



Food for Thought Lunch Program

Since 2008, the Food for Thought Program has focused on unprocessed, locally sourced meals prepared by a knowledgeable staff with the help of culinary-minded students. We maintain uncompromising quality in the meals we prepare and the skills we impress upon the student chefs. We have pioneered a program that focuses on health, regional sustainability, education and fiscal responsibility. We offer nutrient rich, whole foods on the salad bar, homemade bread, baked goods and sauces. We have eliminated high fructose corn syrup, fillers, partially hydrogenated oils, hormones and dyes. Every meal is made from scratch and as locally sourced as possible.



We employ five dedicated staff members that commit to improving the quality of fuel that powers the student body of San Juan Island School District.

We support our local economy by using local vendors from San Juan Islands, Mount Vernon and Skagit Valley.

We nourish the students from Spring Street International School, Paideia Classical School and HeadStart.

We inspire articulation to other facets within the district via the Baking Class, Culinary Arts, International Cooking, Futures Class' Student Store, Community Projects and Foreign Languages.

Community Partners: San Juan Prevention Coalition, Community Foundation Women's Fund, Lopez Is. School District, Slow Food Land and Sea

Community Dinners showcase the Food for Thought program, the culinary arts class' skills and provide a chance for us all to share a meal. The proceeds support the Student Chef Program and help keep this program successful.

Observations:

Community Dinners- 300+ community members served

Culinary Program- increase interest, direction and tangible success

Streamline/efficiency makes room for more opportunities

Participation trends have become predictable and waste minimized

We have passed all health inspections

Financially viable

Participation increasing, especially for breakfast

Baking Class has received special recognition and grants

Expose students to new cuisine, ability to identify real food

Sports teams can take to-go lunches and have a healthy, hearty meal before they compete

All recipes are from scratch with nutrient analysis to comply with USDA guidelines

Increased community placement for chef interns- Pablito's, Cask and Schooner

Chef Andy is a positive role model for students



Goals:

Menu/program standardization to expand program's accessibility

Articulation of menus to curriculum

Long term equipment needs

Funding for field trips

Compromise on schedule to minimize loss of revenue due to early releases





FOOD SERVICE FINANCIAL REPORT SCHOOL YEAR 2011-2012



	REVENUE	EXPENDITURES	ADJUSTMENTS	GRAND TOTAL
FOOD FOR THOUGHT	\$97,355.62	-\$113,953.30	\$24,106.00	\$7,508.32

REVENUES

SALES	\$39,193.75
HEAD START	\$988.00
STUDENT STORE	\$7,637.70
INTERNAL CATERING	\$7,149.00
EXTERNAL CATERING	\$1,504.00
REIMBURSEMENTS	\$36,693.04
DONATIONS	\$2,749.00
CULINARY ARTS	\$1,441.13
TOTAL	\$97,355.62

EXPENDITURES

SALARY	-\$60,009.45
SUPPLIES	-\$53,943.85
TOTAL	-\$113,953.30

ADJUSTMENTS

INVENTORY	\$5,352.00
ENTITLEMENT	\$18,754.00
TOTAL	\$24,106.00

SJISD Food for Thought Program
Average Daily Lunch Participation by Year

