



## OFFICE OF NUTRITION SERVICES

3051 Redding Ave • Sacramento, CA 95820

(916) 277-6716 • FAX (916) 277-6521

*Brenda Pidilla-Manager*

---

August 10, 2011

Nutrition Services update for 2011-12 School Year

- **Locally procured Seasonal Farm to School produce**
  1. Variety of Pears from Courtland, CA-Stillwater Orchards
  2. Mandarins from Penryn, CA-Millers Citrus Grove
  3. Oranges from Sanger CA-Kings River Orchards
  4. Sliced Variety Apples from Stockton CA – Farmington Fresh
  5. Watermelons from Sacramento CA- Vierra Farm
  6. Strawberries from Watsonville CA
  7. Sliced Cucumbers, Fresh Variety Green Beans, Snap Peas, Cherry Tomatoes-Sacramento CA –Tams Produce
  8. Peaches, Nectarines, Plums from Fresno and Madera, CA-SamSon’s
  9. Kiwi from Ripon CA
  10. Salad Greens & Broccoli from Salinas CA
  11. Orro Blanco Blonde Grapefruit-Fresno-Scott Arnette Family Farms
  12. Baby Carrots-Bolthouse Farms-Fresno CA
  
- **Locally procured Menu Items**
  1. Milk-Berkeley Farms Dairy-Hayward CA
  2. Sara Lee/Oroweat Bakery-Sacramento CA
  3. Rice-Lundberg Farms- Sacramento CA
  4. Stanislaus Food Co Tuscan Pasta Sauce-Modesto CA
  5. Pizza Sauce-Woodland CA
  6. La Tapatia Tortilleria Whole Grain Corn Chips, Whole Grain Tortillas, Taco Shells -Fresno CA
  7. DoBake Bakeries- Whole Wheat Lemon Raspberry Muffin-Oakland CA
  8. Mezzetta-Sauces, Olives, Peppers-Napa CA
  
- **All Natural Simple Ingredient Clean Label Foods**
  1. Chicken Hot Dog-Coleman all natural, nitrate free, gluten free.
  2. All natural Bean & Cheese Burrito-True Natural Foods
  3. Spaghetti with 100% ground beef & all natural sauce-freshly prepared on site.
  4. Taco Salad-freshly prepared on site
  5. Crunchy Taco with 100% ground beef-freshly prepared on site
  6. French Bread Pizza with low-fat Mozzarella-freshly prepared on site
  7. Hot Oatmeal with Raisins freshly prepared on site
  8. Healthy Nacho Dip with refried beans and Hidden Healthies Queso Blanco Sauce made from Cauliflower, Sweet Potato, Butternut Squash, Onions, Beans, Bell Peppers and spices.
  9. Whole muscle chicken Asian dishes (Teriyaki and Sweet & Sour)

## 10. Bone-In Oven Roasted Chicken.

- **New Exciting Menu Items**

1. Slow cooked with real charcoal pit BBQ meats from Brookwood Farms
2. Dannon Yogurt, Fresh Fruit with granola, pretzel, organic graham, or Tillamook cheeses & Cracker as second kid's choice daily.
3. Clear Springs Trout Shapes high in Omega 3's and sustainably raised in natural spring water of the Snake River in ID.
4. Baked Potato Entrée Topped with Hidden Healthies Cheese Sauce made from Sweet Potato, Butternut Squash and Bean puree.
5. Yukon Gold Mashed potatoes
6. Whole Grain Oatmeal Pancakes
7. Soup and ½ sandwich meal
8. House Made Deli Sandwiches on whole grain breads
9. Introduction of whole grain salads to "Go Green, Eat Fresh" salad bar like tabbouli or couscous.
10. All tortillas will be switching to whole grain.

- **New & Improved "Real Fresh" Secondary Concept Driven Menu**

1. Offer more variety daily and provide more of those items students have requested.
2. Implement freshly prepared Torta created by Luther Burbank students
3. Add two new freshly prepared entrée recipes from "Cooking with California Food"
4. Add two new freshly prepared whole grain salads from "Cooking with California Food"
5. Freshly prepared rice bowls with ginger, beef and green beans.
6. Seasonal farm fresh pizza toppings including tomato and basil and pineapple Hawaiian.
7. Vegetarian dried fruit, nut, and date trail mix added to salad bars.
8. Freshly prepared burritos daily served in a variety of ways.

- **Improve Meal Access to Students**

1. Increase wireless points of service outdoors at secondary's beginning with Priority Schools.
2. Directly Certify as many students as possible into the school meal program so they automatically qualify for Free meals.
3. Implement a Breakfast First campaign at all Provision II schools promoting participation in the school breakfast program.
4. Work with school administrators to help increase the "time to eat" for each student at all grade levels.
5. Utilize as many places/windows on secondary campus where meals may be served.