



STATE OF HAWAII
DEPARTMENT OF EDUCATION

P.O. BOX 2360
HONOLULU, HAWAII 96804

OFFICE OF THE SUPERINTENDENT

December 17, 2021

The Honorable Ronald D. Kouchi, President
and Members of the Senate
State Capitol, Room 409
Honolulu, Hawaii 96813

The Honorable Scott K. Saiki, Speaker
and Members of the House of Representatives
State Capitol, Room 431
Honolulu, Hawaii 96813

Dear President Kouchi, Speaker Saiki, and Members of the Legislature:

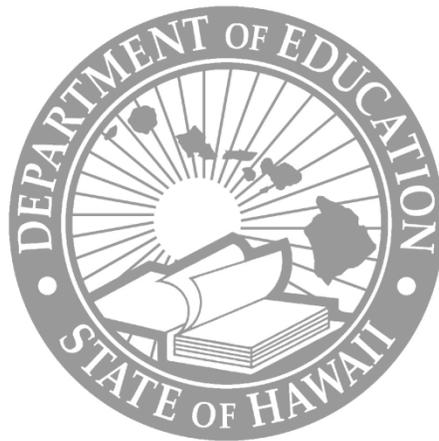
For your information and consideration, I am transmitting a copy of the annual report, Farm to School Meals, pursuant to Act 175, Session Laws of Hawaii 2021. In accordance with Section 93-16, Hawaii Revised Statutes, I am also informing you that the report may be viewed electronically at: <http://www.hawaiipublicschools.org/VisionForSuccess/SchoolDataAndReports/StateReports/Pages/Legislative-reports.aspx>.

Sincerely,

Keith T. Hayashi
Interim Superintendent

KTH:jk
Enclosure

c: Legislative Reference Bureau
Hawaii State Public Library System
University of Hawaii
Office of Facilities and Operations



State of Hawaii
Department of Education

Annual Report on Farm to School Meals

December 2021

Act 175, Session Laws of Hawaii 2021, requires the Hawaii State Department of Education to annually report on its progress toward local farm to school meals, sourcing and cost metrics for local food procurement, locally sourced meal composition, and training of cafeteria staff.

Department of Education Farm to School Meals

Introduction

The Hawaii State Department of Education (Department) is directed and is committed to working towards providing a minimum of 30% locally sourced foods to Hawaii's public schools. This report outlines the steps that will be necessary for the Department to take to meet the 30% goal. There are two overarching areas of efforts the Department is working on that will enable the School Food Services Branch (SFSB) in the Office of Facilities and Operations (OFO) to provide the necessary data to meet the 30% goal and what is required for this report.

The first area is determining what actions the Department will take to increase procurement of locally sourced products. The second area is developing and building internal systems and controls within both the SFSB and at the school level.

Increasing procurement of locally sourced products

SFSB will collaborate with key stakeholders such as the Department of Agriculture, the Hawaii Farm Bureau Federation, food hubs, food distributors, and individual farmers to assess the types of available products that are locally grown. From this assessment, SFSB will be able to create and build new menus that incorporate more local products into school meals. Concurrently, SFSB and the Department will assess procurement strategies to most effectively and economically procure items for the new menus being built. The creation of the new menus will be imperative and will be the launching point for the Department to make strides in incorporating more locally sourced products in student meals and increase student consumption.

SFSB will work to develop and conduct training to help cafeteria managers and staff implement the new menus. The training will assist managers with time management and techniques for preparing menu items that may require extensive scratch cooking. Training may also be provided to assist managers with any new processes to procure produce or food products. SFSB will also be creating a standardized list of equipment and will also identify outdated and inefficient equipment that needs to be replaced.

Building internal systems and controls

The Department's current practice does not allow for easy collection of food service data. The current procurement system disaggregates information among individual schools. SFSB is working on building a system that will establish internal controls and processes that will centralize the food service data, as well as collect key data to better identify outcomes.

A major part of building this system is automating school-level processes. Capturing and automating purchase orders, invoices, inventory, and production records will be key to centralizing data needed for analysis and reporting.

With no funding available, SFSB is currently seeking internal options to fit its needs.

Innovation in Food Service

OFO and SFSB have been exploring means to create higher volume production from centralized operations. Across the nation, many school districts have centralized facilities that serve many schools. Centralized kitchens improve quality management, increase local use of farm products, and will reduce costs to renovate old facilities. We expect that service levels, consistency, and greater use of local products will improve and allow us to meet the target of 30% by 2030, if not

sooner. We also expect that centralized kitchens will better address special diet accommodation requests and increase student consumption of school food.

Conclusion

The process and areas outlined above are long-range actions that SFSB plans to implement. However, funding and limited staff capacity in SFSB may limit the Department's ability to meet all of these objectives promptly. The hiring of outside consultants may be needed to effectuate plans in all 257 Department schools.