

SISD FOOD SERVICE BOARD REPORT

03/07/2025

SISD follows NSLP (Nation School Lunch program), SBP (School Breakfast Program) and FFVP (Fresh Fruit and Vegetable Program).

We keep bringing fresh fruits and vegetables to our schools' menus to provide healthy food for our students. Fresh lettuce, tomatoes, cucumbers, celery, spinach, carrots, radishes, bell peppers, apples, oranges, grapes are always on our menu. Some of our meals are cooked from scratch, for example, scrambled eggs for breakfast or Beefy Nachos and Pasta with meat sauce for lunch. We purchase 93 % organic ground beef from the Alaskan farms (Mat Valley Meats) for cooking these meals.

About FFVP (Fresh Fruit and Vegetable Program). The goal of this program is to introduce children (K – 8 grades) to different varieties of fresh fruits and vegetables and to increase overall acceptance and consumption of fresh unprocessed produce. We are serving FFVP fresh produce during the time outside the breakfast and lunch meal services. In FY25, we were bringing to our students bananas, honey dews, plums, grapes, cantaloupes, mandarins/cuties, blueberries, raspberries, pears, Asian pears, persimmons, avocados, kiwi, blood oranges, star fruits, pineapples, watermelons, peaches.