

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



 **Boulder Valley** School District  
*Excellence and Equity*

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# **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.**

# Timeline for GFPP in BVSD

**May 2016**

Initial call  
with CfGFP

REAL  
Certified,  
Good Food  
100,  
HUSSC

**May 2017**

Velocity  
reports to  
CfGFP

**Dec. 2017**

Assessment findings  
returned to BVSD,  
26 points and  
5 stars awarded

**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



# Local Economies: 9 Points

- 21 Level 3 suppliers
- 25.6% of total food spend is locally-sourced, including more than 60% of meat purchases





# Environmental Sustainability: 4 Points!

- 12 Level 3 Suppliers
- 10.7% of total food spend is sustainably-sourced

More than 30% of animal products produced without routine use of antibiotics



[www.bvsd.org/food](http://www.bvsd.org/food)





# Valued Workforce: 3 Points

- 6 Level 3 Suppliers
- 6.8% of total food spend is fair
- BVSD will send follow-up letters to purveyors with identified violations & actionable resolutions

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# Animal Welfare: 1 Point

- 30% of all dairy is organic

15.7% of total meat and dairy spend is high animal welfare

[www.bvsvd.org/food](http://www.bvsvd.org/food)







# Nutrition: 8 Points



- 22 of 24 applicable checklist items met
- Focus on healthy procurement, healthy food service environment, health equity, healthy food preparation
  - Including worksite wellness for employees, culturally appropriate menu items, food assistance



# 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



# Why Schools?

- Volume purchases
- Menu predictability
- Education of future consumers & environmental champions



# Questions?



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