

SCHOOL FOOD INITIATIVE LOGIC MODEL

SITUATION	PARTNERS & RESOURCES	ACTIVITIES/OUTPUTS	OUTCOMES	GOAL
HEALTHY SCHOOL MEALS				
<ul style="list-style-type: none"> • Approximately 1/3 of Santa Barbara County public school students are overweight or obese. • Most children consume at least ½ of their daily calories at school. 	<ul style="list-style-type: none"> • Schools & School Districts • Food Service Workers • Mobile Chef Instructors 	<ul style="list-style-type: none"> • Culinary Boot Camp/Training • Technical Assistance to Support Implementation of Regulations • On-Site Marketing of Healthy Meals to Increase Participation • Facilitate Procurement of Local Produce 	<ul style="list-style-type: none"> • Trained Food Service Workers and continued professional development • Significant menu changes • FSWs, principals & teachers make healthy school food a priority • School implements wellness policies • Healthy school/student fundraisers 	<p>Cooked-from-Scratch Meals by Trained Professionals</p>
ENVIRONMENTAL STEWARDSHIP				
<ul style="list-style-type: none"> • Schools generate a tremendous amount of waste. • By encouraging healthier eating, we also encourage a healthier lifestyle and environmental awareness. 	<ul style="list-style-type: none"> • Local Jurisdictions & Municipalities • SBC Public Health Department • Community Environmental Council • 1% for the Planet 	<ul style="list-style-type: none"> • Model wellness policies & implementation • Integration of PFY into SFI efforts to build awareness • “Rethink the Drink” and installation of water filtration systems in schools 	<ul style="list-style-type: none"> • Students are drinking more water and consuming less sugary beverages • Better hydration and reduction of plastic bottles • Parents reinforce SFI & environmental stewardship efforts in home 	<p>Connecting the Dots between What We Eat and How We Live</p>
EQUIPMENT & INFRASTRUCTURE GRANTS				
<ul style="list-style-type: none"> • Most school kitchens are equipped to process heat-and-serve meals, not to cook from scratch.. 	<ul style="list-style-type: none"> • The Orfalea Fund • Food Service Departments 	<ul style="list-style-type: none"> • Update kitchens and equipment to provide cook-from-scratch meals • Provide technical assistance in scaling recipes utilizing new equipment 	<ul style="list-style-type: none"> • Training and skills from Culinary Boot Camp are applied in school kitchens • Cook-from-scratch meals are sustained after SFI investment 	<p>Ensuring that Trained Food Service Workers have Tools to Match their Aspirations</p>
GARDEN-BASED LEARNING				
<ul style="list-style-type: none"> • Eating habits are established before the age of 15. • Children participating in garden programs consume more fruits and vegetables, can identify more vegetables, and become open to trying a variety of vegetables. 	<ul style="list-style-type: none"> • Fairview Gardens • Garden Educator Managers (GEM) 	<ul style="list-style-type: none"> • Installation of gardens at elementary, junior high, and high schools • Designation of GEM and Lead Teacher to encourage garden use and garden-based lesson plans 	<ul style="list-style-type: none"> • Students connect the produce from the garden to the scratch-cooked meals • Increased student consumption of fruits and vegetables • Teachers utilize the garden as a learning tool 	<p>Helping Young People Understand Where their Food Comes From</p>
FOOD LITERACY				
<ul style="list-style-type: none"> • Most children do not know where their food comes from. • Many children do not have access to fresh produce, and do not understand the relationship between eating healthy food and having the energy to run and play. 	<ul style="list-style-type: none"> • Foodbank of Santa Barbara County • City of SB Parks & Recreation 	<ul style="list-style-type: none"> • Healthy School Pantry • Kid’s Farmers Market • Cooking & Gardening Classes 	<ul style="list-style-type: none"> • Use resources to reinforce SFI message • Successful completion of Parks & Rec pilot program • Access to healthy food for purchase and cooking at home • Parent/Student cooking support for NSLP participation 	<p>Promoting Skills that Help Students Maintain Good Health</p>

SCHOOL FOOD INITIATIVE LOGIC MODEL

SITUATION	PARTNERS & RESOURCES	ACTIVITIES/OUTPUTS	OUTCOMES	GOAL
PUBLIC POLICY				
<ul style="list-style-type: none"> • 70% of low-income students in California participate in the National School Lunch Program, but only 30% participate in the federal School Breakfast Program. This translates to over \$365 million in untapped federal meal reimbursements. • Inadequate meal time often results in uneaten, wasted food. Quality meals and a pleasant environment increase participation rates and deliver both financial and nutritional benefits. 	<ul style="list-style-type: none"> • California Food Policy Advocates • Sustainable Ag & Food System Funders (SAFSF) 	<ul style="list-style-type: none"> • Materials for Universal Breakfast in the Classroom (UBIC) • Addressing salad bar regulations and time allocated to eat lunch • Alter “fast food/food court” dining environment • Integration of healthy school food & environmental stewardship into campus culture 	<ul style="list-style-type: none"> • Expansion of Federal programs that increase reimbursement rate (and increase profitability of Food Service Dept.) • Sustainability of investment in cook-from-scratch meals through more time to eat, treating “lunch as a class,” and other learning opportunities • TOF funded to facilitate Culinary Boot Camps outside of SBC 	<p>Exploring Opportunities to Make Healthy Choices Easier for Everyone</p>