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OFFICE OF THE DEPUTY SUPERINTENDENT OF OPERATIONS

August 13, 2026

TO: The Honorable Ken Kuraya
Chairperson, Finance and Infrastructure Committee

FROM: Jesse Souki
Deputy Superintendent of Operations

SUBJECT: Update on the State's Goal of 30% of School Meals Consisting of Locally Sourced Products (section 302A-405.6, Hawaii Revised Statutes)

UPDATE

The attached presentation highlights the Hawaiʻi State Department of Education's update on the State's goal of sourcing 30% local products for school meals and progress on the first regional kitchen.

JS:at
Attachment

c: Office of Campus Operations and Support

HAWAIʻI STATE

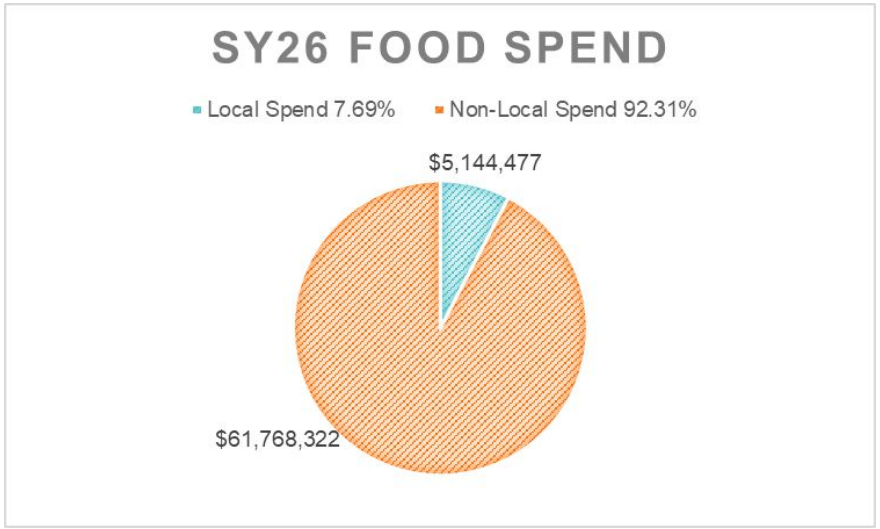
Department of Education

Update on the State's goal of 30% of school meals consisting of locally sourced products (section 302A-405.6, HRS)

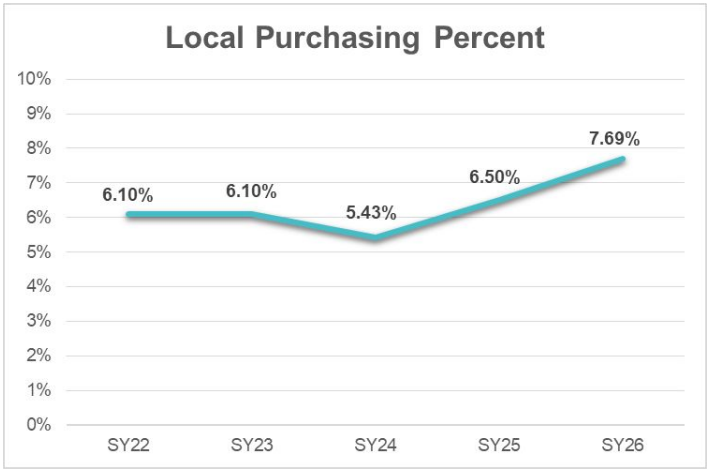
Hawaiʻi State Board of Education
Finance and Infrastructure Committee Meeting
August 13, 2026

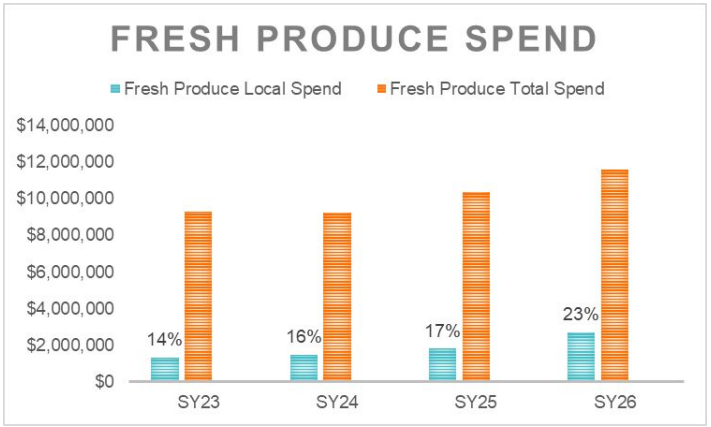
Sean Tajima, *Assistant Superintendent, Office of Campus Operations and Support*
Anneliese Tanner, *School Food Program Administrator*

SY26 Local Purchasing



Total Food Spend $66,912,799





* Preliminary numbers ahead of formal report; numbers subject to change; percentages are rounded.

Multi-pronged Strategy

1. Menu development and training
2. Re-examine procurement
3. Regional kitchens



A locally sourced meal with pineapple, salad, and an ulu kalua wrap.

Strategy 1: Menu Development

SY26 Menus

- More than half the menu were new entrees
- Optional salads and special menu days
- Cucumbers replaced celery midyear
- Focused on citrus and lettuce midyear

SY27 Menus

- Entree choices
  - One animal protein, one plant protein
  - Daily salad
- Bok choy replaces imported broccoli
- Local juice pilot
- Ahi pilot Maui and Farrington, Kaiser, Kalani Complex January-June



Banana sheet pancake at Kāneʻohe Elementary. Item is on the regional kitchen menu.

Strategy 1: Training

Training Coordinator hired for all of School Food Services Branch to coordinate onboarding, skill building, and annual training for all food service staff.

Culinary Institute of America (CIA) provided culinary training to a second cohort this spring. Third cohort, including neighbor islands, to begin in SY27.

Planning cohorts for SY28 and SY29.



First cohort of CIA culinary training.

Strategy 2: Re-examine Procurement

- Produce Invitation for Bids
- Procurement by product
- Five Manini Connections
- Three Garden to Cafe
- Commitment from producers distributors

SY26

  - Farm to Market gathering
  - Produce distributors reporting monthly

SY27

  - Fresh pineapple on Oahu
  - All citrus, cucumber, lettuce local statewide
  - Pork for neighbor islands
  - Beef from neighbor islands on neighbor islands
  - Focus on apple bananas and cabbage



Poi, pineapple and kalo parfaits at Waikiki Elementary

Strategy 3: Regional Kitchen

Facilities and First Finishing Kitchens

- Regional Kitchen construction — **On Track**
- Phase I finishing kitchen assessments — **Complete**
- Renovation planning with Facilities Development Branch — **In Progress**
- Commissioning coordination — **In Progress**



Aerial imagery captured on July 15, 2026.

Strategy 3: Regional Kitchen

Workforce Planning

- Phase I staffing model — **Complete**
- Organizational structure — **Complete**
- Position development — **In Progress**
- Training plan — **In Progress**



Pālolo Elementary's Mele Matalona, left, and Wendell Tom, right, prepare Thanksgiving meal.

Strategy 3: Regional Kitchen

Menu, Procurement, and Operational Planning

- Menu framework — **In Progress**
- Commodity forecasting — **In Progress**
- Equipment procurement — **In Progress**
- Standard Operating Procedures — **In Progress**



Upcoming Work

- Rolling out eTrition menu planning, ordering, and inventory software SY26 October-April
- Piloting dashboards and food budgets with schools
- Strategic and tactical plan
- Complete procurement for equipment, smallwares, supplies, and delivery.
- Finalize menu, production schedules, commodity forecasts, and local product integration.
- Develop staff training, commissioning support, and campus rollout communication plan.
- Continue planning for long-term statewide expansion of the Regional Kitchen model.

Background photo: Momilani Elementary students eating local ʻuala (sweet potato) bread for breakfast.