# URBAN SCHOOL FOOD ALLIANCE

# Connected Cooking

San Diego Unified School District

Best Practices

# Core Components

The system provides a "digital cockpit" for professional kitchens with three main

management areas:

- **Asset Management:** Allows central monitoring and remote control of appliances,

  including technical diagnosis, parameter settings, and software updates.

- **Recipe Management:** Allows for the central creation and distribution of standardized

  cooking programs to all networked devices.

- **HACCP Management:** Automatically records and documents relevant hygiene data

  from cooking processes, which can be downloaded as Excel or PDF files.

# Identified Need

With over 180 school sites, the SDUSD Food and Nutrition Services needed a way to ensure that a meal served at one school tasted and looked exactly the same as the same meal served across town.

**Key Benefits**

- **Standardization:** Maintains high quality regardless of who is operating the equipment or its physical location.

- **Cost Reduction:** Minimizes downtimes through remote maintenance and reduces food waste via intelligent cooking modes.

- **Sustainability:** Intelligent programs help minimize energy and water consumption.

# Stakeholder Engagement

Stakeholder engagement was the "secret sauce" that moved the project from a technical concept to an award-winning operational success.

For a project this complex, engagement wasn't just about sending emails; it was about aligning three distinct groups with very different priorities.
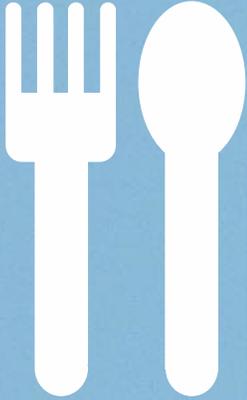
- High-Level Stakeholders (Vision & Support)

- The Operational Bridge (IT & Culinary)

- Frontline Stakeholders (Implementation & Use)

# Timeline

- Phase 1: Planning & Infrastructure

- Phase 2: Implementation & Rollout

- Phase 3: Optimization & Automation

- Phase 4: Evaluation & Scaling

# Outcomes & Impact

# Outcomes

- Successes

- Feedback from Staff and Students

- What worked better than expected

- What was more challenging than expected

- What would we do differently next time

# Next Steps

- Standarized Districtwide implementation

- Quality Control App

- Preventive Asset Management

- Continuous Improvement of How Combi Ovens are utilized

# Contact Information

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