

**Portland Public
Schools**

**Best Practice:
Incorporating Local
Foods into School
Lunch**



2021

U R B A N S C H O O L
 **FOOD**
A L L I A N C E

Incorporating Local Foods

EXPLANATION OF IDEA

- It is important for our communities to see and experience the food that is grown in our region and made by our families reflected in the food they see in school cafeterias. This value involves building relationships with local partners and broadening community collaboration. It invests federal funds into our local economy.
- Local and regional foods help to expand the variety of options, expanding menu concepts and may include culturally relevant foods
- Procurement of local foods may vary depending on frequency of recipe or food on the menu. Look to supports like state agencies or local partners that would provide technical assistance to smaller, local food growers and makers to understand procurement processes in child nutrition or federal programs.



Incorporating Local Foods

TACTICS / IMPLEMENTATION

- Be accessible to the community; be open to conversations about incorporating local foods or culturally relevant foods. Keep them included in all levels - can they help or volunteer during the preparation and/or service?
- Leave space or flexibility in your menu; craft marketing plan around event
- Look for an easy substitution – is there a protein or grain that you purchase or divert that you could source locally

IMPACT / SUCCESSES

- Increased participation when community has interest or relates to the food, recipe or menu
- Provides transparency and understanding to community of CNP
- Leaving flexibility in your printed menu or orders leaves a window for easy substitutions or planned, featured menus
- May find that there is a local option that is better price – savings in food cost and local, sustainable option!

Incorporating Local Foods into School Lunch

- Is there a local food being grown in the area that has a slower retail market
 - Watermelon sales drop after Labor Day; we purchase the rest of the season
 - Pacific Rockfish sustainability efforts proved successful ahead of time; large supply
 - Commercial pricing may be competitive with diversion pricing or distributor pricing (example, local raw IQF beef patties)
- Balance of respecting culture and recipe, with USDA regulations and desires of customers
 - Sodium within sauces
 - Whole grains
 - Vegetarian options



● Incorporating Local Foods

Other examples include:

**Turkey with gravy,
mashed potatoes,
roll, apple, peas,
dried cranberries,
butternut squash**



**Cheese and Green
Chile Tamales**



**Ethiopian Simmer
Sauce with Lentils**

