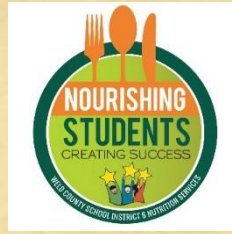


Greeley-Evans School District 6

Our Story

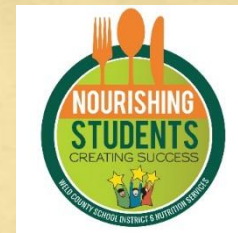




Our Statistics...

- Student Enrollment = 21,000
 - 13th Largest District in CO
- Free & Reduced Percentage = 66%
- Customer Base = 60% Hispanic, 34% White
 - Languages Spoken = 60+

Our Statistics...



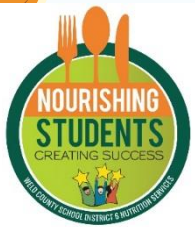
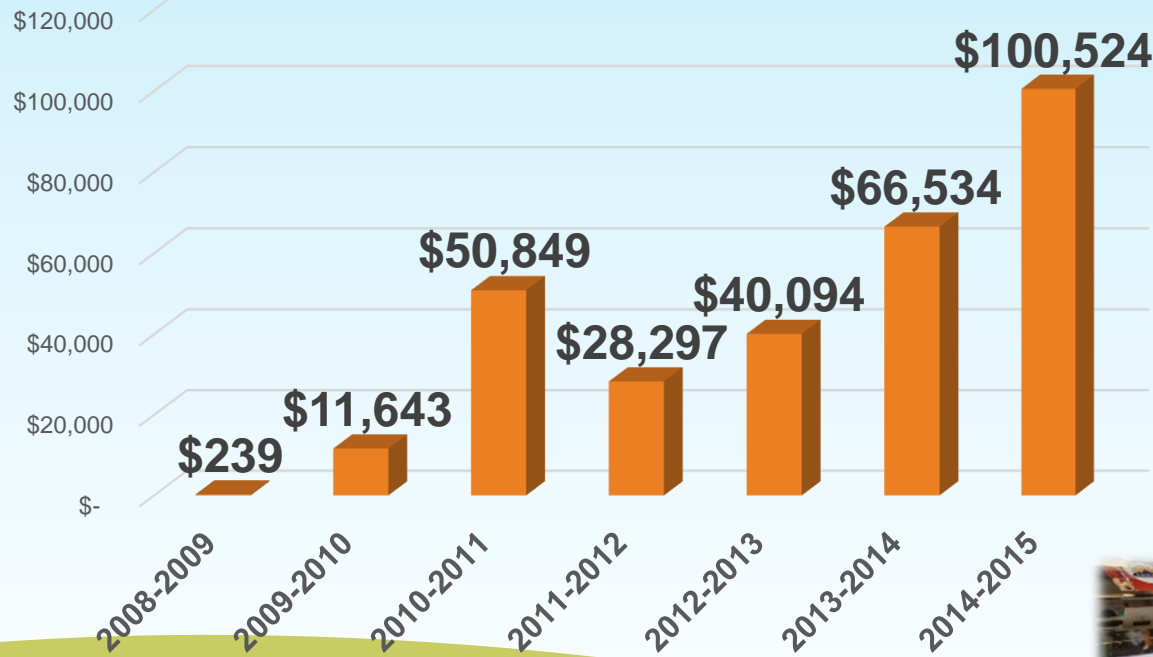
- Average Daily Participation = 18,000 total meals
- Operating Budget = \$9.3 million
- Programs = SBP (BIC), NSLP, ASCSP, FFVP, Early Childcare, Catering, Food Truck



Our Outcomes...

Greeley-Evans D6

Produce Purchasing History



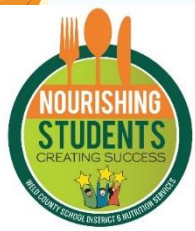


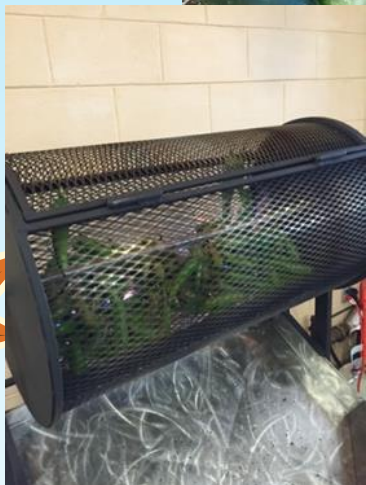
Our Outcomes...

Greeley-Evans D6 Local Purchasing 2015-2016

- \$70,000 spent on local produce
- \$250,000 spent on local proteins
- \$600,000 spent on local milk

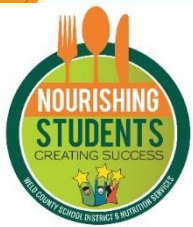
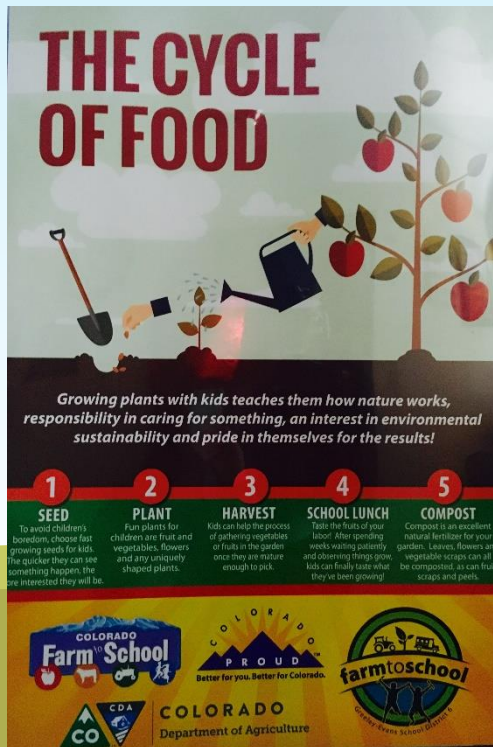
***~25% of the annual food
budget spent on local products!***





Tying it All Together

- Farm to School Poster Series
 - Displayed in Cafeterias
 - “Know Your Food, Know Your Farmer”



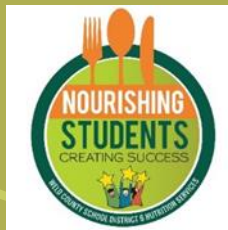
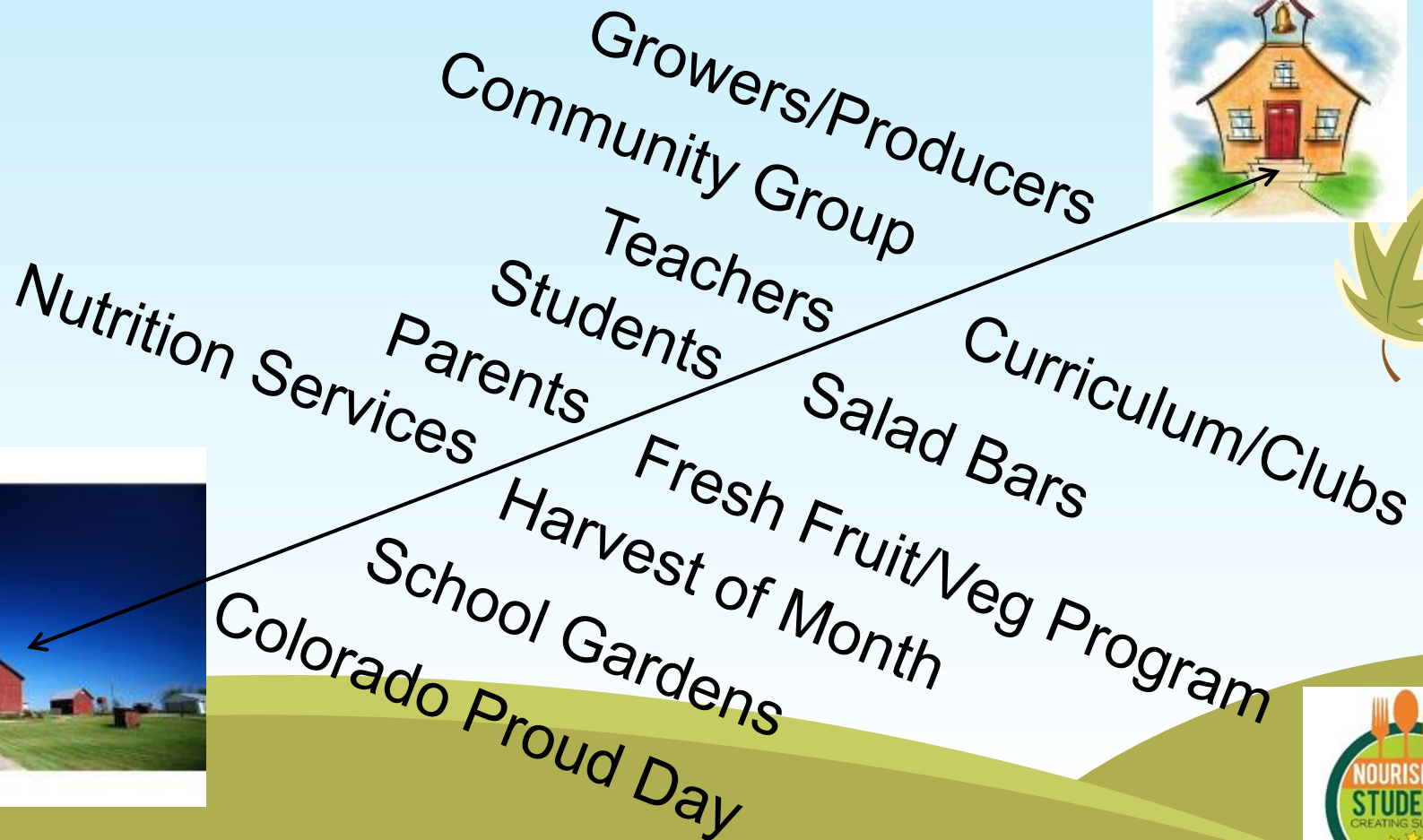
Tying it All Together

- Farmer in the Classroom Presentations



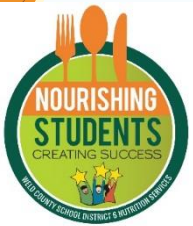
Tying it All Together

The Many Entrances into Farm to School!



Seasonal Cycle Menus

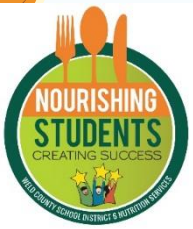
- Lunch = 4-week cycle
- 2 distinct cycles during the school year
 - Spring/Summer Menu Fare
 - March – September
 - Fall/Winter Menu Fare
 - October – February



Seasonal Cycle Menus

- Farm to School Seasonal Menu Examples
 - Spring/Summer
 - BBQ Chicken, Sloppy Joe, Bean & Cheese Burritos w/ Green Chili, Chili Lime Corn, Potato Salad
 - Fall/Winter
 - Meatloaf, Chicken Pot Pie, Chili, Baked Ziti, Mashed Potatoes

[Take a Look at Our Menus!](#)



Our Journey... Burrito Story



Average Ingredient Label-Then

Over 35
ingredients!



Bean & Cheese Burrito

Local Beans
utilized!

Ingredients

FILLING: WATER, PINTO BEANS, REDUCED SODIUM, REDUCED FAT PASTEURIZED PROCESS AMERICAN CHEESE: CULTURED PASTEURIZED MILK AND SKIM MILK, *WHEY PROTEIN CONCENTRATE, POTASSIUM CITRATE, CONTAINS LESS THAN 2% OF SALT, SODIUM CITRATE, LACTIC ACID, SORBIC ACID (PRESERVATIVE), NATURAL FLAVOR, *XANTHAN GUM, *LOCUST BEAN GUM, *GUAR GUM, APO-CAROTENAL AND BETA CAROTENE (COLOR), *VITAMIN A PALMITATE, ENZYMES, SOY LECITHIN, AND SOYBEAN OIL BLEND. (*NOT FOUND IN REGULAR PASTEURIZED PROCESS AMERICAN CHEESE), GREEN CHILE PUREE (GREEN CHILE PEPPERS, WATER, CITRIC ACID), TEXTURED VEGETABLE PROTEIN PRODUCT (SOY FLOUR, CARAMEL COLOR, ZINC OXIDE, FERROUS SULFATE, NIACINAMIDE, CALCIUM PANTOTHENATE, PYRIDOXINE HYDROCHLORIDE (B6), RIBOFLAVIN (B2), THIAMINE MONONITRATE (B1), VITAMIN A PALMITATE, AND VITAMIN B12), FLAVORINGS, MINCED ONION AND SALT. WHOLE WHEAT TORTILLA: WHOLE WHEAT FLOUR, ENRICHED BLEACHED WHEAT FLOUR (WHEAT FLOUR, NIACIN, REDUCED IRON, THIAMINE MONONITRATE, RIBOFLAVIN, FOLIC ACID), WATER, SOYBEAN OIL, SALT, GUAR GUM, BAKING POWDER (CORNSTARCH, SODIUM BICARBONATE, SODIUM ALUMINUM SULFATE AND MONOCALCIUM PHOSPHATE).

Ingredients NOW

Ingredients

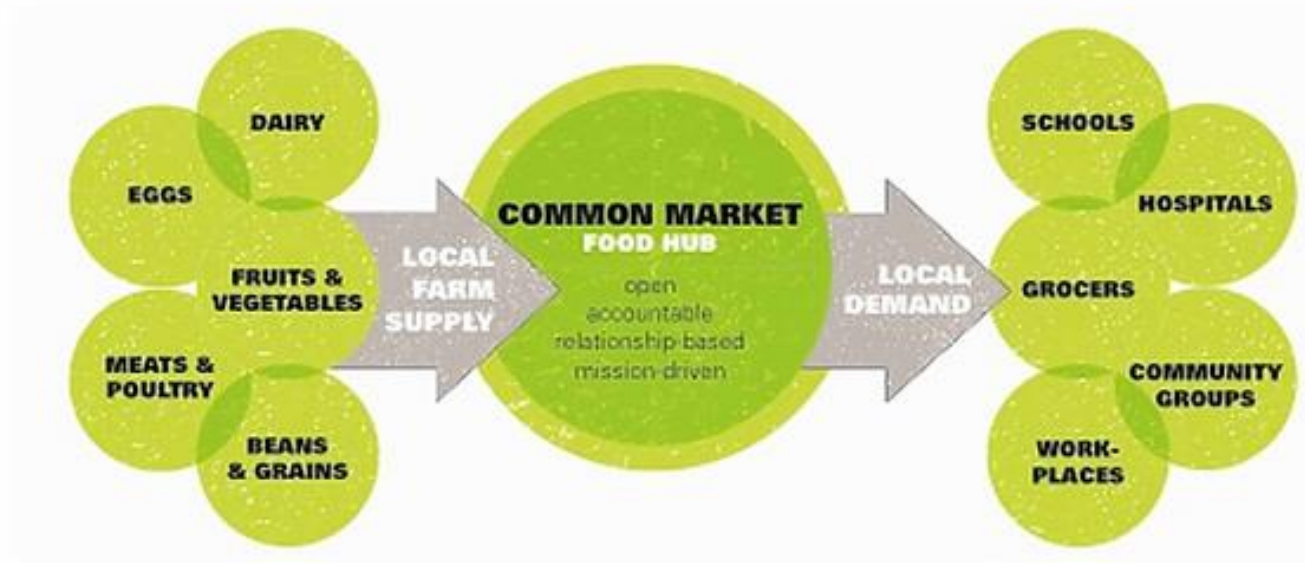
DRIED PINTO BEANS, ONION, GARLIC, PEPPER, TOMATO PASTE, WATER, CHILI POWDER, CUMIN, PAPRIKA, ONION POWDER, CHEDDAR CHEESE, FLOUR TORTILLA

Only 12!



The Future of Farm to School

- D6 Food Hub



The Future of Farm to School

- D6 Growing Grounds

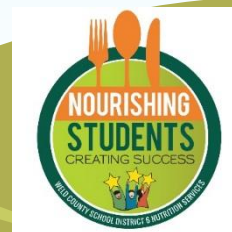
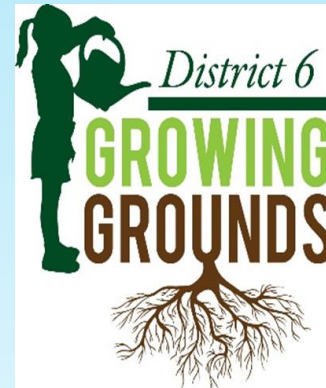
Outdoor Kitchen

Raised Beds

Greenhouses

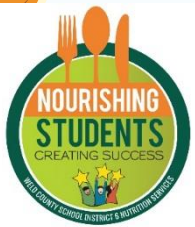
Experiential
Play Area

Community
Gardens

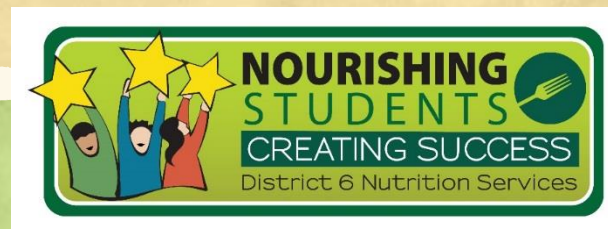


The Future of Farm to School

- Continue to increase local purchases
- Expand primary focus beyond lunch
 - SBP, FFVP, ASCSP



Connect with Us



- d6nutritionservices



- D6SchoolLunch



- d6nutritionservices



- www.greeleyschools.org/nutritionservices

- schoolfood@greeleyschools.org

- ksample@greeleyschools.org



~Thank You~

