



Nutrition Services: *Schools & Community*

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Saint Paul Public Schools

- Serves 34,000 scholars (PreK – 12)
- Operates 56 schools & programs in 73 buildings
- Sponsor more than 20 community meal sites
- Manages 7.5 million square feet of facilities
- Occupies 500 acres of land



SPPS Nutrition Services

- 61.5% students approved for free or reduced-price meals
- 39 Community Eligibility Provision/Provision 2 schools
- Serves over 8.4 million meals a year
- Focus is on
 - Scratch cooking
 - Local agriculture
 - Culturally relevant menus



Nutrition Center



Cook sauces, gravies, soups,
and entrees from scratch...



Nutrition Center

Bake home made French bread, pizza crust, Focaccia, muffins, breakfast rounds, and biscuits...

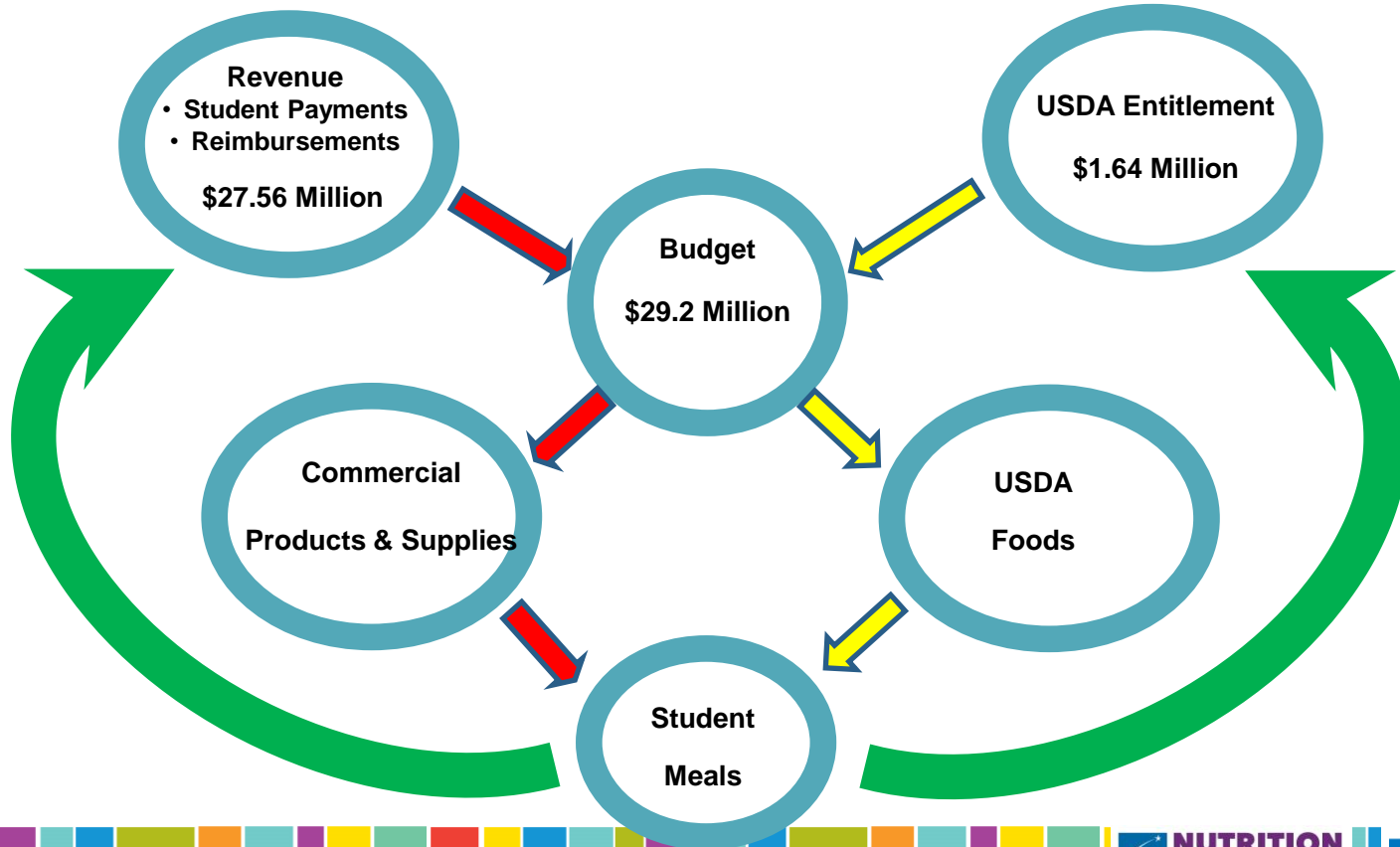


Nutrition Center



Pack and distribute foods for breakfast, lunch, snack and supper programs for fresh daily delivery.

Budget: Self-Supporting



District Demographics

- **31% Asian**
- **21% White**
- **27% Black/African American**
- **14% Hispanic/Latino**
- **6% Multi-Racial**



Vision and Mission

Our SPPS Mission: Inspire students to think critically, pursue their dreams and change the world.

Our Equity Mission: Growing capacity to interrupt systems of marginalization to support student learning and development.

Our Equity Vision: All SPPS staff are racial equity leaders in partnership with students, families, and the community.

Our NS Vision: To eliminate hunger and provide every child with HOPE through exceptional food.

Healthy Options & Positive Engagement



Zero²: Zero Hunger and Zero Waste

- *School breakfast, lunch, snack and supper programs are a lifeline for families struggling with hunger.*
- ***Zero² is a 10-year plan to eliminate hunger and waste in our community by 2029.***
- *Good nutrition is the right of every person, and no child should have to worry where their next meal will come from.*



Collaborating: Culturally Relevant Meals

- Student focus groups
- Surveys and feedback forms
- Parent Advisory Committees
- Local chefs and business owners
- Student Taste Tests



Menu Concept: Culturally Relevant Meals

- 4-week cycle menu
- Multiple concepts to increase variety
- Vegetarian options everyday for every grade
- All You Care To Eat salad bars in each school
- Authentic ethnic dishes throughout the year



Snap Shot: Culturally Relevant Meals

- Edamame, bean salads, and Fadira
- Gyros and Falafel
- Tamales and 3 types of burritos
- Curry potatoes and Chicken Tikka Masala
- Orange, Teriyaki, Sesame, and Sweet & Sour chicken (white and brown rice)
- BBQ beef and oven-fried chicken



Framework: Culturally Relevant Meals

- Menu Philosophy
- Staff
 - District Chef
 - Menu Committee
- Nutrition Center
 - Equipment
 - Training



Outcomes: Culturally Relevant Meals

- **Breakfast and lunch participation**
- **Student interest**
 - **Food**
 - **Sustainability**
- **Growing summer, snack and supper programs**



Next Steps

- **Student Advisory Committee**
- **Partnerships that promote diversity**
- **Food shows and industry conferences**
- **Collaborations with other districts**
- **“We’re All Ears” campaign**



Thank you!

More information

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