

May 28, 2009

Dear BVSD Parents and Guardians,

The district has made a commitment to changing the paradigm of food quality and access in the district through a process that began a year ago with the feasibility study that Lunch Lessons LLC performed and presented to the Board of Education and Superintendent last October. The results of that work brought me back into the district in January to begin working with the Nutrition Services Department engaging in the strategic change laid out in the feasibility study with the goal of bringing healthy, whole food choices every day to every child in the school district.

On Tuesday May 26, 2009, the Board approved my appointment as Interim Director of Nutrition Services. I am excited to join the Nutrition Services team in the coming year and begin accomplishing the first steps of significant system change in how meals are prepared and served. Food access and equitable choices for all children is a cornerstone of this program, and we will be working individually with every school in the district to help create the best possible environment for feeding our children.

System change on this scale is a large task and will not be accomplished overnight; this is a multi-year project. However, some key changes that your students will experience in year one of this program change timeline will be as follows:

- Fresh fruits and vegetables will be served every day and will be regionally sourced when possible;
- Bulk hormone and antibiotic-free milk will be served in all schools;
- Full salad bars will be available in every school including grains, vegetable and animal based proteins, fresh fruits and vegetables;
- Locally produced whole grain bread and bakery products will be used when feasible;
- Highly processed ingredients like high fructose corn syrup and added trans-fats will be eliminated;
- Professional development and sanitation training will be provided for all Nutrition Services staff;
- A fully revised procurement system will be implemented with a priority for local vendors;
- Highly processed foods will be eliminated as much as possible (for example: roast chicken will replace chicken nuggets);
- Breakfast will be offered in every school;
- The reimbursable meal will be the focus of Nutrition Services; a la carte items will be eliminated in elementary schools and reduced to select beverages and side salads at middle schools;
- New healthier a la carte items will be offered in high schools;
- Refined sugar and flour will be used minimally.

I look forward to working with the district and our community to bring the best possible food to all of our students in the coming months. For more information about the School Food Project, please visit our website at www.bvsd.org/schoolfoodproject. Please feel free to contact me with comments and suggestions, so that together we can truly positively impact the lives of all of our children.

Thank you so much and I look forward to the coming year.

Ann Cooper