How School Feeding Programs Can Alleviate Hunger & Build a Sustainable Food System

A United States Perspective



Marissa Bell, MPH, RD, LD

Lake Travis ISD, *Dietitian & Marketing Coordinator*Austin Travis County Food Policy Board, *Member*



Disclosures

- I have received an honorarium for my participation as a speaker in this webinar. The honorarium is provided by the Hunger & Environmental Nutrition Dietetic Practice Group as a token of appreciation for my contribution.
- No endorsements, sponsorships, or affiliations have influenced the creation of this presentation.

Overview



01

Provide

An overview of the U.S. school feeding landscape and it's primary purpose as a food assistance program.

02

Discuss

Activities in U.S. schools to build sustainable food systems including: waste reduction, farm-to-school programs, and values-based procurement.

03

Identify

Actionable ways nutrition and dietetics professionals can support and get involved in developing sustainable school feeding programs

School Meal Programs in the US Include Breakfast, Lunch, Snacks, and More!













The National School Breakfast Program (NSBP) and National School Lunch Program (NSLP) are the primary school feeding programs in the US.

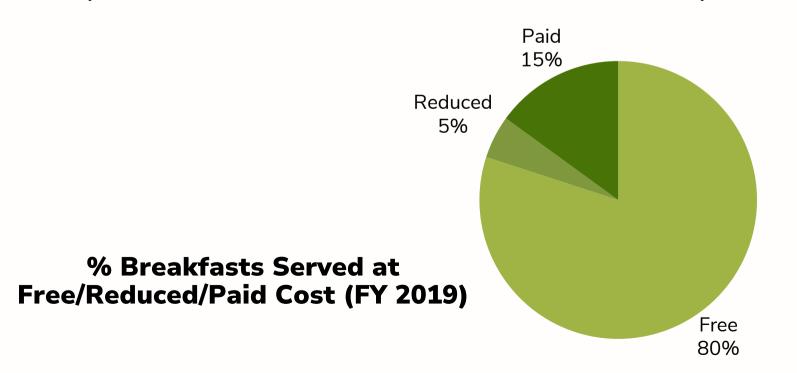


- The majority of schools participate
 - NSBP operates in nearly 90,000 institutions
 - NSLP operates in nearly 100,000 institutions
- Eligible students receive free/reduced-price meals
- Participating schools receive cash subsidies and USDA Foods for each reimbursable meal they serve.

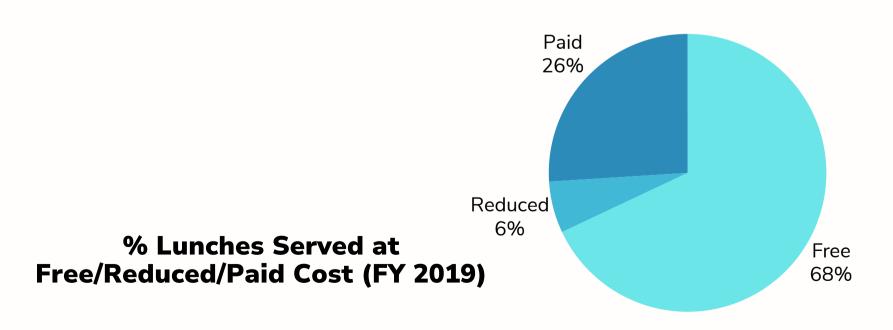
School Feeding Programs are key to addressing hunger in the US.

- Today, 1 in 5 kids (13 million children) are living in hunger in the United States.
- School feeding programs are a lifeline for these students.
- The NSLP is the nation's second-largest food and nutrition assistance program behind the Supplemental Nutrition Assistance Program (SNAP). (FRAC, 2023)



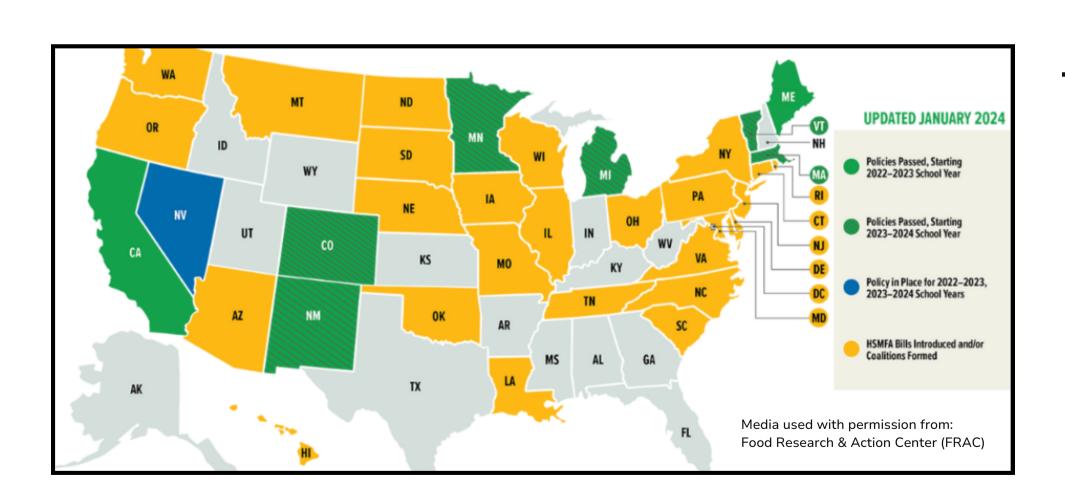


The NSLP provides breakfast to 30 million children/day



During the COVID-19 pandemic USDA allowed states to provide free school meals to every child regardless of income

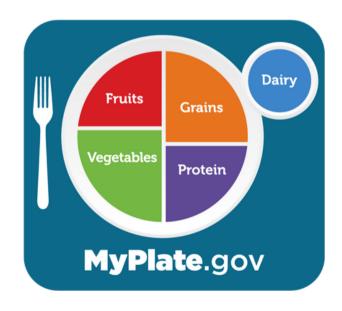
Now several states are finding ways to make these universal free school meals permanent via state funding and policy changes



Benefits of Free School Meals for All:

- Ensure all students are hungerfree and ready to learn
- Reduce stigma in the cafeteria
- End school meal debt
- Ease administrative burdens

In exchange for cash subsidies and USDA Foods, participating schools must serve meals that meet federal meal pattern guidelines that are based on the Dietary Guidelines for Americans. (U.S. Department of Agriculture, Food and Nutrition Service., 2017)



School lunches are the healthiest meal an average child gets in a day and are more nutritious compared to lunches from other sources, particularly for low-income children. (Vernarelli & O'Brien, 2017; Liu et al., 2021)

Lunch Meal Pattern

Minimum amount of each food component per week (minimum offering per day)

Meal Pattern Components	Grades K-5	Grades 6-8	Grades 9-12
Milk (unflavored or flavored fat-free or 1% low fat)	5 (1) cups	5(1) cups	5 (1) cups
<u>FRUIT</u>	2.5 (0.5) cups	2.5 (0.5) cups	5 (1) cups
VEGETABLES Dark Green Red/Orange Beans/Peas (Legumes) Starchy Other Additional vegetable	3.75 (0.75) cups 0.5 cup 0.75 cup 0.5 cup 0.5 cup 0.5 cup 1 cup	3.75 (0.75) cups 0.5 cup 0.75 cup 0.5 cup 0.5 cup 0.5 cup 1 cup	5 (1) cups 0.5 cup 1.25 cups 0.5 cup 0.5 cup 0.75 cup 1.5 cups
<u>GRAINS</u> (80% whole grain-rich per week)	8.0-9.0 (1.0) oz eq	8.0-10.0 (1.0) oz eq	10.0-12.0 (2.0) oz eq
MEAT/MEAT ALTERNATES	8-10 (1) oz eq	9-10 (1) oz eq	10-12 (2) oz eq
Nutrient specifications: daily amount based on average 5-day week			
Min-Max Calories (kcal)	550-650	600-700	750-850
Saturated Fat (% of total kcal)	<10%	< 10%	<10%
Sodium Target (mg)	≤ 1110 mg	≤ 1225 mg	≤ 1280 mg

The Changing Landscape of School Nutrition Standards in the United States

A brief history

2010

Nutrition standards for school meals updated in response to Healthy Hunger Free Kids Act (HHFKA) for the first time in ~30 years 2012-2014

HHFKA nutrition standards implemented nationwide.

By SY 14-15, 98% of public schools nationwide were meeting them.

2017-2019

In response to industry pressure and schools requesting more flexibility, legislation weakened nutrition standards for sodium, whole grains, and milk.

2020

In response to the COVID-19 pandemic USDA authorized waivers allowing flexibility with nutrition standards due to ongoing supply chain, staffing, and logistical challenges.

2022

covident covidents covidents and ards went into effect for fall 2022 which promote a healthy diet, but still offer flexibilities given ongoing challenges.

2023

USDA released a proposed rule* to revise meal patterns to be more consistent with 2020-2025 DGAs, with a focus on added sugars, milk, and sodium.













(Miller, 2022)

^{*&}quot;Child Nutrition Programs: Revisions to Meal Patterns Consistent With the 2020 Dietary Guidelines for Americans"

Schools in the United States are going beyond simply feeding hungry students; they are strategically leveraging feeding programs as catalysts for broader systems change.

- 01 Waste Reduction
- 02 Farm-to-School Programs
- 03 Values Based Purchasing

NUTRITION & HEALTH

- Promotes diet quality and optimizes nutritional status through safe, secure, and diverse food and water supplies
- Advances health promotion and prevention of chronic and infectious disease for all populations
- Minimizes exposure to environmental contaminants within food and water systems that may affect human health

ECONOMIC VITALITY

- Facilitates equitable access to affordable, nutrient-rich foods for all populations
- Is economically viable for producers, consumers, and stakeholders throughout the food supply chain
- Provides equitable opportunities to build community wealth in diverse sectors

Sustainable, Resilient, & Healthy Food & Water Systems

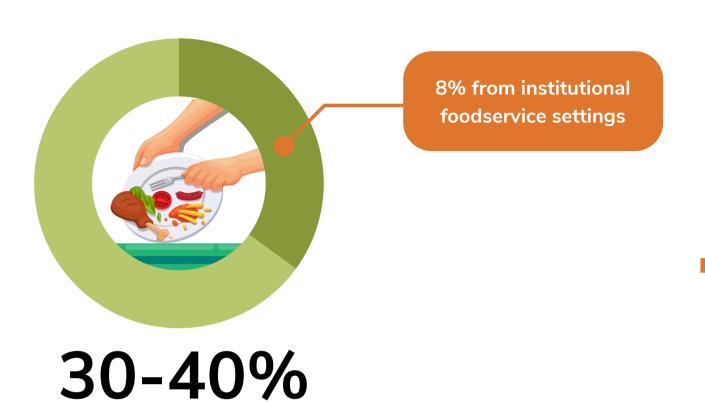
SOCIAL, CULTURAL & ETHICAL CAPITAL

- Addresses underlying social determinants of health that produce or reinforce health disparities and inequity
- Embraces cultural diversity;
 respects cultural knowledge,
 norms, practices, skills and values;
 and advocates for food sovereignty
- Encourages social responsibility and community engagement
- Values workers' rights and safety and provides fair compensation and working conditions
- Advances ethical and humane treatment of animals

ENVIRONMENTAL STEWARDSHIP

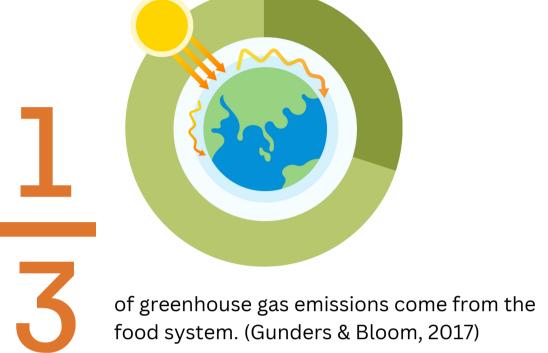
- Conserves, protects and renews natural resources (soil, water, air, energy)
- Minimizes food loss and waste
- Supports vibrant, biodiverse ecosystems
- Promotes resilience to global ecological change and mitigates climate change

(Spiker et al, 2020a; Tagtow el al, 2014)



of the US food supply goes to waste annually

(Gunders & Bloom, 2017)



Waste Reduction Strategies in Schools:

Reduce

- Ordering, prepping, storage
- Menu planning

Recover

- Share tables
- Food donations

Recycle

- Recycle disposables
- Compost food scraps

(Folliard et al., 2021)

What is Farm to School?

Farm-to-school implementation differs by location but always includes one or more of the following:



Education

Students participate in education activities related to agriculture, food, health, or nutrition.



School gardens

Students engage in hands-on learning through gardening



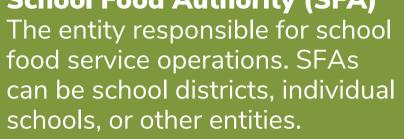
Procurement

Local foods* are purchased, promoted, and served in the cafeteria or as a snack or taste test

*There is no generally accepted definition of "local" food.

Key Term:

School Food Authority (SFA) The entity responsible for school food service operations. SFAs



According to the 2019 Farm to School Census, the majority of schools are participating in farm-to-school.

65.4%



of School Food Authorities (SFAs) reported participating in one or more farm-to-school activities in SY 2018 – 2019, **57%** of which had done so for < 3 years.

76.8%



of SFAs are serving local food in their child nutrition programs, totaling \$1.26B in national spend. 59.9%



of SFAs report providing a variety of food, nutrition, or agriculture education, including taste tests, field trips to farms, and farmer visits.

30.4%



of SFAs have edible gardens

No Garden? No Problem!













Why Farm to School?

Kids Win!

- Provides all kids access to high-quality, nutritious, local food.
- Enhances education through hands-on learning opportunities.
- Empowers students to be conscious eaters and stewards of the environment.



Farmers Win!

 Opens up institutional market channels for local producers and suppliers. = huge financial opportunity!



Communities Win!

- Builds parent and community engagement.
- Creates new jobs and strengthens the local economy.





Stay Up to Date:

National Farm to School Network

Patrick Leahy Farm to School Program

Big Spend, Big Impact! The Power of Procurement

Large public institutions like schools, hospitals, and prisons supply about \$120 billion worth of food each year, often serving some of the nation's most vulnerable populations.

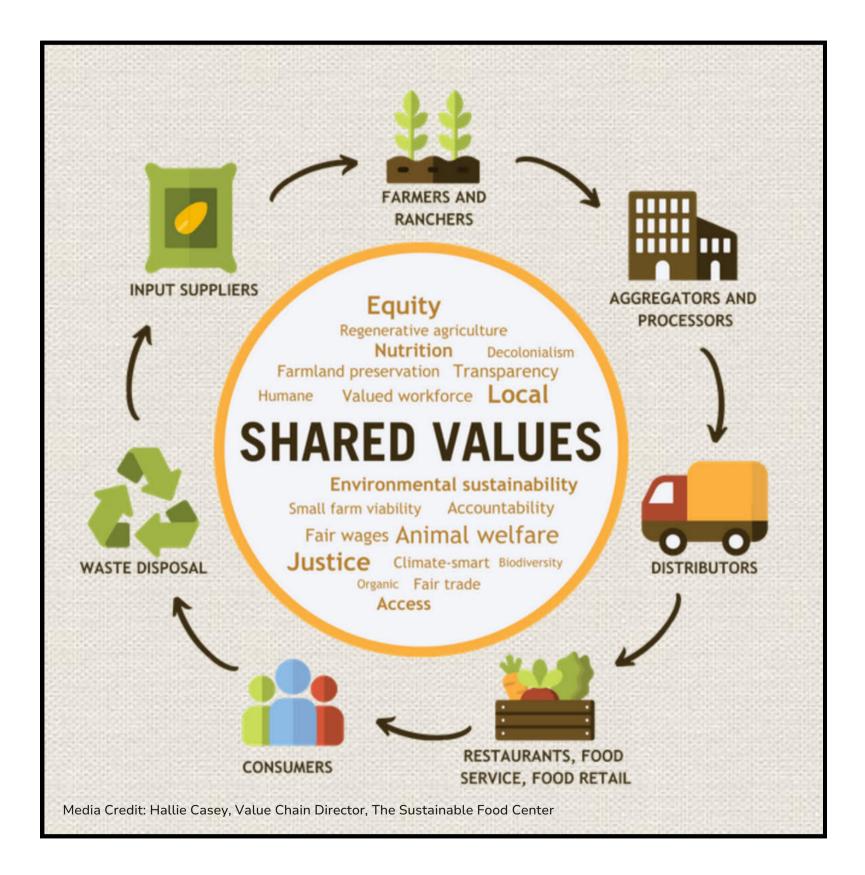
This represents a significant opportunity to promote dietary patterns that enhance human, animal, and planetary health while supporting equity and social responsibility.

Supply Chain

"The term "supply chain" describes the processes that get food from farms onto tables. They can include many different "supply chain actors." To name a few: farmers, packers, processors, shippers, and grocers."

Value Chain

The USDA defines value chains as "strategic alliances between farms or ranches and other supply-chain partners that deal in significant volumes of high-quality, differentiated food products and distribute rewards equitably across the chain."



(Diamond et al., 2014; Casey & Ramirez, 2023)



Values-Based Procurement (VBP):

A strategic approach to purchasing that prioritizes ethical, social, and environmental considerations alongside cost and quality.

The Good Food
Purchasing
Program (GFPP)
is one framework
by which to
measure progress
in value-based
purchasing.

6 core values: LEAVEN













(Center for Good Food Purchasing, n.d.b), Media Credit: Canva Stock

IMPACT CALCULATOR



"By replacing some meat purchases with plant proteins—and focusing on regenerative ranching for remaining meat products—institutions can significantly lower their carbon and water footprint."

Scenario:

Region's population: <250,000

Annual institutional food spend: \$12 M

If you replaced 20% of beef with plant-based proteins (e.g., beans, pulses, and tofu)



2,831,667lb of CO2 equivalent emissions



= 377 cars off the road annually



13M gallons of water



= annual water needs of 266 households

Replacing conventionally-produced animal products with plant proteins could also:



Reduce the amount of farm animals raised without humane living conditions.



Reduce the harmful effects of concentrated animal feeding operations that disproportionately impact <u>rural communities</u> and communities of color.



Reduce the public health burden of living near industrial animal production facilities.

Many factors influence institutional purchasing decisions



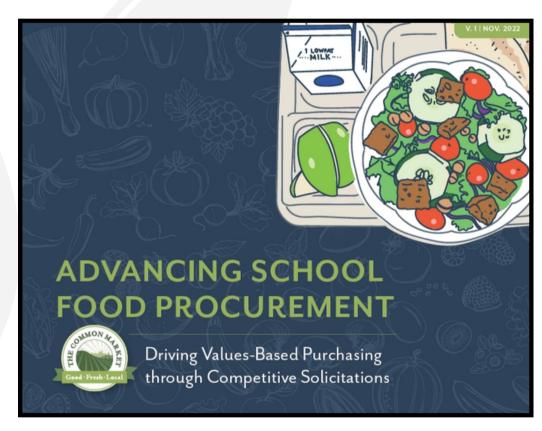
3 main purchasing thresholds determine how a SFA can source food:

- 1. Micro-purchase threshold (requires no competition)
 - Ex: in Texas, ≤ \$10,000.00
- 2. Small purchase threshold (requires informal competition)
 - Ex: in Texas, ≤ \$49,999.99.
- 3. Formal purchase threshold (requires formal competition)
 - Ex: in Texas, \$50,000.00+



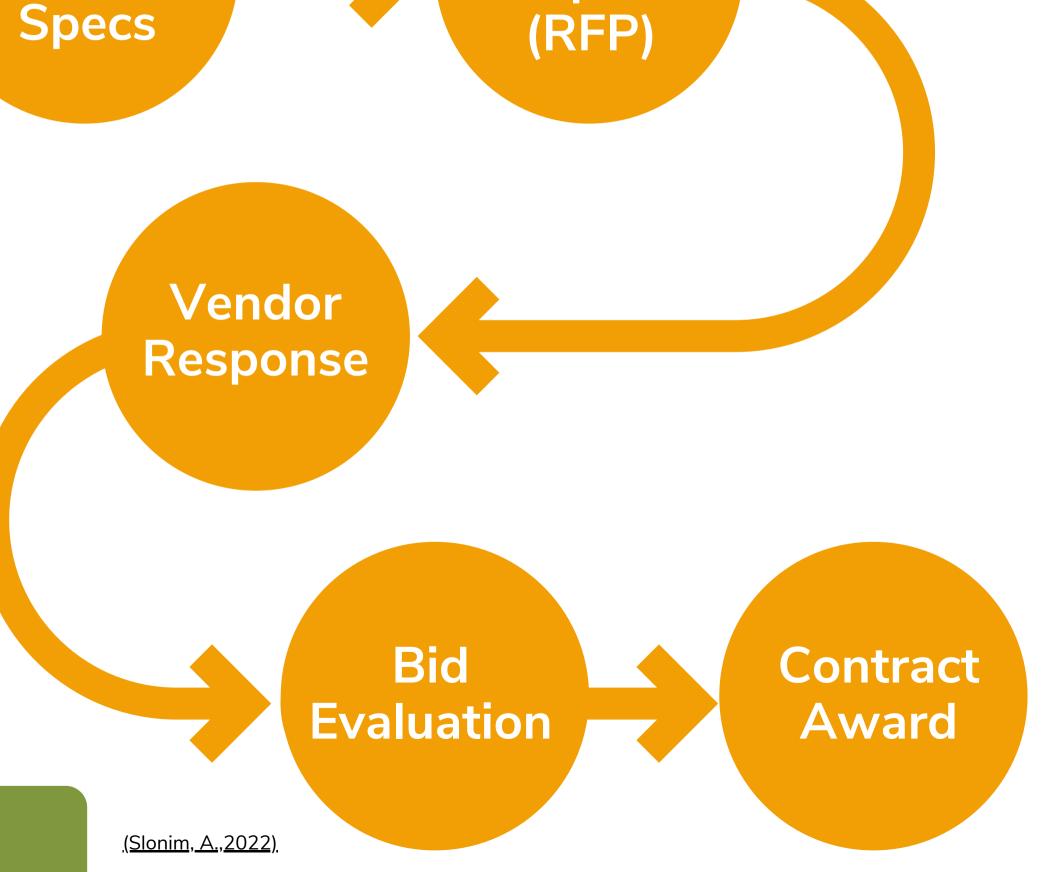
SFAs must follow the federal thresholds or any lower thresholds imposed at the state or local level





(Slonim, A.,2022), Media used with permission from: The Common Market Texas

Competitive Bid Award Process





Cooperative Purchasing



Purchasing Power

Together, smaller organizations can collectively meet product minimums for an item to be considered on the bid and can achieve cost savings through economies of scale.

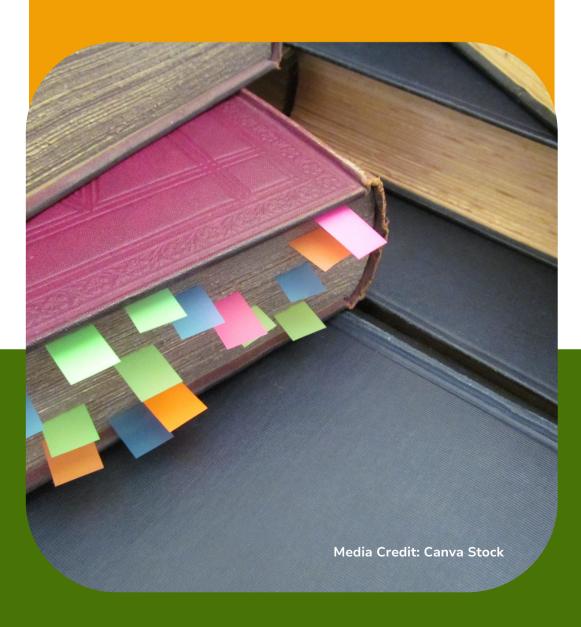


Collective purchasing requires collective demand

Co-op members must agree on priorities for specific products to be considered for the bid (ex: organic produce)

Barrier

Stringent purchasing regulations



Solution

- Lean on micro-purchases (< \$10,000)
- Work with cohort of regional buyers to obtain values-aligned products via formal bid process



Going Further

More regional demand would make VB products easier to obtain via formal bid procedures. Schools could spend more on these items & menu more often.



Barrier

Limited budget/high cost of VB products



Solution

- Menu less frequently
- Featured product promotions
- Cross-utilize funds for farm-to-school education
- Use entitlement funds



Going Further

Policy changes to allow schools to invest in their local economies through VBP would make this work a lot more feasible (ex: Universal Meals, self-certification of micropurchase thresholds)



Barrier

Distribution/ Limited vendor delivery capacity



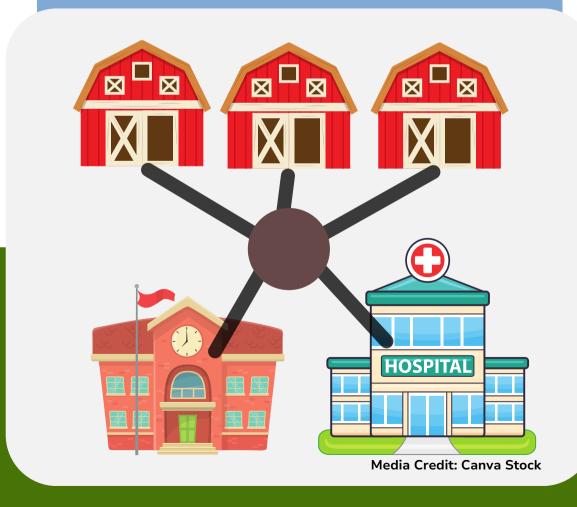
Solution

- Work with distributors that can deliver to more than 1 drop site
- Distribute product ourselves as able



Going Further

If there was a food hub in Austin that could aggregate, deliver to multiple drop sites, and streamline vendor paperwork, we could serve more often.



Cultivating Sustainable, Resilient, and Healthy Food and Water Systems: A Nutrition-Focused Framework for Action

5) Reduce Waste

(M. Spiker et al, 2020b)





Research



Policy

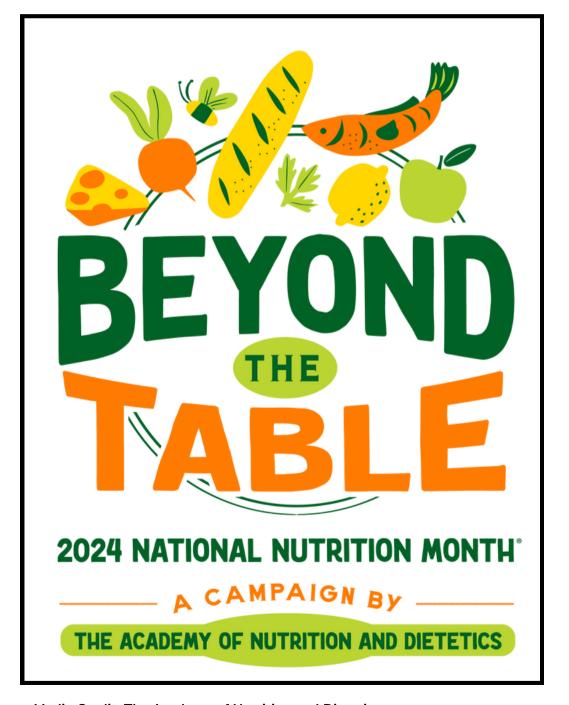
Small Action, Big Impact:

Be a part of the celebration and contribute to building momentum for sustainable food systems and the farm-to-school initiative!

October 2024



March 2024



Media Credit: Toolkit from National Farm to School Network

Media Credit: The Academy of Nutrition and Dietetics



USDA Patrick Leahy Farm to School Program

Get information on farm-to-school grants, research, technical assistance, and training

USDA Team Nutrition

Find training and technical assistance materials for child nutrition programs to support child education, healthy eating, and physical activity.

USDA Farm to School Census

Learn about farm-to-school programs nationwide and see how your school district measures up.

National Farm to School Network

Comprehensive farm-to-school resource database with toolkits, policy, curricula, and more!

Action for Healthy Kids - Farm to School

Provides tips for taking action on farm-to-school and resources for implementation

Whole Kids Foundation - School Gardens Resource Center

A comprehensive guide to building a new school garden or supporting an existing one, with creative ideas and additional resources

Green Schools National Network

Find resources, coaching, and partnering opportunities that can help transform your curriculum, culture, and campus into a Green School.

Johns Hopkins Food Policy Networks - Resource Database

Resource database for food policy councils or others looking to establish farm-to-school policies at local and state levels.

The Good Food Purchasing Program - Impact Hub

Explore the impact of values-based procurement with interactive calculators and real-world examples

<u>The Good Food Purchasing Program - Program Overview</u>

A program overview, including vision, strategies, criteria, and certifications for each value category

Anchors in Action Framework

A common set of criteria, definitions, certifications and attributes, measures, and strategies to support values-based procurement efforts across institutional sectors.

Advancing School Food Procurement: Driving Values-Based Purchasing Through Competitive Solicitations

A resource to inspire all schools interested in shifting toward or advancing their values-based procurement and sourcing practices by providing case study examples, tangible tips, and example solicitation language,

Procuring Food Justice: Grassroots Solutions for Reclaiming Public Supply Chains

A report that distills lessons from a decade of organizing to offer advocates a new blueprint for leveraging a "values-based purchasing" strategy



Center for Good Food Purchasing. (n.d.a). Good Food Impact Hub. https://impacthub.goodfoodpurchasing.org/

Center for Good Food Purchasing. (n.d.b). The [Good Food Purchasing] Program. https://goodfoodpurchasing.org/program-overview/

Casey, H., & Ramirez, J. (2023, January). Centering Values in Food Procurement: A Look at SFC's Investment in Value Chain Building. Sustainable Food Center: The Beet. https://sustainablefoodcenter.org/latest/blog/centering-values-in-food-procurement-a-look-at-sfcs-investment-in-value-chain-building

Diamond, Adam, Debra Tropp, James Barham, Michelle Frain Muldoon, Stacia Kiraly, and Patty Cantrell. Food Value Chains: Creating Shared Value to Enhance Marketing Success. U.S. Dept. of Agriculture, Agriculture, Agricultural Marketing Service, May 2014. Web. http://dx.doi.org/10.9752/MS141.05-2014

Folliard, J., Hardy, M., & Benson, F. (2021, October 18). Food Waste in Schools and Strategies to Reduce It. South Dakota State University Extension. https://extension.sdstate.edu/food-waste-schools-and-strategies-reduce-it

Food Research and Action Center. (2023a) National School Lunch Program. https://frac.org/programs/national-school-lunch-program

Food Research and Action Center. (2023b) Raise Your Hand for Healthy School Meals for All. https://frac.org/healthy-school-meals-for-all

Gunders, D., & Bloom, J. (2017). Wasted: How America is Losing up to 40 Percent of its Food From Farm to Fork to Landfill. Second Edition to NRDC's Original 2012 Report. Natural Resources Defense Council. https://www.nrdc.org/bio/dana-gunders/wasted-second-edition-nrdcs-landmark-food-waste-report#:~:text=Among%20other%20things%2C%20it%20reveals,by%20the%20U.S.%20agricultural%20industry.

Liu, J., Micha, R., Li, Y., & Mozaffarian, D. (2021). Trends in Food Sources and Diet Quality Among US Children and Adults, 2003-2018. JAMA Network Open, 4(4), e215262. https://doi.org/10.1001/jamanetworkopen.2021.5262

Miller, L. (2022) Keeping up with school meals: An update on policies and research. Healthy Eating Research. https://healthyeatingresearch.org/2022/09/keeping-up-with-school-meals-an-update-on-policies-and-research/

National Farm to School Network. (n.d.). About Farm to School. https://www.farmtoschool.org/about/what-is-farm-to-school

National Farm to School Network. (2020) The Benefits of Farm to School. [Fact Sheet]. https://www.farmtoschool.org/resources-main/benefits-of-farm-to-school

Rabbitt, M.P., Hales, L.J., Burke, M.P., & Coleman-Jensen, A. (2023). Household food security in the United States in 2022 (Report No. ERR-325). U.S. Department of Agriculture, Economic Research Service.

School Nutrition Association. (2023). School Meal Statistics. https://schoolnutrition.org/about-school-meals/school-meal-statistics/

Slonim, A. (2022). Advancing School Food Procurement: Driving Values-Based Purchasing Through Competitive Solicitations (R. Terry, H. Johnston, M. Smith, & C. Honan, Eds.). The Common Market. https://www.thecommonmarket.org/about/reports/advancing-school-food-procurement-driving-values-based-purchasing-through-competitive-solicitations

Spiker, M., Reinhardt, S., & Bruening, M. (2020a). Academy of Nutrition and Dietetics: Revised 2020 Standards of Professional Performance for Registered Dietitian Nutritionists (Competent, Proficient, and Expert) in Sustainable, Resilient, and Healthy Food and Water Systems. Journal of the Academy of Nutrition and Dietetics, 120(9), 1568-1585.e28. https://doi.org/10.1016/j.jand.2020.05.010

Spiker, M., Knoblock-Hahn, A., Brown, K., Giddens, J., Hege, A. S., Sauer, K., Enos, D. M., & Steiber, A. (2020b). Cultivating Sustainable, Resilient, and Healthy Food and Water Systems: A Nutrition-Focused Framework for Action. Journal of the Academy of Nutrition and Dietetics, 120(6), 1057–1067. https://doi.org/10.1016/j.jand.2020.02.018

Tagtow, A., Robien, K., Bergquist, E., Bruening, M., Dierks, L., Hartman, B. E., Robinson-O'Brien, R., Steinitz, T., Tahsin, B., Underwood, T., & Wilkins, J. (2014). Academy of Nutrition and Dietetics: Standards of professional performance for Registered Dietitian Nutritionists (Competent, Proficient, and Expert) in Sustainable, Resilient, and Healthy Food and Water Systems. Journal of the Academy of Nutrition and Dietetics, 114(3), 475-488.e24. https://doi.org/10.1016/j.jand.2013.11.011

Union of Concerned Scientists. (2018) Purchasing Power: How Institutional "Good Food" Procurement Policies Can Shape a Food System That's Better for People and Our Planet. https://www.ucsusa.org/resources/purchasing-power#ucs-report-downloads

- U.S. Department of Agriculture, Economic Research Service. (2023). National School Lunch Program. https://www.ers.usda.gov/topics/food-nutrition-assistance/child-nutrition-programs/national-school-lunch-program/
- U.S. Department of Agriculture, Farm to School Census. (2021) Farm to School Census and Comprehensive Review. https://www.fns.usda.gov/f2s/farm-school-census-and-comprehensive-review
- U.S. Department of Agriculture, Farm to School Census (n.d.) Farm to School Census Results Overview. (https://farmtoschoolcensus.fns.usda.gov/census-results-overview
- U.S. Department of Agriculture, Food and Nutrition Service. (2017) The National School Lunch Program [Fact Sheet]. https://www.fns.usda.gov/nslp/nslp-fact-sheet
- U.S. Department of Agriculture, Food and Nutrition Service. (2023). FNS Nutrition Programs. https://www.fns.usda.gov/programs

Vernarelli, J., & O'Brien, B. (2017). A Vote for School Lunches: School Lunches Provide Superior Nutrient Quality than Lunches Obtained from Other Sources in a Nationally Representative Sample of US Children. Nutrients, 9(9):924. https://doi.org/10.3390/nu9090924

QUESTIONS?



Marissa Bell, MPH, RD, LD

Lake Travis ISD, Dietitian & Marketing Coordinator bellm@ltisdschools.org

@LTCafes ()





