Animal Welfare and Environmental
Sustainability in the GFPP:
What, Why and How in Boulder Valley
School District



Ann Cooper, Director of Food Services

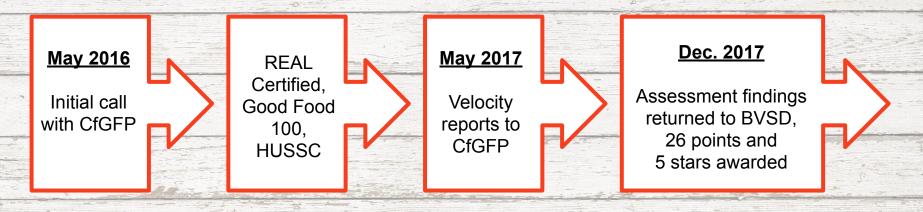
BVSD Food Services: 5 STARS! 25% Regionally Sourced!

- Commitment to serving delicious/nutritious food
- Locally sourced & organic ingredients when possible
- Work with local farmers, food producers & vendors
- Serve nearly 14,000 scratch-cooked meals each day

GFPP in BVSD

- Support/lead the healthy, local food procurement movement within our community
- Strengthen our local food purchasing capacity
- Institutionalize a comprehensive, metric-based set of food procurement standards
- Provide healthier food with a focus on stimulating the local food economy. www.bvsd.org/food

Timeline for GFPP in BVSD



2018 - Good Food Purchasing Policy integrated into BVSD Wellness Policy, Good Food Purchasing Policy integrated into new RFQ/Ps and contracts with food vendors

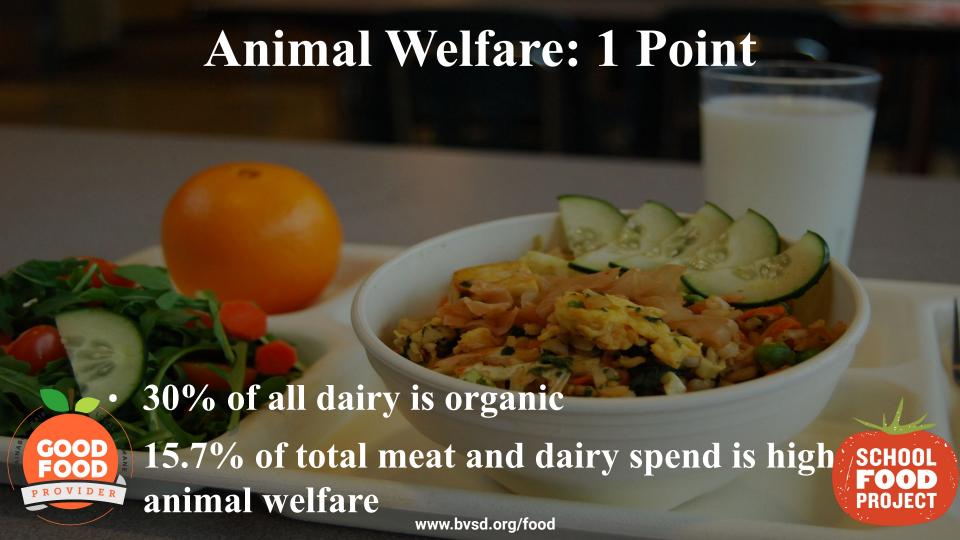
2019 - Re-assessment based on 2017/18 school year using updated GFPP standards, 25 points and 5 stars awarded





Valued Workforce: 3 Points







Animal Welfare & Environmental Sustainability in School Food

- · Hormone- and antibiotic-free meats Locally sourced
- · Packed in reusable plastic containers (RPCs)
- Menu scheduling ex: burgers every two weeks

www.bvsd.org/food

Why Schools? Volume purchases Menu predictability · Education of future consumers & environmental champions www.bvsd.org/food

Questions?



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