

Scale Up Enhanced Cafeterias in NYC Public Schools



We call on Mayor De Blasio to commit an additional \$30 million per year in the DOE's 5-Year Capital Plan

The NYC DOE Office of Food and Nutrition Services has rolled out an innovative cafeteria redesign in 34 middle and high school buildings (view a map at bit.ly/cafeteria-redesign) serving 60,000 students across the city. In addition, the Chancellor has committed \$25 million for approximately 50 more schools. We are calling for another \$150 million towards a planned phase-in of 300 more cafeterias.

The food court style serving line includes more menu options daily, and the presentation dramatically increases the appeal of the food. The new serving lines have significantly reduced the time students spend on the line, allowing for more time to eat and decompress.

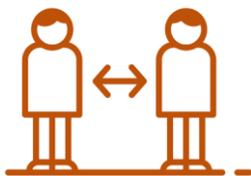
Enhanced cafeterias facilitate long-term mitigation of COVID-19

As the city prepares for reopening of school buildings in September, new considerations and measures must be taken to secure the safety and health of the school community. To mitigate the risk of COVID-19 exposure, schools must reimagine new structures and implement new strategies to support a healthy learning environment and protect students and staff.

A trauma-informed response must:

- recognize the collective trauma of COVID-19 for all NYC students,
- address physical safety concerns, and
- promote a safe environment to decrease students' stress response.

The enhanced cafeteria facilitates long-term changes that encourage new social distancing and behavioral standards to reduce future risk.



Self-service expedites the service line and reducing overcrowding



Deli style service line reduces frequent surface contact by multiple people

Facilitate grab and go options to reduce overcrowding in the cafeteria



Smaller tables maximize space and minimize mixing students



Enhanced cafeterias have higher school lunch participation

To build on the foundation of universal free school lunch, NYC DOE should enhance the cafeterias of half of all high schools and middle schools.

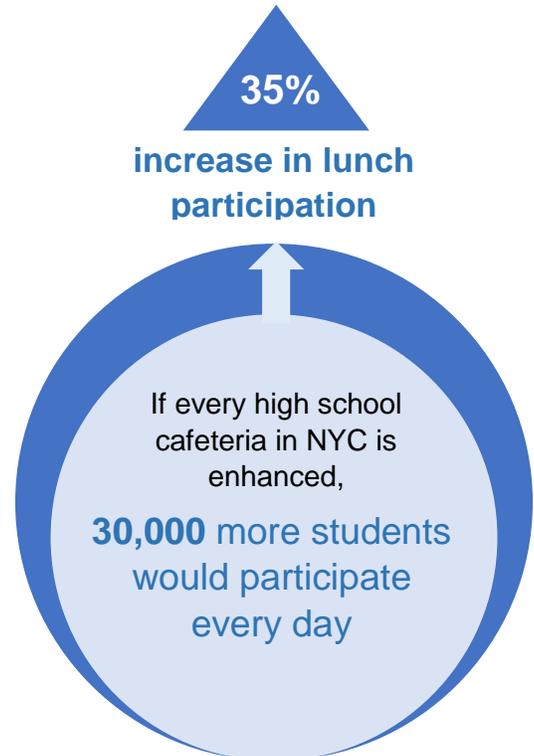


The lunchrooms are more comfortable and inviting, with diner-style booths, individual seats, and round tables replacing the institutional rectangular tables with benches.

A recent study links universal free meals to academic performance, with increases in test scores equivalent to as much as 10 weeks of learning in math and ELA.

- Syracuse University, July 2019

The first 15 high school enhanced cafeterias, serving 47 schools, experienced a 35% increase in lunch participation.



Enhanced cafeterias serve more fruits and vegetables

Compared with schools of the same type without the redesign, enhanced cafeterias served:

3.0x more
Bananas, Peppers, & Tomatoes



4.0x more
Apples, Carrots, & Spinach



30.0x more
Lettuce



4.9x more
Broccoli



11.3x more
Grapes

