

WHO WE ARE

At OPUSD, we are proud to lead the way in redefining expectations for school food.

We believe it is our responsibility to serve our students food that nourishes the body, respects the environment, and supports the local community.

Our meals are scratch-cooked in our own cafeterias using whole, minimally-processed ingredients that are carefully selected to meet our high quality standards.

The Oak Park Commitment



Grown in California



Fresh & Seasonal



Organic & Non-GMO



Free of Hormones & Antibiotics



Free of Artificial Additives

OPUSD STUDENT NUTRITION

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5801 Conifer Street
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(818) 735-3264
@yestofreshfood

Made from scratch

Real ingredients

Globally-inspired

HEALTH

We believe a healthy meal starts with **clean ingredients**.

Our ingredients are **free from high fructose corn syrup, trans fats, growth hormone, antibiotics, and artificial color, flavors, and preservatives**.

We cook only with non-GMO, expeller-pressed canola and extra virgin olive oils.

Any soy ingredients we use, including tofu and soy sauce, are always certified organic or Non-GMO Project Verified.

We were one of the first school districts in the nation to stop serving processed meat in our cafeterias.

We provide **well-rounded meals** centering around whole grains, plant proteins, vegetables, and fruit; with eggs, cheese, and free-range antibiotic-free poultry playing supporting roles.



SUSTAINABILITY

We take our responsibility as **stewards of the environment** very seriously.

We serve our meals on reusable, recycled, recyclable, and biodegradable materials, whenever possible. **We never use styrofoam.**

We divert food waste from our cafeterias from landfills. Instead, we process it onsite in a commercial food digester that transforms food waste into a liquid, which then filters through the wastewater treatment plant.

We offer a delicious vegetarian option every day.

Eat food.
Not too much.
Mostly plants.

- Michael Pollan
In Defense of Food



COMMUNITY

We "**stay local**" but "**think global**."

We source from **California** producers and businesses whenever possible. Our pizza crusts and breads come from vendors in our own community. We serve free range, antibiotic-free, California-grown poultry: our chicken hails from Sanger and our turkey from Sonora.

Our menus are drawn from family recipes, findings at local restaurants, and meals our staff has experienced in other parts of the globe.



We love to experiment with new flavors and look to the cuisines of the Mediterranean, Latin America, Asia, and Africa for new inspiration.

