

Transforming the Experience

ASD is Going Green! (and local too!)

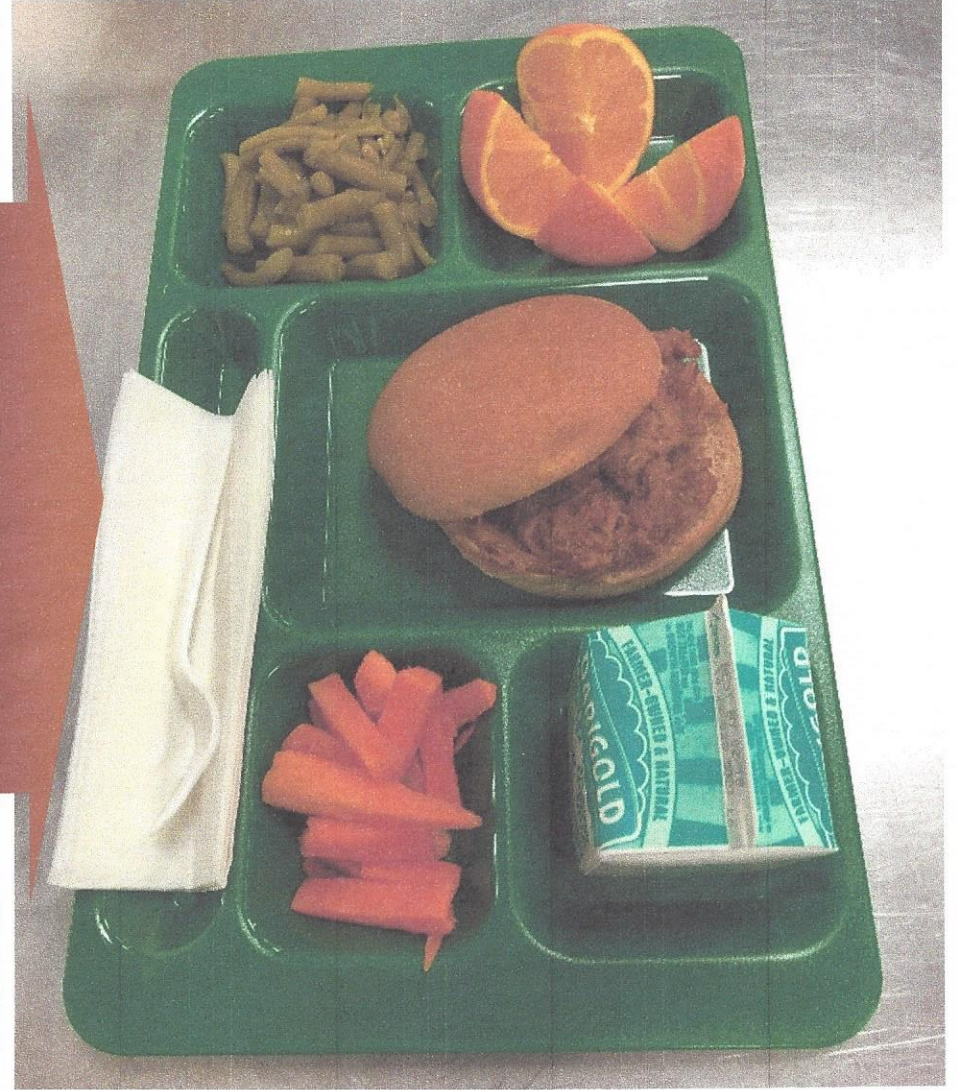
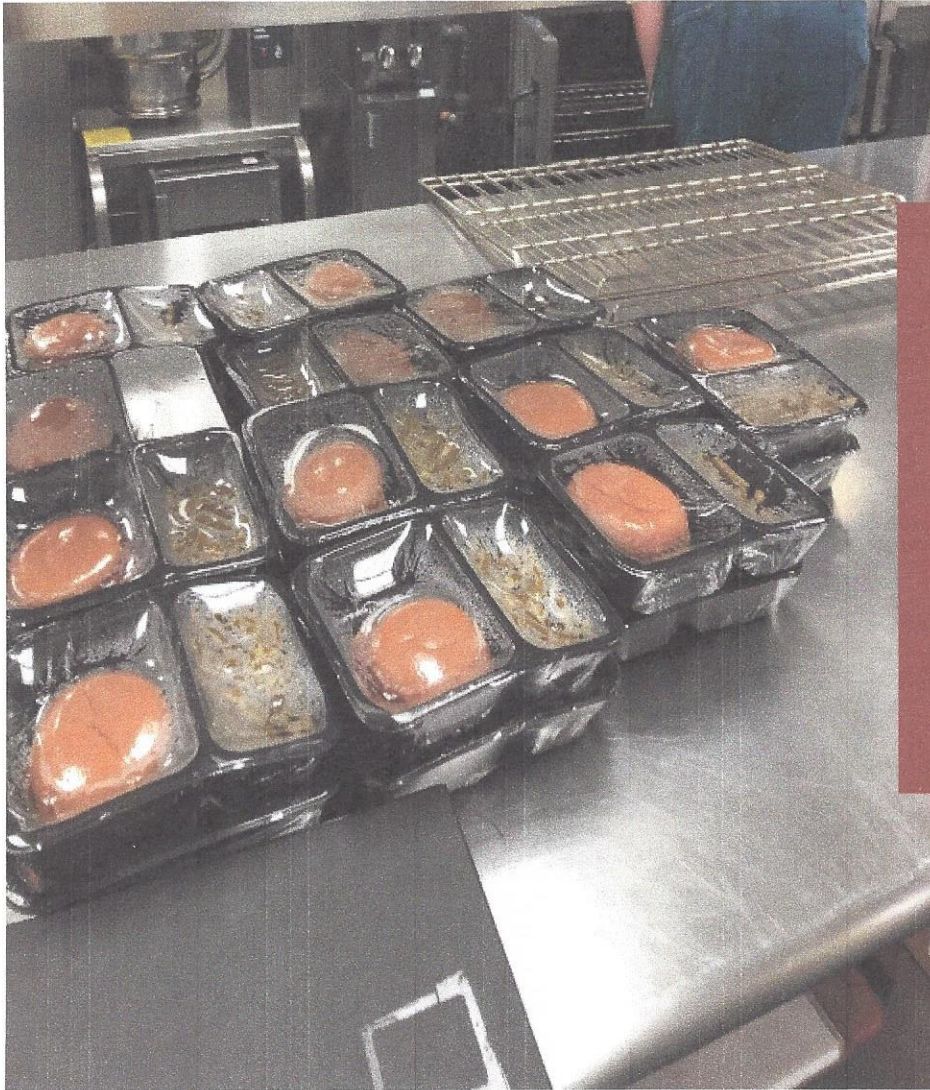
The Student Nutrition Department is in the process of transforming how it serves meals across the District.

The Department's goal is to move away from centrally pre-packaged style meals served in one-time use disposable service ware toward fresher meals prepared on site at all schools across ASD.

This new method will not only provide a better, more appetizing meal, but will reduce both food and packaging waste as well as save the Department critical operating funds.

Additionally, the Student Nutrition Department is taking steps to reduce the amount of waste entering local land fills. We're eliminating plastic straws, converting plastic over-wrap to a compostable type, and in conjunction with the Maintenance Department, implementing food waste composting at select schools.

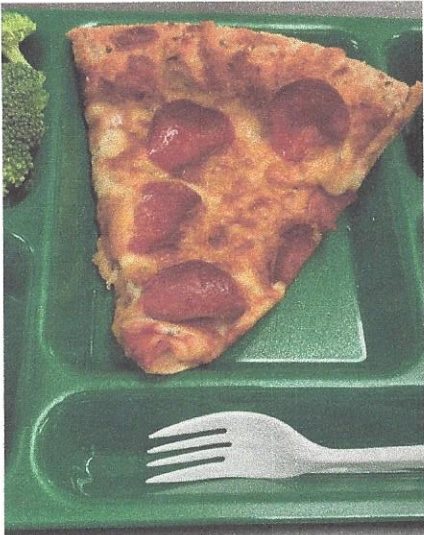
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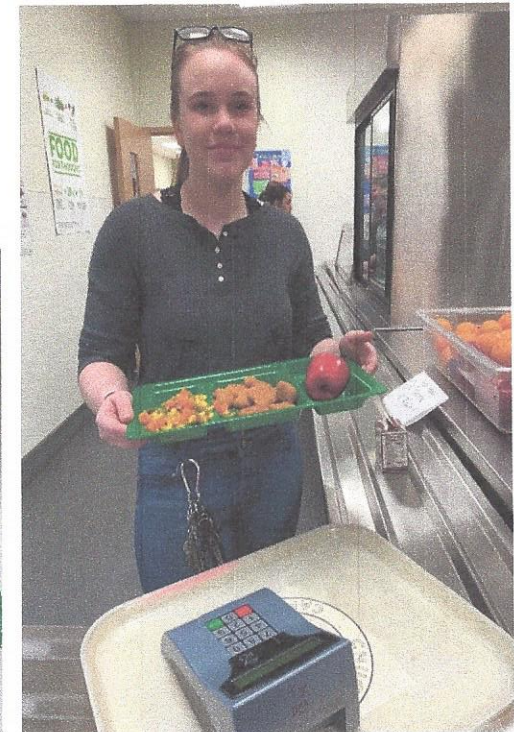
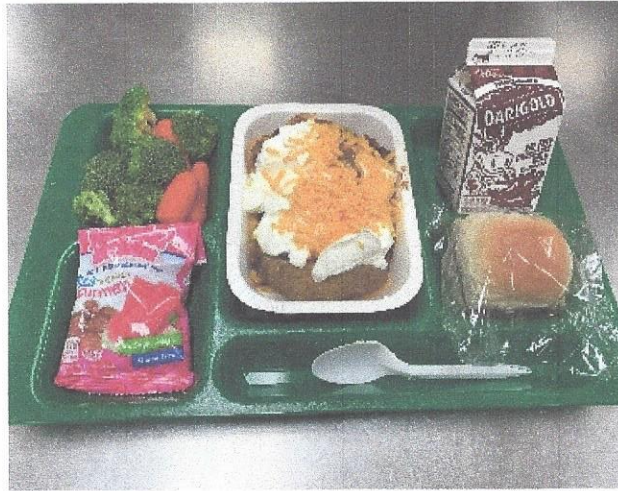
We are fundamentally changing our processes to provide:

- New Menus
- New Service Style
- New Offerings
- Fresh “Just-in-Time” Preparation

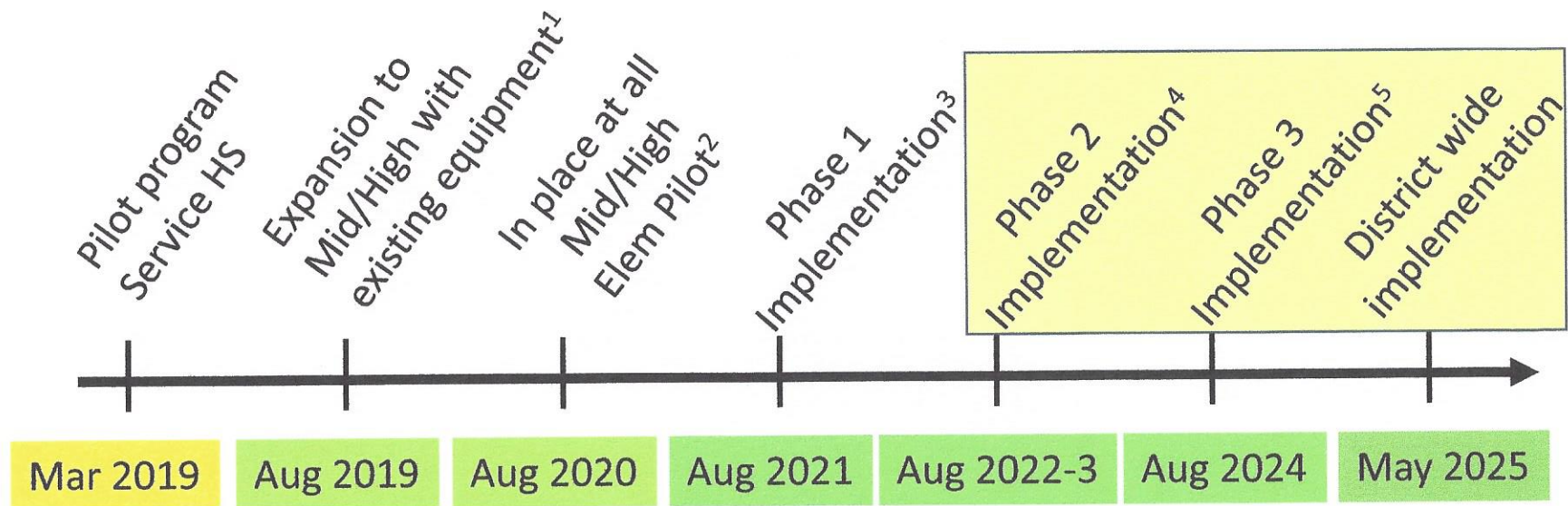


Why are we changing?

- Improved quality and appeal of items offered
- Reduction in waste (51% of trash is discarded food, packaging accounts for 30%)
 - Average yearly consumption of paper trays at Middle Schools:
~500,000 (18 tons/year into landfill)
- Cost savings on packaging/service-ware
 - Return on Investment of trays: 4.5 months
- Reduced food costs (50-60% reduction in produce usage)
- Reduce Labor in prep and serve

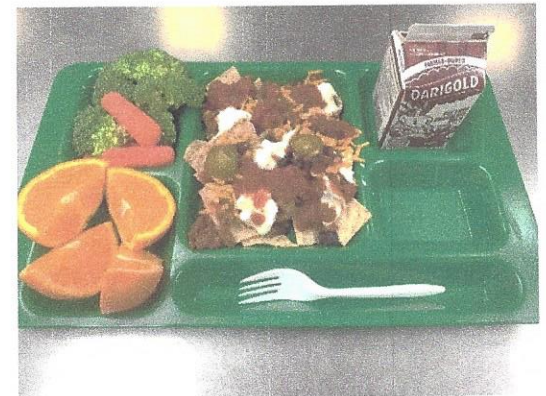


"Going Green" Timeline



Notes:

1. Equipment includes steam tables, dishwashers, ancillary items
2. Choose 2 Elementary schools with large kitchens, 1 CEP, 1 Paid
3. Phase 1 starts small at 5 elem schools with large kitchens and capacity
4. Phase 2 expands to those with large kitchens with some retrofit
5. Phase 3 and beyond requires extensive retrofit of smaller kitchens

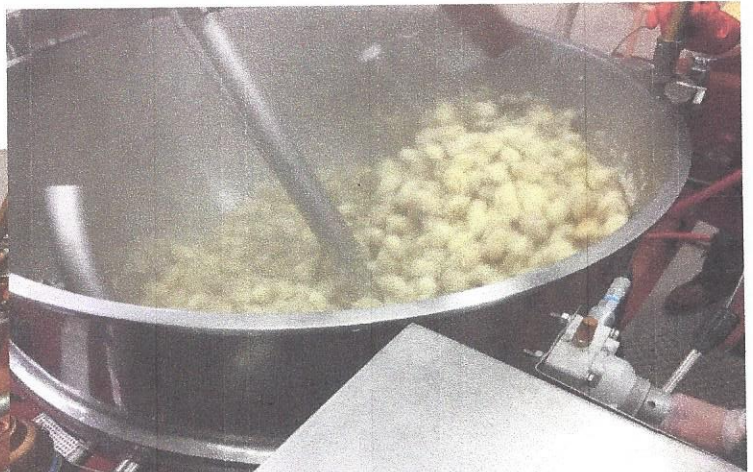
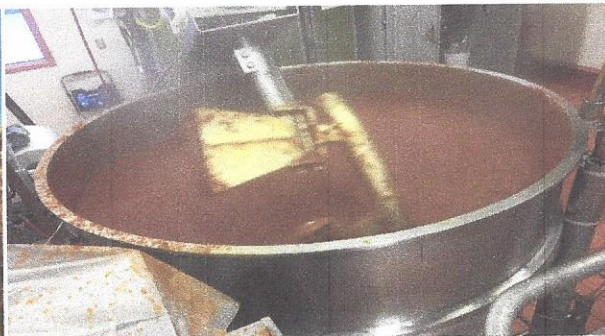


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Fresh, Local, and Delicious

In addition to the changes in service style, Student Nutrition has launched a program that focuses on freshly made menu items using locally grown products. Our goal is maximize the number of entrees, sides, and other dishes that are made in our central kitchen facility utilizing only the freshest ingredients from local sources. Some of our current success stories:

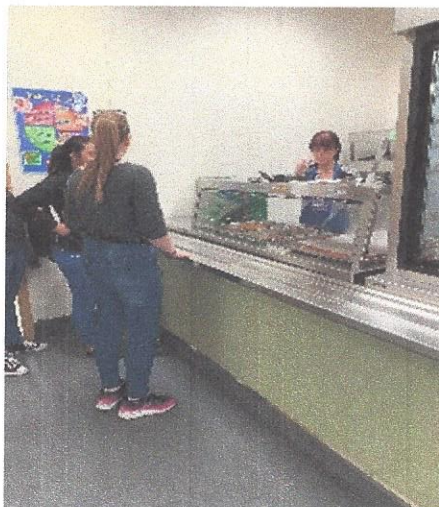
- Potatoes and carrots from Mat-Su Valley farms
- Local fresh, in-season vegetables
- Ground beef
- Flour using AK grown wheat



Transforming the Experience

What are the challenges?

- Current service methodology has been in place for 30+ years- changing will take time
- School-based: Equipment, Operational, Infrastructure, Schedules
- Central Facility: Equipment and Infrastructure
- Partners: Capacity, Processing, Storage



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