

A large, expressive purple brushstroke or splatter graphic that originates from the top right corner and extends diagonally across the upper right portion of the slide, adding a dynamic and artistic touch to the background.

LEAD WITH VISION: Transformative Supply Chain Strategies

Good food suppliers share their transformative visions for the food system, and how their institutional partners are knocking down barriers to make that vision a reality.

Cincinnati Public Schools + What Chefs Want



Values-Based Procurement Leadership in the Central Ohio River Valley



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What Chefs Want

**What Chefs
Want** makes

Harvest of the Week slides

that
**Cincinnati
Public
Schools**
displays in
school
hallways

to help
students
connect the
**local
producer** and
product with
what is served
in **school
foodservice**



Cleav's Family Market

BONNIEVILLE, KY

HARVEST OF THE WEEK
green peppers



ABOUT THE FARM

Travis Cleaver farms with his entire family, and each member leads a piece of the operation. Travis also mentors new and beginning farmers.



Harvest of the Week displays

KY Fresh Harvest

STANFORD, KY

HARVEST OF THE WEEK

red grape tomatoes



ABOUT THE FARM

KY Fresh Harvest grows over 2 million pounds of grape tomatoes per year using climate-controlled greenhouse technology and sustainable farming methods.



Lobenstein Farm

ST. LEON, IN

HARVEST OF THE WEEK

yellow peppers



ABOUT THE FARM

Lobenstein Farm is a 380-acre operation and family business. They grow a wide range of produce and host a petting zoo with their animals.



Bauman Orchards

RITTMAN, OH

HARVEST OF THE WEEK

peaches



ABOUT THE FARM

Started in 1929, the 4th generation farm currently has a total of 260 acres with 70,000 apple trees, 12,000 peach trees, and more.



making the connections to what they're eating and to where and who it comes from!

spotlights on Ohio, Kentucky, and Indiana farms and food businesses

WCW Local Offerings This Fall at CPS

Week	Harvest of the Week FRUIT		FFVP Local-Driven Item	Always Available to Managers
18-Aug	Local Peaches	Local Peppers		Through Frost – Local Green Bell Peppers
25-Aug	Local Cantaloupe Chunk	Local Squash		Through Frost – Local Cucumbers
1-Sep	Local Watermelon	Local Green Peppers		Through Frost – Local Yellow Squash
8-Sep	Local Cantaloupe Chunk	Local Zucchini		Through Frost – Local Zucchini
15-Sep	Local Watermelon	Local Red Peppers		Thru Frost – Local Red Round Slicing Tomatoes
22-Sep	Local Cantaloupe Chunk	Local Summer Squash	Individually Wrapped 80/2 oz Local Sungold + Heirloom Cherry Mix Tomatoes	Through Frost – Local Yellow Sweet Peppers (Multi Shape)
29-Sep	Fresh-Cut Red Watermelon	Local – Red Radishes		Through Frost – Local Red Sweet Peppers (Multi Shape)
6-Oct	KY Greenhouse Strawberries	Local – Red Peppers	Individually Wrapped 80/2 oz Local Mini Sweet Peppers	* All in 5 lb pack sizes to enable smaller orders
13-Oct	Fresh-Cut Red Watermelon	Local – Zucchini		
20-Oct	Great Lakes Apple Crunch	Local – Green Bell Peppers	Individually Wrapped 80/2 oz Local Cut Kohlrabi	All SY – Local 125-138 ct Apples (Farmer's Choice of Variety)
27-Oct	KY Greenhouse Strawberries	Local – Shredded Green Cabbage		All SY – Local Grape Tomatoes (Greenhouse/Hydroponic)
3-Nov	Green Grapes	Snap Peas	Individually Wrapped 80/2 oz Local Cut Candy Stripe Beets	All SY – Local Small Strawberries (Greenhouse/Hydroponic)

WCW Local Offerings This Fall at CPS

Week	Harvest of the Week FRUIT		FFVP Local-Driven Item	Always Available to Managers
10-Nov				All SY - Local Ready-to-Eat Salad Greens (Greenhouse/Hydroponic)
17-Nov			Individually Wrapped 80/2 oz Local Cut Watermelon Radish	All SY - Local 1% Vanilla Yogurt (10 lb Unit, School-Approved Recipe)
24-Nov	THANKSGIVING	THANKSGIVING		
1-Dec				
8-Dec			Individually Wrapped 80/2 oz Local Cut Rainbow Carrots	
15-Dec				
22-Dec	WINTER BREAK	WINTER BREAK	After Winter Break: Individually Wrapped 80/2 oz Local Microgreens	
	Menu Specials:	Marinara Sauce with Local Tomatoes(Red/Orange Credit, School Approved Recipe)	+ Hoagie Roll (Discontinued - Because of Challenges of Product)	

INNOVATION:

CPS's local focus arrives along with and is ordered and paid for using exactly the same methods as their:

- USA-grown oranges
- USA-grown chopped romaine
- etc.

Q&A



Thank you