

Get Schools Cooking

"A Systems Approach to Change"



Overview

A program of Chef Ann Foundation, Get Schools Cooking (previously known as the School Food Support Initiative) provides school districts with the operational foundation necessary to transition their Food & Nutrition Service Departments from a heat & serve or processed model to one that is rooted in scratch cooking using real ingredients. Through Get Schools Cooking, food service teams are guided through an intensive, three-year program.

Goals

- 1 To provide school districts with individualized, technical support to assist them in sustainably moving from a highly processed to cook from scratch operation
- 2 To assess barriers and identify recommended actions in five key areas of school food service: Food, Finance, Facilities, Human Resources, and Marketing
- 3 To provide system assistance grants and technical assistance that support the implementation of recommended actions and next steps

Program Eligibility:

School districts must meet the following criteria:

- Be firmly committed to working towards a scratch-cooked meal program centered around fresh, whole foods
- Demonstrate support for improvement from district leadership
- Participate in the National School Lunch Program and run a self-operated food service program
- Have a minimum district enrollment of 3,000 students and serve between four and thirty school sites

Previous Participants Have:

- Introduced new scratch-cooked recipes
- Installed salad bars
- Added new vendors to procure local products
- Eliminated highly processed chicken nuggets and patties
- Gained significant community support
- Introduced whole muscle chicken
- Implemented software systems to create program efficiencies

The Chef Ann Foundation was founded in 2009 by Ann Cooper, an internationally recognized author, chef, educator, public speaker, and advocate of healthy food for all children. To date, the Foundation has reached over 3 million children across the country, providing tools that help schools serve children healthy and delicious scratch-cooked meals made with fresh, whole ingredients.



Key Program Steps

Over the course of three years, districts will go through the following process:

Application & Interview: Each district submits an application that includes detailed information such as meal counts and financial records. Districts are interviewed to assess their readiness and ability to participate in the program.

Workshop: Districts attend a two-day workshop in Boulder, CO, home to one of the best examples of school food service innovation in the country. Sessions review the foundational strategies for successful school food reform, including visits to Boulder Valley School District kitchens and cafeterias to witness first-hand transformation.

On-site Assessment & Report: School food experts, Chef Ann Cooper and Beth Collins, observe live district operations and identify improvement opportunities in the 5 key areas of school food service. Post-visit analysis results in a report of recommendations to be used as a guide for next steps.

On-site Strategic Planning: Chef Ann Cooper and Beth Collins return to the district to present assessment findings to key district leadership and food service team members. Following the debrief, they lead team members through a strategy session to review the recommendations and associated actions needed to achieve the desired changes based on the on-site assessment.

Additional On-site Training and Off-site Technical Assistance: Districts are provided additional support to help implement recommendations from their assessment. This includes training for all staff through Whole Kids Foundation's Healthy Food Service program.

Systems Assistance Grant: Districts are given the opportunity to apply for a one time \$35,000 systems assistance grant to support the identified goals of their program.

Yearly Evaluations: For two years following their assessment, districts participate in evaluations managed by the nationally-recognized Gretchen Swanson Center for Nutrition. They conduct evaluative interviews with districts and collect updated data to measure a district's progress in the program.

Heat & Serve



Scratch Cooking



For More Information

Please visit "Programs and Grants" at www.chefannfoundation.org or contact Emily Gallivan, Director of Programs at emilyg@chefannfoundation.org.