast program. Barriers: Management of food in the classroom. Management of counting system.</i>	<i>Communicate regularly with classroom teachers. Survey and meet after first two weeks to evaluate need for changes.</i>	<i>looking for an increase in participation in breakfast program. In this school we did not see an increase. Classroom teachers were not able to promote breakfast to students or manage a counting system</i>	<i>Promote to the classroom teachers who are able to promote the breakfast and count the meals</i>
Student garden contributions to lunch program. WESTMINSTER SCHOOLS	<i>Increase student appreciation/awareness of where their food comes from. Develop strong student relationships with the dining program</i>	<i>Students, staff, parents, administrators, school board</i>	<i>Garden coordinator, blog site</i>	<i>Community interacts with school through volunteerism. Students become familiar with healthy food choices and learn about food sources. Students learn about nutritional benefits of food they're growing. Summer garden care during down times. School year time crunch.</i>	<i>Student reaction to foods introduced at lunch time. Monthly taste tests administered by students and parent volunteers. Communication with staff in person, via blog and facebook school page.</i>	<i>Students reaction to new lunch menu items; increased participation in hot lunch program.</i>	<i>Report successes/struggles to administrators, present at a school board meeting, continue to publish in school garden blog (include recipes for parents), publish on new school facebook page, allow students to bring home extra produce, make leftover school meals available to staff .</i>
Broadened appeal of school lunch to target teacher and staff.	<i>Increase program revenue/ profit margin.</i>	<i>Adult staff.</i>	<i>Some more time and money spent creating food vs. traditional school meals.</i>	<i>Benefit: higher profit margin/ more money for the program. Barrier: Must create desirable food.</i>	<i>Sales are the number one metric followed by direct feedback.</i>	<i>Sales and participation. Improvements can be made to consistency, for example always having a great salad bar that people can plan their weekly meals around purchasing.</i>	<i>Become a hub where adults and students count on getting their daily lunch, work toward 100% participation by increasing awareness and appeal of the program.</i>