



Hawai'i Department of Education (HIDOE) services meal programs for 256 schools which translates to more than 100,000 meals daily, making HIDOE the 9th largest school district in the nation. From physical activity to nutrition programs, their wellness efforts are designed to make students healthy and active, which sets the stage for engaged, effective learning.

The 'Aina Pono Hawai'i State Farm to School Program created two farm to school models: Kohala School Complex on Hawai'i Island and Mililani High School on Oahu. As ideal "learning and menu creating labs," both schools have a single kitchen that service multiple schools. Mililani High School contains the second largest student body in the state at approximately 2,245 students.

WHERE TO START?

In 2015, Lt. Governor Shan Tsutsui convened the Hawai'i Farm to School Advisory Group to develop a path to bring fresh, local food to schools state-wide to reinforce the vision that Hawai'i exists as a perpetual reminder of finite resources, fertile lands, and communities who are committed to the wellbeing of their children.

'Aina Pono started as a public-private collaboration whose partners include Beyond Green Sustainable

Food Partners (BGP), the Office of the Hawai'i Lieutenant Governor, HIDOE, and The Kohala Center with support from Ulupono Initiative and other private funders.

IDENTIFY PRIORITIES

After an assessment conducted by Chef Greg Christian in the summer of 2016, BGP guided the 'Aina Pono leadership team and key stakeholders in laying out four main goals:

Systematically increase HIDOE's purchasing of local food for school breakfast, lunch, and snack programs. **Target: 40% locally sourced food.**

Increase student participation in nutrition programs, i.e., increase the number of students that eat school meals. **Target: participation increases by 5%.**

Increase student consumption of healthy foods in school meals. **Targets: Processed food shall not exceed 40%; food waste declines by 10%.**

The Initiative will be cost-neutral over time, i.e., implementation costs will be covered by cost-savings generated by decreased waste and increased efficiencies. **Target: Overproduction shall not exceed 5%.**

TRAINING FOR SUCCESS

BGP led the 'Aina Pono leadership team in identifying eight areas of focus to implement the farm to school initiative including:

Kitchen Training

Included team building, production planning, time management, smarter lunchrooms, knife skills, cooking and baking skills, just-in-time cooking, and leadership development.

Menu Development

Data Tracking

Waste Management

Supply Chain Development

Procurement Innovation

Community Outreach

Nutrition Education

GETTING RESULTS

Efficient kitchen systems and waste reduction strategies implemented in the 'Aina Pono program contributed to the financial savings and improved food quality. Meanwhile, student and cafeteria staff engagement along with strong, supportive leadership drove the overall program success.

Kohala School Complex semester successes:

Local food purchases increased from 20% to an average of 42.5%.

Fresh food purchases increased from 27% to 92%.

Financial savings of 30%.



Mililani High School semester successes:

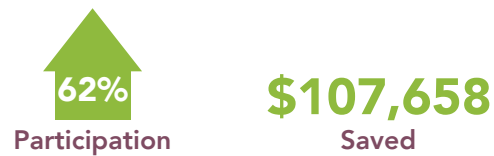
Local food purchases increased 15%.

Fresh food purchases increased to an average of 43%.

Financial savings of \$107,658.

Lunch participation at the high school increased by 62%.

For new meals surveys student satisfaction rates averaged 92%.



The Mililani High School students visited every office in the Capitol building asking for 'Aina Pono across the state. As a result the legislature approved a farm to school coordinator position to develop an implementation plan to bring farm to school to every school in Hawai'i.



Is your organization looking to green things up?

WE CAN HELP!