

Wellness Policy Attribute: **Local Food Sourcing**

District	BP/AR (Year)	Page	Language
1. Alpine	BP (2017)	7 13	Include developmentally-appropriate, culturally relevant, participatory activities such as taste testing, working in school gardens, field trips to farms, community gardens, and/or other community locations promoting healthy lifestyles. Footnotes <i>2. Schools are encouraged to source fresh fruits and vegetables from local farmers when practicable.</i>
1. Borrego Springs	BP (2017)	13	To the extent possible, schools will offer at least two non-fried vegetable and two fruit options each day and will offer five different fruits and five different vegetables over the course of a week. Schools are encouraged to source fresh fruits and vegetables from local farmers when practicable.
2. Cardiff	BP (2022)	1	The district shall Ensure the majority of meals served daily include locally sourced foods
3. Encinitas	BP (2017)	1	Preamble Whereas, Farm to School efforts increase access to nutritious, local fruits and vegetables for all students,
4. Fallbrook Union District	BP (2016)	2	As a part of the Board's commitment to promoting local, nutritious food and student education regarding food choices, the following programs have been integrated into the Child Nutrition Program: <ul style="list-style-type: none"> • The Center for Ecoliteracy's California Thursday Network • Increased local produce and food items made or sourced from our community and the state of California • Increased scratch cooking for all school sites
5. Julian High	BP (2017)	7	Food The district shall: <input type="checkbox"/> <input type="checkbox"/> Include whole, fresh, unprocessed foods and ingredients in meals and when possible incorporate locally produced food for meals and snacks.
6. Lakeside	BP (2022)	10	Nutrition Education <ul style="list-style-type: none"> • Link with school meal programs, cafeteria nutrition promotion activities, school gardens, Farm to School programs, other school foods, and nutrition-related community services;
7. La Mesa-Spring Valley	AR (2017)	10	Nutritional Quality of Foods and Beverages Sold and Served on Campus: School Meals Farm to School: The District has a three-tiered definition of local that applies to fresh (raw, cut) and value-added products:

			<p>a. San Diego Local - grown/processed within 25 miles of San Diego County border.</p> <p>b. Regional - grown/processed within 250 miles of San Diego County and is within the state of California</p> <p>c. California - grown/processed within the state of California</p> <p>Locally grown - the term refers to fresh or lightly processed fruits and vegetables which have been grown and/or raised within the area defined as follows: foods which are manufactured in San Diego, but do not contain food grown or raised within the area defined by La Mesa-Spring Valley Schools to be local. These items will be considered to be a locally manufactured food product and they should be tracked and marketed as such.</p>
8. Oceanside Unified	BP (2021)	2	<p>The goals for Food and Nutrition are to:</p> <p>1. Implement five core values of the Good Food Purchasing Program: a. Local Economy: Purchase organic, local, and small business food when possible. b. Environmental Sustainability: Increase plant-based, plant-forward, and vegetarian meals. c. Animal Welfare: Increase purchases from third-party certified humane suppliers. d. Valued Workforce: Suppliers comply with labor laws, and food purchases are fair. e. Nutrition: Provide and promote nutrient-dense food and beverage choices that minimize added sugar and sodium.</p>
9. San Diego Unified	BP (2022)	2 6	<p>The goals for Food and Nutrition are:</p> <p>b. Purchase as much organic San Diego local, regional, and California grown food as possible.</p> <p>Health Education</p> <p>d. As part of nutrition education, promote farm-to-school activities, (e.g., tastings, school gardens, field trips to local farms), while reinforcing messages about food systems and nutrition.</p>
10. San Ysidro	BP (2014)	2 4	<p>Schools will provide nutrition education and engage in nutrition promotion that may include, but is not limited to, the following:</p> <ul style="list-style-type: none"> • Developmentally-appropriate, culturally-relevant, participatory activities such as taste testing, working in school gardens, field trips to farms, community gardens, and/or other community locations promoting healthy lifestyles. <p>Child Nutrition Services, in partnership with other school departments and community organizations, will work to creatively market and promote locally produced food to students through developing cafeteria themes related to local farmers and products grown in the region.</p>

11. Spencer Valley	BP (2016)	7	Goals for Nutrition, Physical Activity, and Other Wellness Activities Examples of programs Spencer Valley has participated in or currently participates in to meet goals may include: • Partnership with community farmers, growers, and local distributors to provide fresh, locally grown produce for school lunches and snacks. This Farm-To-Table education may be supplemented with field trips to local farms or orchards and may include community volunteer involvement to provide nutritious meals for special school events.
12. Sweetwater	BP (2017)	4	Nutrition/Nutrition Services 4. The district shall foster a culture of support for growing and procuring fresh, local produce through community engagement, opportunities for school gardens, Farm- to-School and Garden-to-Cafeteria programs, farmers markets, and food distribution at school sites. 5. The district will encourage board-supported actions to establish partnerships and explore opportunities for district-wide farms to grow produce for school food programs. 6. The district shall establish policies that support adoption of the San Diego County Farm to School Taskforce (http://www.sdchip.org/wp-content/uploads/2016/06/F2S-Taskforce-Overview-Final.pdf) definition of local, regional, and statewide food procurement.
13. Valley Center-Pauma	BP (2016)	3	Nutrition Guidelines for Foods Available at School The Child Nutrition Department shall provide periodic food promotions to encourage taste testing of healthy new foods being introduced on the menu. Students shall have the opportunity to provide input on local, cultural, and ethnic favorites.
14. Warner	BP (2018)	2	Guidelines for Reimbursable Meals The Warner Unified Food Services will attempt to coordinate its menus with seasonal production of local farms and with production in school gardens in order to reflect seasonality and local agriculture.