



A Better Chicken for Portland Public Schools

We're collaborating with school districts, food producers and government to improve the standard of U.S. poultry production and put a better chicken on kids' school plates!

Using Our Dollars to Support Health—From Farm to Fork

Most poultry production in this country relies heavily on the overuse of antibiotics. This overuse of antibiotics is recognized as a public health hazard, as it leads to antibiotic resistance, which renders many essential medicines ineffective when we and our kids need it the most.

PORTLAND PUBLIC SCHOOLS is using our purchasing dollars to support responsible antibiotic use in poultry production. Responsible antibiotic use helps protect medically important drugs and promotes better animal husbandry. Medical experts tell us that we need to significantly reduce our use of antibiotics, including in animal agriculture, to address the growing health threat from antibiotic resistant bacterial infections.



*We are proud our district spent over **\$27,720** on chicken raised with the responsible use of antibiotics.*

We continue to reduce spending on conventional chicken and increase spending on responsible use chicken.

Portland Public Schools is a member of School Food Focus, the national collaborative that ignites change in our food system by working on both the demand and supply sides of school food. Together, we're changing the way school food is produced and purchased so that every child in the U.S. — regardless of income or race — has access to delicious, nutritious school meals. Learn more at schoolfoodfocus.org

DID YOU KNOW?

Chicken is the #1 protein served in schools. In fact, every year schools spend \$1 billion dollars on poultry. We are committed to spending these public dollars wisely.

Whole Muscle is Better for our Kids

Whole muscle chicken is a way we can guarantee our kids are eating the good stuff – not a highly processed product with lots of unwanted ingredients. By serving whole muscle poultry our own chefs get to decide what we use to flavor the chicken we serve our kids – only nutritious and delicious ingredients.



52% of our chicken servings were whole muscle products.

*All data is from school year 2014-15