

INFO SHEET: SUCCESSES AROUND THE COUNTRY

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School Lunch

Creating healthier school lunches, whether that be by implementing Meatless Monday, Tasty Tuesday or by adding one whole food, plant-based meal to the menu, is an accomplishment. This Info Sheet is a place where we share these success stories to provide examples for Pod members of what is possible and to help develop ideas for future goals.

Daily Vegan Options

<u>LA Union School District</u> offers a daily vegan option on their menu and has participated in Meatless Mondays since 2013. A new "vegan option" menu was recently adopted by seven high schools within the district.

100% Vegetarian School

The Active Learning Elementary School (<u>TALES</u>) - <u>PS (Public School) 244</u> (located in Queens, New York) partnered with the Coalition for Healthy School Food to become the first 100% vegetarian school in the nation.

100% Vegan School

MUSE School, a private school located in Calabasas, California, is the first 100% plant-based/vegan school in the nation. Sisters and founders, Rebecca Amis and Suzy Cameron, along with support from Suzy's husband - "Avatar" director James Cameron - were able to help transition the school to a 100% plant-based menu. Private schools such as MUSE have more flexibility when it comes to deciding what goes on, and what comes off, the menu, and because of this they were successful in getting rid of dairy. The school has a strong seed-to-table program that's producing fresh fruits and vegetables grown by the students. Students are guided by the school's full-time, year-round gardener and educator, Paul Hudak. For more information about MUSE School please visit their website: https://www.museschool.org/page.

Integrity Academy at Casa de Luz, Center for Integral Studies is a small, secular, private, year-round school. Casa de Luz makes it easy to experience the dining pleasure, in community, of the WFPB diet. Plant-based nutrition at Casa de Luz is available 3 times per day for all members of the community. Every meal is composed of fresh organic and whole unrefined or unprocessed ingredients. Every meal has a legume, grain, vegetables, dark leafy greens, nut/seed sauces and a pickled vegetable. For more information, please visit their website: http://integrityacademy.org/.

Food Literacy Program

<u>Baltimore Public School's food literacy program</u> engages children from ages 4 to 14 in hands-on nutrition, cooking, and gardening lessons. The program is ran by Ariel Demas, MD, and began over a decade ago with grants obtained by her mother, Dr. Antonia Demas, of the nonprofit Food Studies Institute (FSI). If you would like to establish a food literacy at your school district or support the work of FSI, please contact Dr. Antonia Demas at <u>foodstudies.org</u>.



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Gardening to Grow School Lunch Ingredients

Encinitas Union School District (EUSD) Farm Lab is the first school in the U.S. to grow their own (certified organic) school lunches on district-owned land. To learn more about the Encinitas Union School District, visit eusdfarmlab.com.



Smoothie Bar (non-dairy)

As a result of the leadership of the Assistant Principal, the Walt Whitman High School on Long Island, New York, added a non-dairy smoothie bar to their cafeteria in the fall 2017.



We welcome you to send suggestions and ideas to <u>info@plantpurecommunities.org</u>. This material may not be used out of context. Please refer to PPC's terms and conditions for more information. Updated May 2021.