

KIDS' SAFE & HEALTHFUL FOODS PROJECT

School Kitchens by the Numbers



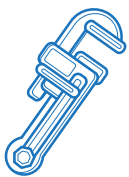
School lunches are getting healthier. Despite challenges, U.S. schools are providing their students with healthier lunches that meet USDA's updated nutrition standards. Ninety-four percent of school districts expected to be fully compliant by the end of the 2012-13 school year. Although schools have made significant changes in order to serve healthy and appealing meals, resources to purchase the right equipment and to train personnel would help them do a better job.



31% of districts need additional school food-service equipment.



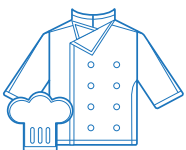
55% of districts are cooking more meals from scratch.



24% of districts need infrastructure upgrades, such as increased electrical or plumbing capacity in schools.



54% of districts made preparations for healthier nutrition requirements before the standards were finalized.



64% of districts are having difficulty providing the necessary training for their personnel.



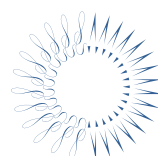
80% of districts have standardized recipes and work methods.

These challenges mean that many schools are making do with workarounds, such as chopping large quantities of fruits and vegetables by hand rather than with more efficient equipment. Read our full report for more information on how schools are working to serve healthy meals.

Help School Foods Make the Grade
Learn more at healthyschoolfoodsnow.org.



Robert Wood Johnson Foundation



THE PEW CHARITABLE TRUSTS

Contact: Michelle Cardoso, associate, communications Email: mcardoso@pewtrusts.org Project website: healthyschoolfoodsnow.org

The Kids' Safe and Healthful Foods Project, a collaboration between The Pew Charitable Trusts and the Robert Wood Johnson Foundation, provides nonpartisan analysis and evidence-based recommendations to make sure that all foods and beverages sold in U.S. schools are safe and healthful.