

Food Services

FACT SHEET

Delivering nutrition for student success

FUSD has launched a major effort to improve student nutrition including opening the new Nutrition Center which significantly expands the District's ability to produce high quality, nutritious meals for more children. Multiple peer-reviewed scientific studies conclude that students who eat a healthy breakfast and a nutritious lunch perform better academically, socially and psychologically.

Meeting the highest standards

Licensed dieticians create all FUSD breakfast and lunch menus to ensure the highest nutritional content. Breakfasts and lunches are fresh – prepared daily at the Nutrition Center – not prepackaged. FUSD meals are nutritionally rich and include essential vitamins. Salad and sandwich bars offer fresh fruits, vegetables and healthy proteins. Students drink fruit juice, milk and water, not sugar packed sodas during school hours.

Addressing the needs of all children

80 percent of all FUSD students are eligible for free or reduced cost meals – which means the vast majority of our students experience hunger on a regular basis. With the Nutrition Center's large storage and refrigeration system, FUSD now has the capacity to prepare and deliver 82,000 meals daily including breakfasts and lunches for all grade levels. Since 2005, the average daily breakfast and lunch participation in FUSD schools has increased.

Nutrition Center provides high-quality, nutritious food to students

The District opened the new, 106,000-square-foot Nutrition Center in 2007 to improve the food services program. The new facility increases production and offers enhanced storage to better use commodities.

At-a-Glance

82,000 meals served daily

- 600 Food Services employees
- 22,000 breakfast meals served daily
- 53,000 lunch meals served daily
- 7,000 snacks served daily

Nutrition Center

- 106,000 square feet
- \$24 million state-of-the-art facility paid for by third party JPA
- 6 coolers for bakery, meat, produce, dairy, food bank, and distribution
- 4 freezers, 5 ovens, 4 proofers, 4 cook tanks, 4 kettles
- Complete loading dock with 16 bays
- 4 assembly lines
- Automated can opener that washes, opens, dumps, and smashes
- Cookie dropper, dough press, muffin dropper
- Fully equipped Test Kitchen and Canteen

FOR MORE INFORMATION:

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