

Improving School Meals in Santa Ana USD



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What are we hearing?

- Foods lack flavor
- Foods are not relatable
- Foods are not fresh

We are here



What do we want?

- Foods that are flavorful
- Foods that are relatable
- Foods that are fresh
- Foods that are HEALTHY

We want to be here



Current Menu Makeup (Beginning of Current School Year)



- Fruits and vegetables
 - 90% Fresh
 - Apples, jicama, bananas, etc.
 - 10% Processed
 - Fruit cups, raisins, etc.

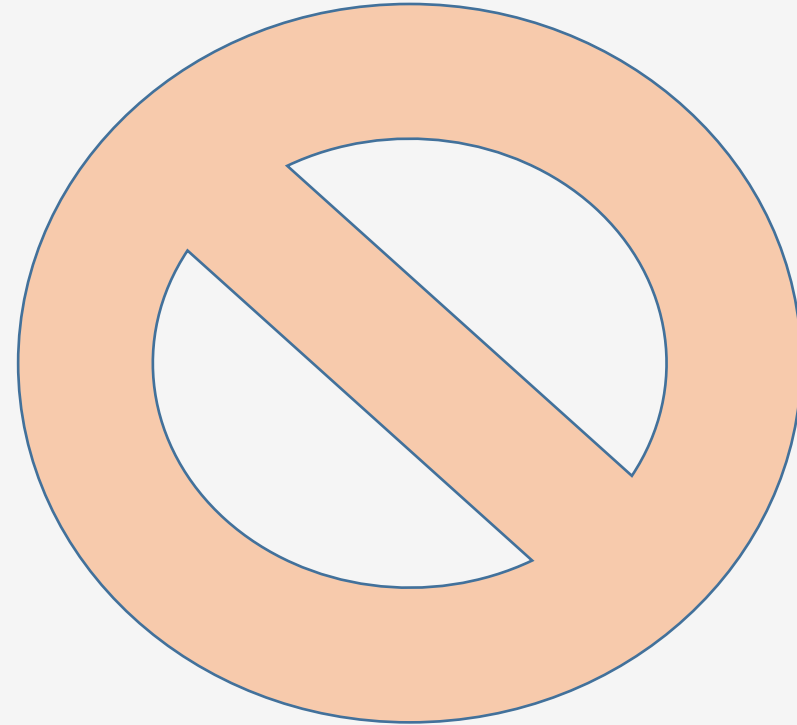
Current Menu Makeup (Beginning of Current School Year)

- Entrées
 - 100% Frozen, processed
 - Frozen pizza, taco sticks, etc.
 - 0% Made from scratch



Current Menu Makeup (Beginning of Current School Year)

- 0% Made from scratch



What is Scratch Cooking?

- “Preparing food using basic ingredients rather than buying meals that have already been prepared”

-Macmillan Dictionary



Theory



Entrées made from scratch are tastier, healthier, and can better reflect the cultures of this community.

Example

Manufacturer's label

INGREDIENTS:Ground beef (not more than 20% fat), seasoning (dehydrated onion, spices, salt, yellow corn flour, paprika, dextrose, garlic powder, hydrolyzed soy protein, citric acid, caramel color). Contains Soy.

We get what we get, no ability to modify to our students' liking or health preferences

VS.

Our test recipe

Beef, oil, salt, pepper, garlic, parsley.

The recipe is 100% ours to change as we see fit.

What are we doing?



- On a path to cooking 100% of our entrées from scratch
- This may take a while but we have to start somewhere

What are we doing?

- Food that honors, respects, and celebrates this community's cultures
- 96% of SAUSD students are Latino; our menus should respect this fact



Projects in Progress

- Scratch Cooking at Saddleback High School
 - Will roll out to all high schools in the Spring of 2023
- Scratch cooking at central kitchen
 - (Serves our Pre-K through 8 grades levels)
- Farm to School Initiative
- New Central Kitchen Facility
 - Designing the facility now
 - If funded, would break ground in the next few years





We need your voices
We need you
support

Please visit us at Saddleback High School and our central kitchen to see what we are working on (and to TASTE what we are working on 😊)

Contact Information

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