



Model Salad Bar Programs

Wonderful models exist illustrating some of the possibilities for changing, supplementing, or adding choices to school lunch programs.

One such example is the salad bar concept which has been seen in a number of different schools. Examples of districts in California who have implemented Salad Bar Programs include the Santa Monica — Malibu Unified School District Farmers' Market Salad Bar Program, the Davis Unified School District Salad Bar Program, and the Berkeley Unified District Salad Bar Program. Each of these districts have achieved success in shifting the lunch programs to at least include a fresh salad bar option.

Around the country such efforts have been and are continuing at schools to bring fresh, more locally grown foods to school children.

Santa-Monica Farmer's Market Salad Bar Program Summary:

Over the course of three years, the Occidental Community Food Security Project worked together with the Santa Monica–Malibu Unified School District (SMMUSD) to implement the Farmers' Market Salad Bar program which is now at all of the over 9 schools and two high schools in the district.

Features:

- Local farm-fresh produce
- Organic Produce
- Emphasis on connecting the salad bar program with meaningful educational experiences in the classroom, with school gardens, and through field trips to the farmers' market and to local farms
- Fiscally sound program salad bar lunch was 77 cents vs 88 cents for the hot lunch (1998-99)
- District-wide adoption

Davis Unified School District Salad Bar Program Summary:

Currently one school in DUSD has a salad bar at their school with two more schools scheduled to begin this year. Pioneer School has an exemplary program which includes the following features.

Features:

- Organic Produce (70-80%)
- Locally-grown Produce
- Parent volunteers that teach classes in the garden related to food, nutrition, etc.
- A lot of parent participation and school pride
- Lunch Waste Recycling/Composting Program
- Nutrition education elements, including farm field trips, teacher training on nutrition and cooking, and cooking lessons.

Berkeley Unified District Salad Bar Program Summary:

BUSD currently has 3 schools with salad bars. Malcolm X has cooking classes and farm and farmers' market field trips that link with the garden experiences to connect nutrition education with salad bars in the cafeteria and with local sustainable agriculture. The salad bar produce has been from local sources via Farmers' Market since the inception of the salad bars. Only in the past 2 months the Berkeley Food Systems Project has had to rely on Veritable Vegetable, an organic food distributor, in the interim between salad bar coordinators. The Food Systems Project plans to return to the Farmers' Market as soon as the new coordinator starts. Malcom X Elementary is one example of a BUSD school in which a salad bar has been a success

Features:

- First District Food Policy in the nation
- Organic Produce
- Supportive Food Service Staff
- Active garden where students feel ownership and regularly work and learn in the garden
- Administrative support
- Creative use of commodities
- Locally-grown Produce whenever possible

ECoM's Marin Food System's Project

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