

SRCS CNS Board Update

4/9/2025

Al Puro Centavo

CNS Goals

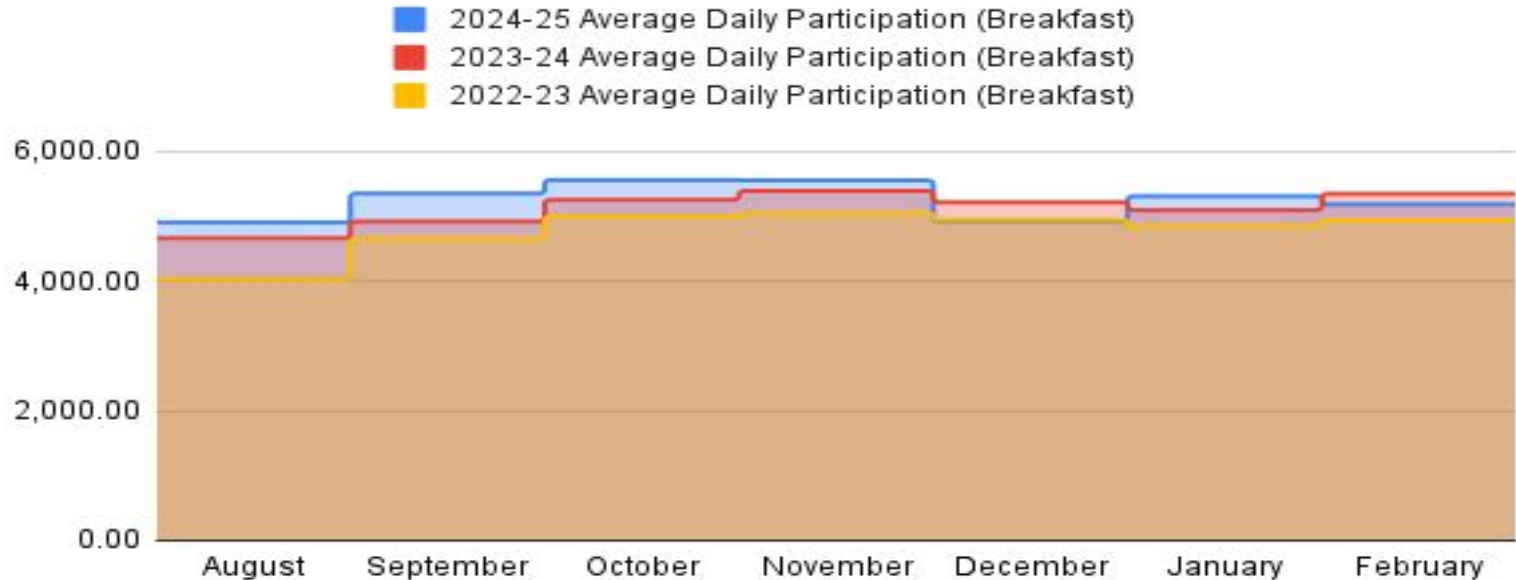
- Staffing
- Scratch Cooking
- Infrastructure
- Nutrition Education
- Local Procurement
- Sustainability and reducing the amount of plastic in schools

But first the numbers: Fiscal Update

- 4.4% increase in breakfast and lunch meal counts compared to last year.
- 36.91% more meal equivalents served summer 2024 compared to summer 2023
- Reserves of average expenditures of six months
- Five year Multi-Year Projection to guide investments

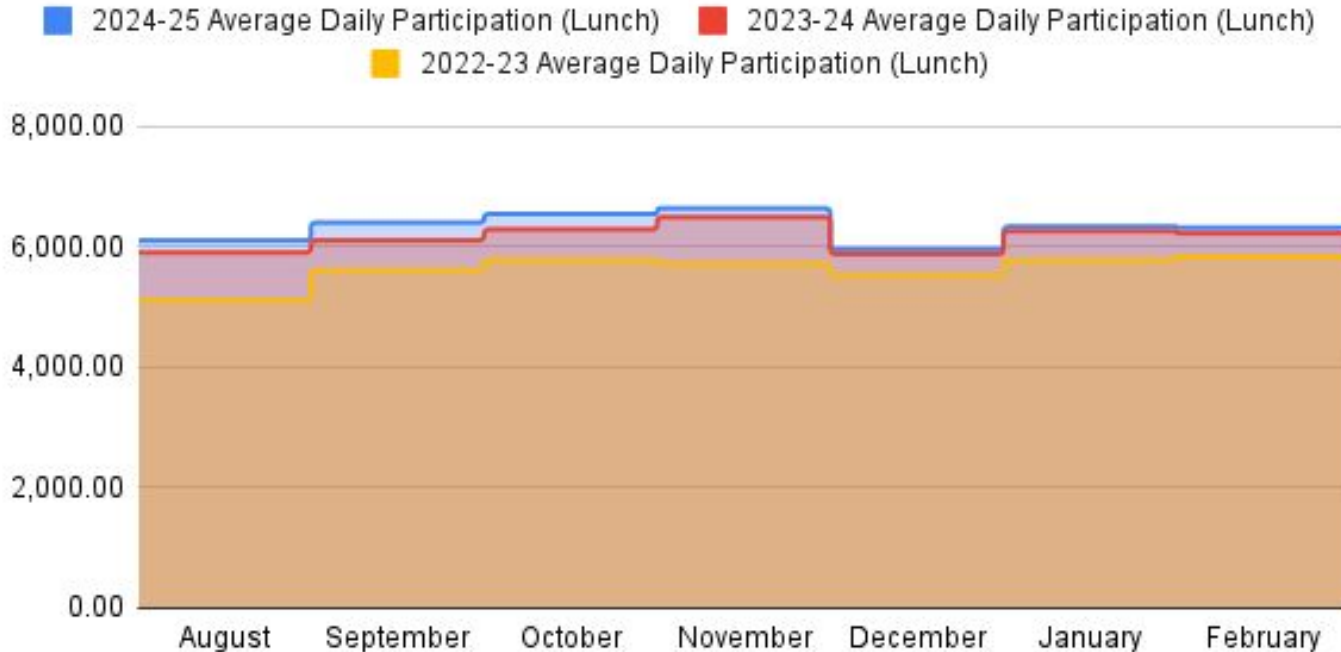
Breakfast Meal Counts

Average Daily Participation Breakfasts Served Year over Year August to February 2022-2025



Lunch Meal Counts

Average Daily Participation Lunches Served Year over Year August to February 2022-2025



Staffing Update

Staffing: A focus on training

- Food Safety Certifications
- Culinary Math
- Culinary Arts Skills
- Sonoma Family Meal Collaboration



Behind the scenes of developing the zucchini muffin Instagram reel:

https://www.instagram.com/reel/DDNlqQwTfcn/?utm_source=ig_web_button_share_sheet&igsh=MzRIODBiNWFIZA==

Scratch Cooking is local control

1.38 Million

Dollars invested or encumbered in capital equipment since the April 2024.

Capital Equipment Purchases (Abridged)

- Five (5) Refrigerated Trucks - \$753,513.26
- Roll In Blast Chiller - \$382,846.99
- Refrigerators and Freezers - \$48,712.10
- Central Kitchen Equipment Replacements - \$45,604.26
- Service and Site Prep Equipment - \$152,157.82



Nutrition Education and Taste Testing

Nutrition Education Partners

- Albert Biella Elementary School Parents And Students At A Community Night Event
- Alliance For A Healthier Generation Collaboration
- Brook Hill lunch learning experiences
- Erica Lipanovich, Nutrition Educator And Family Medicine Physician Assistant
- Farm to Pantry
- Feedback from Santa Rosa High School students and parents, including Amanda Ford
- Hidden Valley Elementary School
- Hilliard Comstock Middle School parents and students at back-to-school night
- James Monroe Elementary parents and students at back-to-school night
- Kathryn Ridout and the California Dairy Council's Let's Eat Healthy Program
- Partnership with Ridgway High School Culinary Arts Program and Chef Colleen Spiers
- Partnership with Teacher Natasha Thiele at Piner High School
- Partnerships with the Boys and Girls Club of Sonoma-Marin
- Sonoma County Department of Public Health
- Many more partners and collaborators, and soon more students and parents.

Local Procurement & Collaborations

73.63%

Increase in local procurement compared to last year.

A weighted average of 109.55 miles traveled

Local and Organic Procurement Partners

- Conscious Kitchen & The Alice Waters Foundation
- Shared Plates Strategies
- Community Alliance with Family Farmers
- California Wheat Commission
- Center for Good Food Purchasing
- Center for Ecoliteracy



Sustainability and reducing the amount of plastic in schools.

**School Nutrition Advisory
Committee
Comité Asesor de Nutrición
Escolar
(SNAC)**

Click/Clique [HERE](#)

Thank you

Questions?