OMAHA PUBLIC SCHOOLS A NEBRASKA THURSDAYS STORY





SCHOOL SPOTLIGHT

Food service director: Tamara Yarmon

Regional location: Eastern Nebraska

Number of students: 52,000 Number of feeding sites: 93

Meal participation rate: 77%

Number of food service staff: 500

11 TO 25% OF FOOD IS MADE FROM SCRATCH

• OMAHA PUBLIC SCHOOLS HAS A GOAL OF INCREASING THIS NUMBER TO 26 TO 50% IN THE SECONDARY SCHOOLS

HOW WE GOT STARTED

"We have a strong belief in providing foods which are produced by local farmers. The food is fresh, colorful, and supports the local economy."

SUCCESSES AND GOALS FOR NEXT YEAR

"A success this year was increasing local meat purchases. My goal for next year is to continue to bring more local products to the menus."

COMMUNITY PARTNERSHIPS

"The most important community partners are the farm and food businesses we purchase from most often. They are helping us to make it all happen."









These institutions are equal opportunity providers.

ADDITIONAL TIME NEEDED?

"Additional prep time depends on the time of the year. We have been doing this for awhile – it becomes automatic and doesn't require as much time."





WHERE WE PURCHASE

- Smart Chicken (Tecumseh, Nebraska),
- Rotella's Bakery (La Vista, Nebraska),
- Farm Fresh (O'Neill, Nebraska),
- Pekarak's Produce (Dwight, Nebraska),
- A&T Farms (Yutan, Nebraska),
- Daniel's Produce (Columbus, Nebraska),

- Heldt Farms (Ashland, Nebraska),
- International Spices (Fremont, Nebraska),
- Small's Fruit Farms (Mondamin, Iowa),
- Union Orchard (Union, Nebraska), and
- Various school food distributors.

FAVORITE LOCAL FOOD TO USE ON THE MENUS

"I don't have a 'favorite' – I love them ALL!"

DID YOU DO ANYTHING UNIQUE TO PROMOTE NEBRASKA THURSDAYS?

"Everyone wore red Nebraska shirts on Nebraska Thursday lunch day."

FAVORITE LOCAL MEAL

"The favorite is chicken drummies in ranch, spicy, and barbeque."









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