**School Food Challenge**

**Cost:** The maximum cost of a meal is $2.20.

**Time:** It takes almost 2 years to get a new food item on a menu, from recipe development to cost analysis.

**Nutritional Standards:** See a full list of school nutritional standards at [www.schoolfood.org/nutritional-standards](http://www.schoolfood.org/nutritional-standards).

**Prohibited Ingredients:** NYC school adds additional food standards for school food. See a full list of prohibited ingredients at [www.schoolfood.org/nutritional-standards](http://www.schoolfood.org/nutritional-standards).

**Centralized Menu:** NYC schools must choose from one of the 3 menu options. View all food menus at [schoolfoodnyc.org/schoolfood/MenusDailyDisplay.aspx](http://schoolfoodnyc.org/schoolfood/MenusDailyDisplay.aspx).

**WHAT DO YOU THINK?**

"If the students at your school aren't familiar with the food, how do you think they'll react?"

"I personally enjoy the regular menu because that’s the only thing I’ve been used to eating all my life."

---

**WHAT DO SCHOOLS THINK?**

Since 2011, over 140 schools have chosen to switch to the regular menu. All 3 menus cost the same price, so why such a small change?

- NYC schools need the flexibility to make changes.
- People are frustrated that the meals taken to school the families and the students actually want to eat.

---

**FOOD FOR THOUGHT**

There are over 1,700 public schools in New York City, making it the largest system of public schools in the United States to put food on the plates of students. **SchoolFood**, the supplier of food to NYC schools, serves about 80,000 meals every school day and offers specific menu choices, such as the Alternative Food Program.

**What is the Alternative Food Program?**

Who decides what food is on the menu? How can you influence the food choices at school?

**WHAT ARE THE OPTIONS?**

**The Healthy, Hunger-Free Kids Act of 2010** required public schools to follow strict nutritional standards and to create a centralized menu, meaning SchoolFood makes the menu decisions for all NYC schools rather than individual schools creating their own unique menus.

To provide some choice, 3 menus are offered to every school:

- **Regular Menu**
- **Vegetarian Menu**
- **Alternative Menu**

---

**WHAT IS ALTERNATIVE?**

The alternative menu contains less processed food than the regular menu. **Processed food** is any food that has been deliberately changed before it’s made available for people to eat, ranging from a frozen bag of vegetables to cookies.

---

**GET INVOLVED!**

Write a review of your school food on the app **SchoolFood Feed Your Mind**.

Send your food menu suggestions to [schoolfoodnyc.org/feedback](http://schoolfoodnyc.org/feedback).

**Create a survey** to find out what your community thinks about school food and the different menu choices.

**Organize** people with the same opinion to create power in numbers.

**SchoolFood** is the second largest food buyer after the U.S. Military. It serves students out of 140 schools to follow strict nutritional standards and to create a centralized menu, meaning SchoolFood makes the menu decisions for all NYC schools rather than individual schools creating their own unique menus.
The Center for Urban Pedagogy (CUP) is a nonprofit organization that uses the power of design and art to increase meaningful civic engagement, particularly among historically underrepresented communities.

City Studies are CUP’s project-based in-class and afterschool programs that use design and art as tools to research the city. To learn more about CUP, visit welcometoCUP.org.

CUP Teaching Artist: Elma Relihan
Project Lead: Jenn Anne Williams
Project Support: Christy Herbés, Christine Gaspar

THANKS TO OUR INTERVIEWEES
Diana Cimino, Kent Gifford, Marion Williams

SPECIAL THANKS TO
Jessica Herrzog, Aaron Jones, Mia Lee, Dr. Charles Platkin, Stephen O’Brien, Irina Vinnitskaya

CMSP 327
The Comprehensive Model School Project (CMSP 327) is a 6th to 12th grade New York City Public School of over 700 students with the belief that all students can and will learn.

PRINCIPAL
Alixandre Ricci

STUDENTS
Shantel Adams, Vanessa Addo, Esterlyn Almonzo, Yoandry Angeles, Jill Ampounien, Yronia Aybar, Frank Bastetia, Maria De La Santos, Jasmine Estrella, Ashley Felix, Mariyano Fonana, Xilene Gomez, Ralphy Gurman, Bintou Jallow, Magdelvia Jimenez, Sabina Karaya, Denise Lopez, Paulina Lopez, Patricia Mendez, Christopher Ortiz, Prince Owusu-Boamah, Audrey Paulino, Sergio Perez, Jobriana Rodriguez, Daylenis Salce, Nahemi Zambrano, Lina Zevallos

COMMUNITY FOOD ACTION
Community Food Action at New Settlement Apartments advances community wellbeing in the Mt. Eden neighborhood of the Bronx by embedding holistic education around food issues into local institutions, developing community leadership, and integrating healthy, sustainably sourced, and fairly produced food into the environment.

NEW SETTLEMENT APARTMENTS
Director of Community Food Action: Taisy Conk
Director of Community-School Partnerships: Vivian Vazquez

Major support for this program was provided by The Levitt Foundation (Community Food Action).

Additional support provided by the Bay and Paul Foundations, the New York Council on the Arts with the support of Governor Andrew M. Cuomo and the New York State Legislature, and the New York City Department of Cultural Affairs in Partnership with the City Council.