

BALTIMORE CITY PUBLIC SCHOOLS



Food & Nutrition Services: *Sustainability in focus*

Chesapeake Region Greening School Food Forum & Festival
November 2019

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Food Waste Reduction Goals

Sector	Target	Timeline
All of Baltimore City	50% reduction	2030
Commercial sector	50% reduction	2040
Higher Education	<u>100%</u> diversion	2040
K-12 Schools	90% diversion	2040
Residential	80% diversion	2040

What's missing?

Short & Mid-Term Food Waste Goals

Goal 1: PREVENT

Prevent wasted food across Baltimore City through engagement with key sectors including anchor institutions, K-12 schools, and large event venues.

Goal 2: RESCUE

Improve the efficiency and connectivity of the current food rescue efforts in Baltimore City through well-coordinated communication and distribution.

Goal 3: RECYCLE

Increase the city's food composting and food recycling infrastructure for residential, commercial and institutional food waste diversion through a decentralized composting network.

Goal 4: EDUCATE/ENGAGE

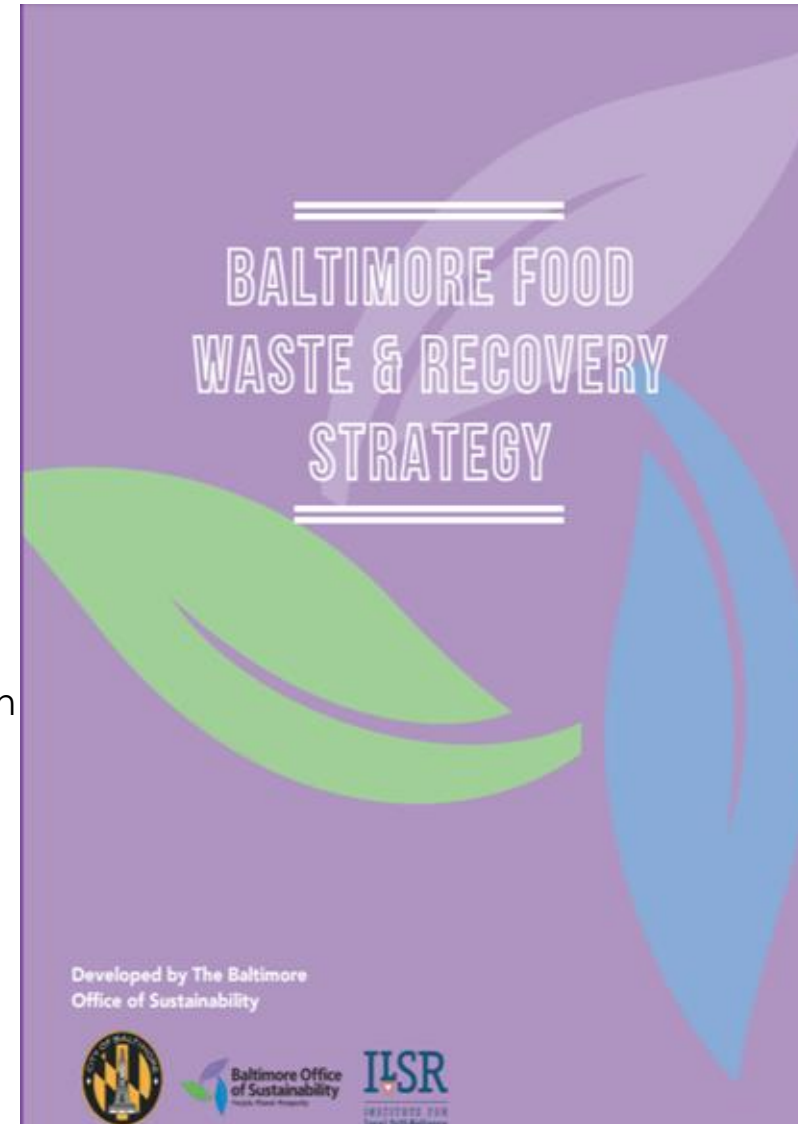
Launch a multimodal, city-wide food waste reduction education and media campaign and events series.

Goal 5: TRACK

Track clearly defined metrics on food waste from residential, commercial and public sectors.

Goal 6: CAPACITY BUILDING

Release grant funding for 11 small food waste and rescue projects in Baltimore City via NRDC



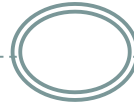
Increased Local Procurement



~\$4.5 million in local products purchased in SY1819



More Veggie-Focused Menus

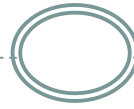


- Roasted Red Pepper Hummus
- Falafel
- Spicy Black Bean Burger

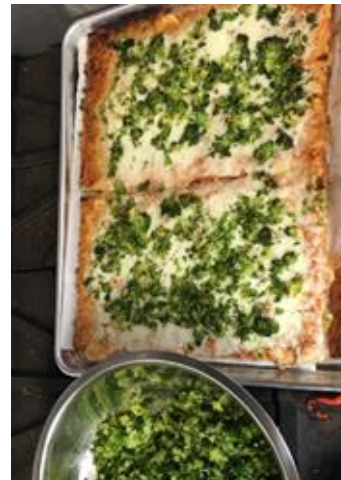


Commitment to Farm to School

Educational opportunities for students

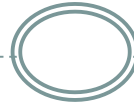


- Daily fall and spring field trips for 2nd graders to Great Kids Farm
 - Free, curriculum-aligned program
 - Hands-on activities
 - Farm-fresh tastings
- Summits with expert-led workshops
 - Garden Summit
 - Good Food Summit



Commitment to Farm to School

Limited produce distribution

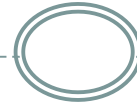


- **Homegrown School Lunch Week:** microgreens, watermelon
- Greens, eggs to **high school culinary students**



Food Waste Reduction

Collaboration



- Collaboration with Baltimore City Department of Planning/Office of Sustainability, NRDC to support city-wide efforts



GOAL #1:

ATTAIN 90% FOOD AND RECYCLABLE WASTE DIVERSION IN BALTIMORE CITY K-12 SCHOOLS BY 2040

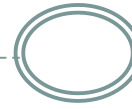
GOAL #2:

CREATE A SUPPORTIVE CULTURE FOR FOOD WASTE REDUCTION AND DIVERSION IN K-12 STUDENTS, FACULTY, AND STAFF

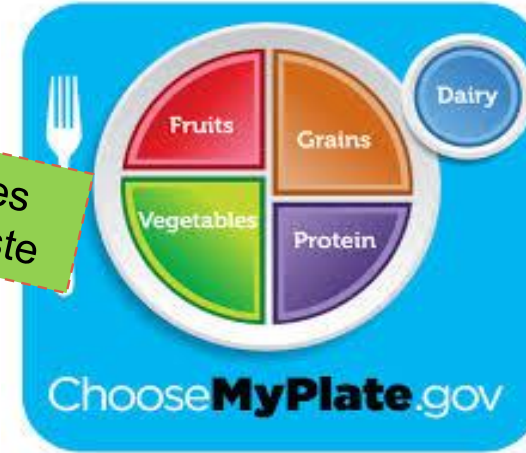
- Collaboration with external partners for plate waste audits to inform needs, interventions



Food Waste Reduction Policies



- **Offer vs. Serve:**
 - 5 food components offered; students must choose 3. One item must be **fruit or vegetable** (minimum 1/2 cup).
- **Share Table SOP**
 - Unopened items can be claimed by other students
- **Electronic Production Records** ☐ stronger inventory management

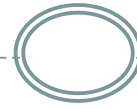


Food Waste Reduction

Quality, Presentation, Marketing



Compostable Trays & Wares



“Polystyrene foam trays are used to serve hot food to Baltimore students every day, which concerns us given how the plastic is manufactured. The two most well-known chemicals used are styrene and benzene. The National Institutes of Health's National Toxicology Program deems styrene "reasonably anticipated to be a human carcinogen" and benzene a known human carcinogen. Styrene can leach into hot foods and can be found in elevated levels in human fat tissue...

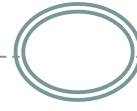
Besides being found in polystyrene, benzene and styrene are both found in industrial manufacturing areas and are released into the environment through car tailpipe emissions and cigarette smoke. **Sounds like something you want to eat food off of? We don't think so either.**”

THE BALTIMORE SUN

Claire Wayner and Mercedes Thompson,
Students at Baltimore Polytechnic Institute
[Baltimore Sun, February 27, 2017](#)



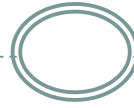
Staff Training and Empowerment



- Field trip to Coastal Produce
 - Tour of facility
 - Food systems lessons
- Field trips to Great Kids Farm: building relationships between students, teachers, and cafeteria staff; framing them as champions of healthful eating
- Screening and discussion of WASTED!
- Electronic Production Records
- Project SELECT (Student Engagement, Lunchroom Environment, Culinary Training)



Looking ahead...



- Compost pilots in schools
- Robust plate waste audits
- Expansion of programs at Great Kids Farm
- Offer Vs. Serve implementation at supper
- Intensified training and marketing (to reduce waste)
- Central Facility: more capacity to procure locally, reduce waste, improve quality
- Increased support for school gardens, linked to cafeterias
- More links to urban farms in Baltimore (hands-on opportunities for students to connect to food system)
- Family engagement



BALTIMORE CITY PUBLIC SCHOOLS



Food Waste & Plant-forward Meals

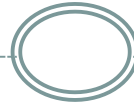
Chesapeake Region Greening School Food Forum & Festival

November 8, 2019

Linda Chinnia
Chair, Baltimore City Board of School Commissioners

Dr. Sonja Brookins Santelises
CEO, Baltimore City Public Schools

Baltimore City Public Schools



@80,000 Students

172 Schools

SY18-19

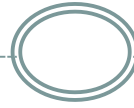
Breakfast	4,187,817
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Lunch	9,590,386
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Snack	779,717
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Supper	656,718
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Average Cost of Meals to Students

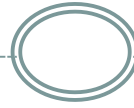


Zero

100% Free

All Baltimore City Public Schools are eligible for CEP (Community Eligibility Provision).

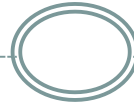
Menu



Complex process

- All parts of the menu are dependent on other parts
- Consideration given to demographic
- Operational capabilities
- Procurement

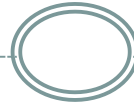
Changes



Enormous improvement over older version

- USDA implementation of Nutrition Standards
- Minimally processed
- Cleaner labels
- Added more fresh produce

Procurement



In alignment with FNS's vision and mission, procurement strategies were established.

- Understanding relationships between distributors, vendors, and their suppliers.
- BCPS currently participate in the Good Food Purchasing Program.
 - **Baseline assessment is complete**
 - Helped BCPS measure and then make shifts in food purchases.

VEGETARIAN MENU OPTIONS



A rich and spicy black bean veggie burger consisting of black beans, rolled oats, peppers and various spices. This burger is kosher and vegetarian.



Falafel feature chickpeas, parsley, onions, cilantro serrano peppers, garlic and spices. Falafel fritters are pre-formed. Just heat and serve with tzatziki sauce.



This versatile Mediterranean dip is traditionally made from chickpeas, olive oil, tahini, lemon and garlic



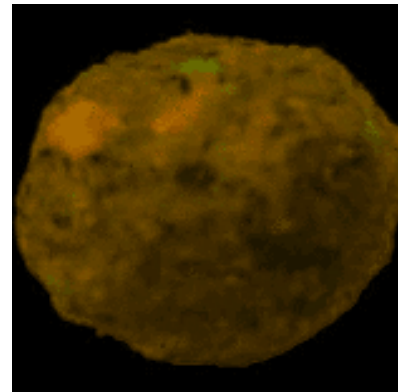
A hearty vegetarian hummus wrap that has spring salad with tomatoes, onions, and peppers.

Currently in the testing phase:

Veggie Chik'n Nuggets

Veggie Chik'n Patty

Vegetarian Meatballs



Food Waste

69

HIGH SCHOOL MILK SELECTION

School #	% of Students who selected Milk
414	75%
405	66%



Food Waste

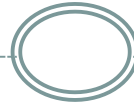
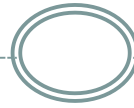


Plate Waste = “The quantity of edible portions of food served that is uneaten and is a common reason for food loss at the consumer and foodservice levels.”*

Some waste is inevitable...

- **Day to day variability in appetite and food preferences**

Why Measure Plate Waste?

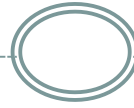


but excessive amounts may indicate

- **Inefficiency**
- **Unnecessary costs**
- **Lack of meal satisfaction**
- **Environmental constraints**

New standards, regulations may affect selection and waste in new ways

Baseline Questions of Interest



Objective: Develop and pilot a baseline assessment of selection and waste in schools.

Questions of Interest:

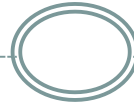
What types foods are being selected?

Are certain types wasted more than others?

Salad bar / fresh produce waste?

What factors appear to be influencing food waste?

Summary



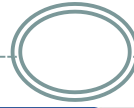
Elementary FV waste near 55%

- **Similar to Boston figures (41-55%)**

Elementary Milk waste notably high ~50%

Wider range of FV waste for High Schools (24-59%)

Intervention



**STUDENTS ARE NOT
REQUIRED TO TAKE MILK AT
BREAKFAST AND LUNCH.**

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BALTIMORE CITY PUBLIC SCHOOLS



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