

Chef Ann Foundation

Changing the way we feed our kids

Founded in 2009 by Chef Ann Cooper, a pioneer in school food reform, the Chef Ann Foundation (CAF) believes that *every child* should have access to fresh, healthy food *every day* so that they can develop healthy eating habits to last a lifetime. We think the greatest impact can be had through changing school food. By providing school communities with tools, training, resources and funding, we are able to help schools create healthier food and redefine lunchroom environments. To date, we've reached over 7,000 schools and 2.6 million children in all 50 states.



We accomplish our mission through our current programming:

- **The Lunch Box:** Many school districts want to transition to healthier school food, but they lack the tools, resources and guidance to make that switch. The Lunch Box is a free online web portal that gives school food professionals free and easy to follow guides to improve kids' nutrition and create sustainable meal programs. Hard-to-get scalable healthy recipes, menu cycles, financial templates, and procurement guides help schools create successful, healthy, and delicious nutrition programs. Since September 2014, 6,355 registered users have downloaded Lunch Box resources 28,812 times.
- **Project Produce:** USDA school food standards require a serving of fruit or vegetables on every school lunch tray, but what happens when students won't eat it? Lunchroom education that includes samplings of fresh fruits and vegetables is a great way to introduce kids to new tastes and help them accept and enjoy the foods that are key for good health. Launched in 2014, Project Produce has helped 110 schools purchase fresh produce to include in their nutrition education efforts, helping 57,989 school kids learn to love fruits and veggies.
- **School Food Support Initiative (SFSI):** Life Time Foundation, Chef Ann Foundation and Whole Kids Foundation have joined forces to provide technical assistance grants to five school districts in 2016. School Food Support Initiative is supporting the selected districts through a technical assistance program that includes a Director's workshop, on-site assessment and strategic planning, peer-to-peer collaboration, and equipment grants. With program services valued at \$118,000, this deep dive into school food reform is helping schools provide 22,321 children with the real, healthy food they deserve by eliminating highly-processed and artificial ingredients from school menus.
- **Let's Move Salad Bars to Schools:** Research shows that incorporating salad bars into school lunches increases children's consumption of fresh produce. To date, Let's Move Salad Bars to Schools has provided 4,664 schools with salad bar equipment and technical assistance, ensuring that 2,332,000 children have daily access to a variety of fresh fruits and vegetables every day.

DO YOU KNOW what's on your child's school lunch tray?



Can you think of the last time you ate school lunch? If you walked into your local school lunchroom, do you know what you'd find? Let us paint a picture of the worse case scenario for you:

"Grab-and-Go" Nachos. A plastic bag of corn chips sits open on the tray. A greasy pool of processed cheese and ground beef has been poured inside the bag. **Canned Green Beans.** Despite the promise of green, these vegetables are gray and tasteless. They've been overcooked and under seasoned. **Canned Fruit Cocktail.** Presented in a styrofoam cup, this mushy assortment of peach, pineapple and cherry is overpowered by the taste of the high fructose corn syrup it was packed in. **Chocolate Milk.** Loaded with sugar, this milk is like soda in disguise, setting your child up for a sugar crash during afternoon class.

Would you want to eat this for lunch? More importantly, would you want your *kids* eating this for lunch?

Changing the Way We Feed Our Children

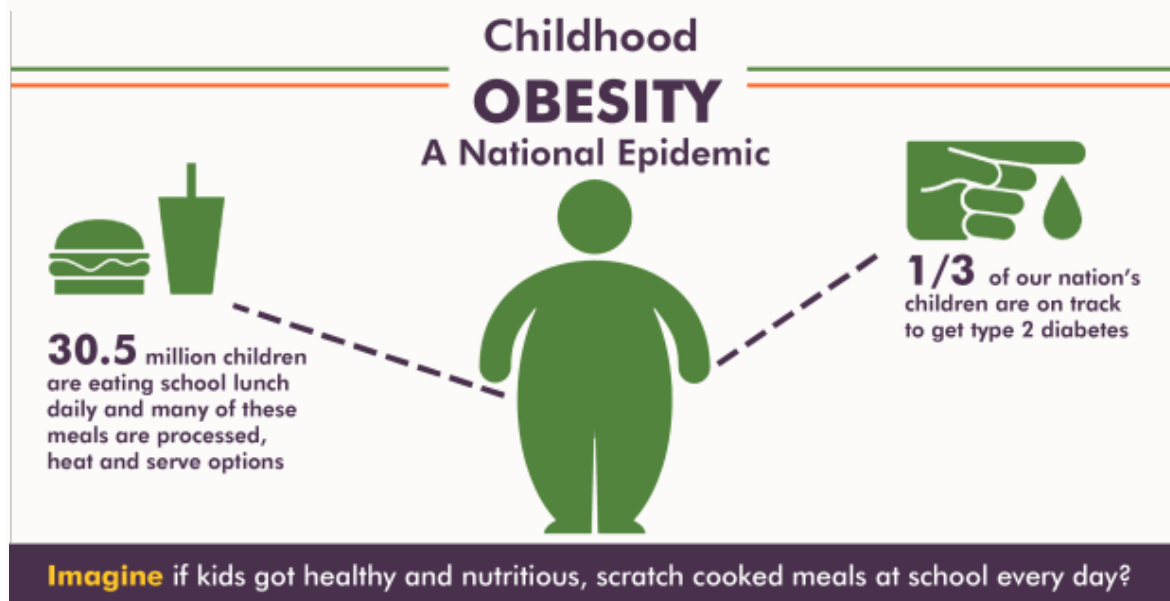
One school district at a time

Benefits of Scratch Cooking in Schools



- Whole, nutrient-rich foods
- Instills healthy eating habits
- Healthy bodies, healthy minds
- Reduced packaging/waste
- Local procurement
- Learning opportunities

Since 2009 Chef Ann Foundation (CAF) has been working to help schools across the country improve their food, and we've made great strides to change the way we feed our kids. But there's still many, many schools out there that serve the kind of food we described above.



With childhood obesity at an all-time high and over 30 million kids eating school lunch every day, children across America need and deserve access to fresh, healthy food at school. The problem is that many schools are still serving highly processed, re-heated meals because they lack the cooking equipment, culinary skills, and scratch cook operations experience they need to cook real food.

Our Foundation has taken the first crucial step by creating The Lunch Box - which helps guide schools through the transition from highly processed to scratch cooked food. In combination with our school food grant programs, we've reached over 7,000 schools across the country.

But with 98,000 schools in America, we have a long way to go. **We need your help to reach more school children and speed up change.**

The Impact of Your Support

Making sure that schools have the tools and resources they need to serve scratch cooked meals will have an incredible impact on the health of our nation's children. For the 22 million impoverished children who eat school lunch, it's often their only access to a nutritious meal all day. When we make sure that their meal is cooked with real food, instead of food additives and chemicals, we're giving them the healthy fuel their minds need to learn and their bodies need to grow.

Thank you for your support. Together, we can change the way we feed our children!

Testimonials

I can't thank you enough! I just shared this amazing resource [The Lunch Box] with Burlington (the staff AND the superintendent), who is in quite a jam with menu-ing right now and this, I believe, will save them!! They are so grateful and I am so grateful that you put this out into the world so that small districts like Burlington, CO can succeed with scratch cooking and real food in the realm of USDA regulations. We all can't thank you enough...it is a blessing!!

- Shellie Kark, Chef Consultant to Burlington School District, CO

The salad bars have been a fantastic addition. We have targeted schools in areas considered low-income or "food deserts," and the response from students has really been positive. I was initially concerned that we would have to persuade kids to take fresh fruits and vegetables from the bar, but we've actually had to do the opposite. For example, when we saw a girl walking away with 1 ½ pints of cherry tomatoes, we had to assure her that the salad bar was here to stay.

- Brian Giles, Director of Food Services, Houston Independent School District, TX

Evolving from our current production model of highly processed "heat, hold and serve" food to a fresh scratch cook model will require enormous changes. The SFSI experience is invaluable in helping navigate our way through the process of opening the new scratch cooking central kitchen! Ultimately, through better quality school meals and teaching children how to be lifelong healthy eaters, the students of Bellingham Public Schools and the greater community will benefit the most from the experience gained through the School Food Support Initiative."

- Mark Dalton, Food Services Director, Bellingham Public Schools, WA

There are students everywhere that are not getting the nutrition they need, and Project Produce offers a great way to get it to them! It was an awesome opportunity to provide students with new fruit and vegetable choices and to open their horizons to a variety of options rather than the apple or banana. Little gets thrown away anymore, and if one student doesn't eat their fruits or vegetables, then a student nearby is likely to eat it for them. The Chef Ann Foundation has been a blessing to our school district.

- Lisa Seiber, Director of Food Services, Trenton Special School District, TN