



# FOOD SERVICES DIVISION FACT SHEET



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## *Make Café LA a Great Part of Your Day*

The Los Angeles Unified School District's Food Services Division operates the largest School Breakfast Program (SBP) and second largest National School Lunch Program (NSLP) in the United States servicing more than 715 cafes, 85 Early Ed Centers and 100+ programs each day.

- ◆ Record year for the Division, serving over 128.7 million meals in FY 13-14
  - ◆ ~315,895 breakfasts per day
  - ◆ ~303,718 lunches per day
  - ◆ ~68,895 supper meals per day
  - ◆ ~26,982 summer meals per day (breakfast and lunch combined)
- ◆ Innovative trend setting organization implementing Breakfast In The Classroom at 540 schools both elementary and secondary in over 17,000 classrooms
- ◆ Supports the Los Angeles City Council "Meatless Mondays" Resolution adopted October 2012 by offering a meatless item on Mondays as well as a daily vegetarian option
- ◆ Locally procures many fruits and vegetables within 200 miles helping to sustain farmers in Southern California
- ◆ Member of the Whole Grain Council. All bread products served are whole grain
- ◆ In response to concerns regarding waste, worked with national agency to effect change in policy. The first policy allowing students to consume food outside the meal service period and take non-perishable items with them will be implemented this year (info see USDA SP41-2014)
- ◆ Food Services Café LA MyPaymentsPlus, an on-online pre-payment tool for parents/guardians that allows them to place money on the account of a student, view the student's meal account balance and meal purchase history is active and working well!

# About Us

The improvement of nutrition practices has long been a goal of the LAUSD Board and the Food Services Division. Several resolutions that support the initiatives of the USDA and California Department of Education as well as the core mission of the Food Services Division (Nourishing Children to Achieve Excellence) have been adopted.

In 2012 the Board passed the 'Improving Food and Nutrition Policy' which directed all efforts of the meal program toward healthier meal options, commitment to nutrition education for families, a national stance on standards that meet or exceed those outlined in the 2010 Healthy Hunger-Free Kids Act.

We were the first in the nation to initiate a large-scale multi-year public awareness and marketing campaign entitled "I'M IN/UNETE" designed to raise awareness about student and community wellness and assist in the fight on childhood obesity.

## **The Food Services Division strives to:**

- ◆ Support the District's Goals of 100% graduation, proficiency for all, 100% attendance, parent and community engagement and school safety by tying its goals, programs, projects and processes to these initiatives.
- ◆ Improve Customer Service by targeting a rating of 80% or above on surveys conducted bi-annually with students and those received from both internal and external customers.
- ◆ Comply with the Good Food Procurement Resolution which guides the procurement process to practicing methods that support a regional food system that is ecologically sound, economically viable and socially responsible.
- ◆ Improve the attendance of cafe staff by continued awareness and the incorporation of internal incentive programs on a quarterly basis.
- ◆ Serve good food defined as "Healthy, Affordable, Fair and Sustainable."
- ◆ Expand the availability of reimbursable meals by adding more service areas piloting vended reimbursable meals and campus carts at select sites.
- ◆ Embrace employee and student safety by educating staff on the importance of working safely, tracking incidents/injuries and recognizing cafes where staff meet and exceed safety goals; ensure that every location is inspected by the County Health Department twice each year.
- ◆ Ensure that our students have a comfortable, pleasant and safe environment when visiting our cafes.
- ◆ Engage student menu ideas through their participation in local and National "Cooking Up Change" competitions where winners' recipes are placed on the Café LA Menu.



*Introducing Fresh Deli Sandwiches Daily at Secondary Schools in 2014*



*Food Services is embarking on a new marketing and merchandising plan to attract more customers*



Visit the Food Services website at [http://cafe-la.lausd.net/cafe\\_la\\_menu](http://cafe-la.lausd.net/cafe_la_menu) for menus, nutrition information, and instructions on how to fill out the 2014-15 Applications for Meal Benefits.