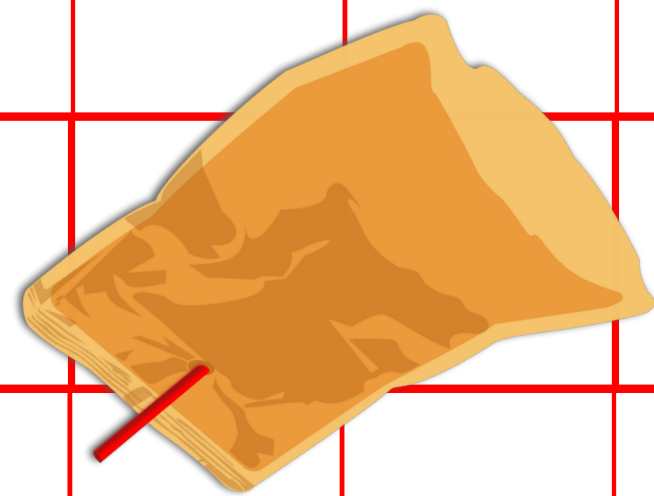


LEFT OVER



EPISODE 6

"We Created This System in the First Place"

74 percent. That's how much fewer greenhouse gas emissions schools emit into the environment when they implement sustainable lunch menus—like Meatless Mondays! From serving culturally relevant food to buying from local farms, nutrition leaders across the U.S. are reimagining what school lunch can do for their communities. In this final episode, reporter Jessica Terrell explores how school nutrition programs are innovating and learning what it takes to make lasting, large-scale change to the National School Lunch Program.

The Oakland Unified school district reduced the carbon footprint of its school lunch program by 14% in 2014 by having one day of vegetarian offerings and another day of meals made with locally sourced food.



"If we really build collective power, we can change systems, because we created this system in the first place."

-Jennifer Gaddis

DID YOU KNOW

WHAT DOES THE NATIONAL SCHOOL LUNCH PROGRAM SAY ABOUT THE UNITED STATES?

"We have a system that is set up to look at our food through numbers and figures. **And we can do better."**



Valerie Segrest,
Muckleshoot Tribe
nutritionist

"We're no longer just assuming that the institution is going to do what is right. We're saying, **'We wanna make sure that we're doing the right thing by our kids and by future generations.'**"



Jose Oliva,
HEAL Food Alliance campaign
director

"What it says is that we don't value children. **We just don't."**



Marion Nestle,
NYU Food Studies
professor emerita

"That we'll feed some and not all. That we'll evaluate your potential for good health and nutrition by how much money your parents have."



Betti Wiggins,
Houston ISD nutrition
services officer

What Better Programs Can Look Like

A student stirs pozole in the kitchen at Pacific Elementary School in Davenport, CA, where students help cook and serve culturally relevant meals to their classmates.

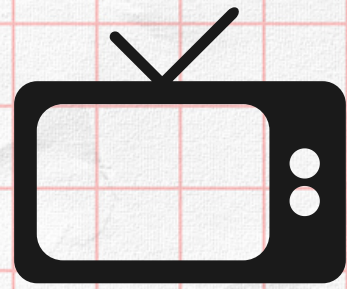


Chefs prepare fresh vegetables from scratch in Santa Ana Unified, a school district transitioning from serving prepackaged meals to scratch cooking.

Students at the Academy for Global Citizenship in Chicago, IL explore an urban garden, part of a nutrition education program that includes cooking, farming, and learning about sustainability.



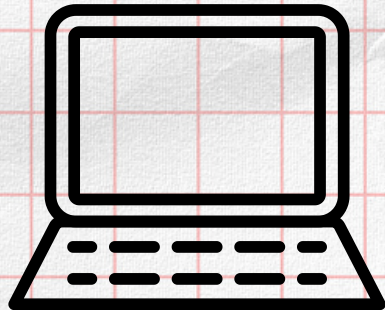
ADDITIONAL RESOURCES



Watch

Watch [Lunch Line, a documentary from 2010 about the school lunch system](#)

[Watch Valerie Segrest's TEDx talk about food sovereignty](#)



Explore

[Learn more about food sovereignty from the Native American Food Sovereignty Alliance](#)

[Get involved with the Good Food Purchasing campaign in your city or town](#)



Listen

[Listen to the NPR Code Switch podcast episode on Priya Fielding-Singh's "How the Other Half Eats"](#)

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