



LAUSD Food Services Division



Manish Singh, Interim Food Services Director



The greater Los Angeles area is one of the most ethnically diverse counties in the US.

The diverse demographic has varying food preferences, & the Food Services Division is dedicated to provide more options and variety that cater to students taste .

Only student approved products are placed on the menu.



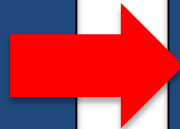
Student Preferences

At LAUSD we have a very diverse population, 81.5% of whom qualify for Free/Reduced meals.

We offer Vegan options at select schools, Meatless Mondays and a variety of other options, which meet USDA and CDE

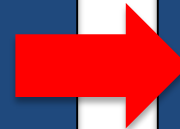
Fall 2017

Vegan Pilot
introduced at
7 Schools



June 2018

Vegan options
now served at
42 school sites

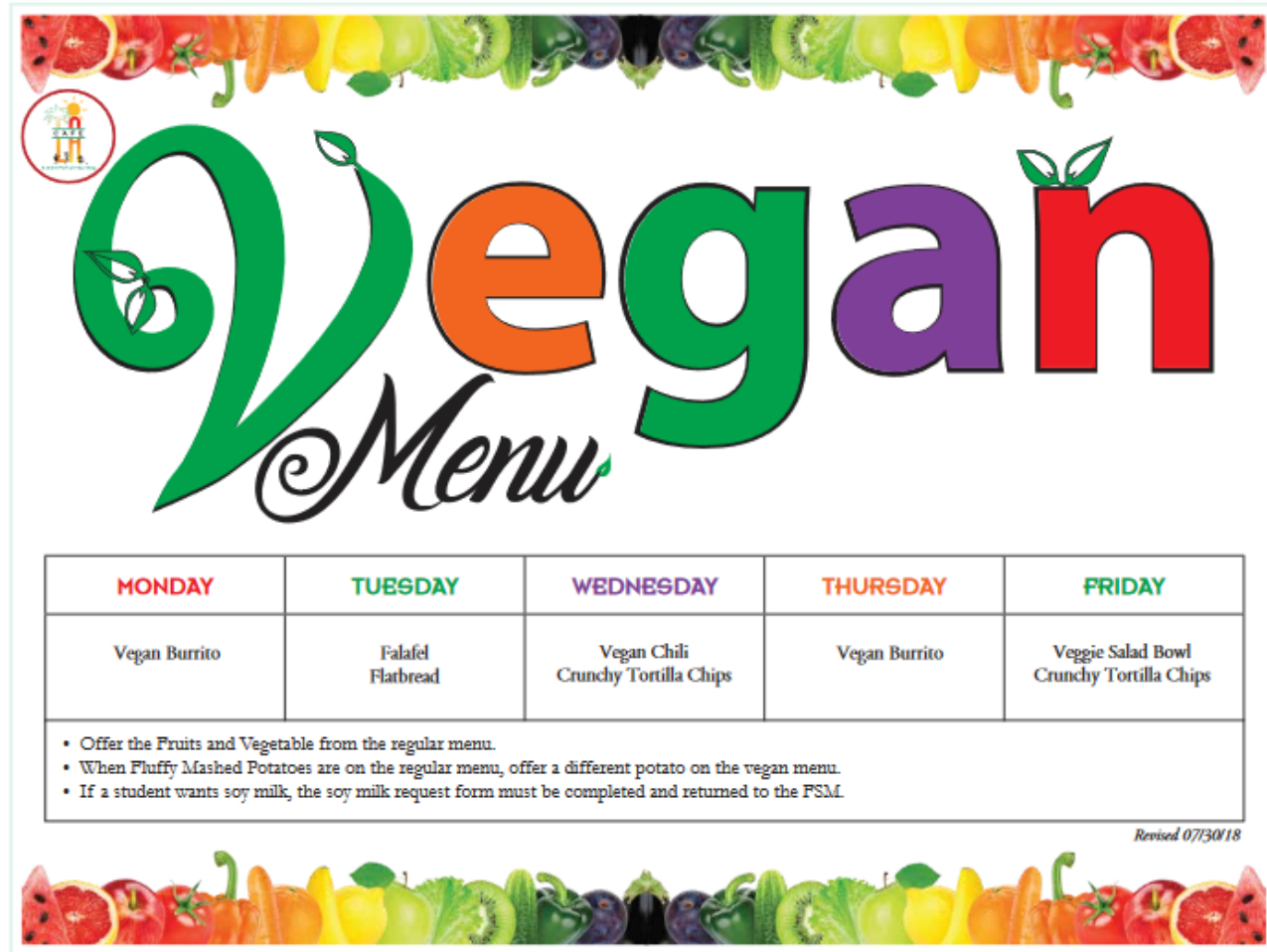
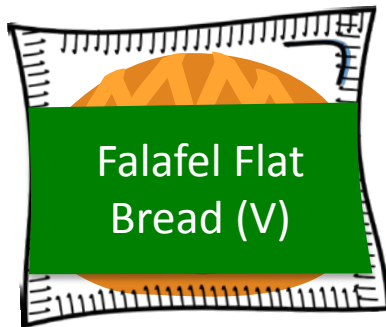


*Nov-December
2018*

Program will
rollout 10 sites
per month for a
total of 40 more
schools

The Menu

The vegan menu features a one week cycle.



Vegan Menu

MONDAY	TUESDAY	WEDNESDAY	THURSDAY	FRIDAY
Vegan Burrito	Falafel Flatbread	Vegan Chili Crunchy Tortilla Chips	Vegan Burrito	Veggie Salad Bowl Crunchy Tortilla Chips

- Offer the Fruits and Vegetable from the regular menu.
- When Fluffy Mashed Potatoes are on the regular menu, offer a different potato on the vegan menu.
- If a student wants soy milk, the soy milk request form must be completed and returned to the FSM.

Revised 07/30/18

We will be changing the menu every quarter to provide variety and new options





Good Food Procurement





Good Food Purchasing

FSD asks vendors to commit to following *Good Food Procurement* guidelines, and provide data on an ongoing basis.

Spent over \$17 million on produce from local farmers in 2017-18.

Serve only NAE chicken products.

USDA Guidelines Ensure Healthy Foods

SODIUM LIMITS

SUGAR LIMITS

FAT LIMITS

CALORIE LIMITS

ALL CLASSES OF
VEGETABLES



LAUSD Guidelines

NO ARTIFICIAL
COLORS

NO ARTIFICIAL
PRESERVATIVES

- No Nitrites
- No Sulfites
- No Nitrates

NO ARTIFICIAL
FLAVORS

- No MSG

Our Flavor Station



This is our Initiative to encourage students to eat more fruits, vegetables and increase participation



Introducing Café LA Ray at Play



Our Mascot encouraging students to Play as part of our Wellness Program



A Great Part of Your Day





Food Waste Reduction



Ray and Nutrition Education



Teaching Students to Recycle/Reduce
Waste.....Making the Program Fun



Waste Reduction Efforts



Student Education Assemblies



Save-It-For-Later Program



Chocolate Milk Option



Food Donations



Sharing Table

SUMMARY

- We are constantly looking at ways to improve the Program.
- Partnership with the Big Green at schools
 - Involve students in growing produce
 - Educate them on the benefits of eating fresh produce
- Use our flavor station to enhance TASTE, ENJOYMENT & NOURISHMENT in the food offered in the program.





QUESTIONS

