



Tony Geraci, Executive Director of Nutrition Services, Shelby County Schools, Memphis, TN

A native of New Orleans, Mr. Geraci is a nationally known chef, food service coordinator and innovator in the push to change the way American children eat at school.

When Mr. Geraci began working with the Baltimore school system as the top chef in 2008, he partnered with local farmers and philanthropists to overhaul the Baltimore school meals program. Turning an abandoned 33-acre lot into the Great Kids Farm, he used the site as a teaching space and learning laboratory for urban gardens. His work in Baltimore is the focus of the documentary film, *Cafeteria Man*, where he curates the efforts in Baltimore to make healthy, nutritious meals available to the children of the city through farm to school, meatless Mondays, and nutrition training programs.

Now, as Executive Director of the Shelby County Schools Nutrition Services in Memphis, TN, Mr. Geraci provides over 200,000 meals a day to over 110,000 students. He has created another farm to school program, serves breakfast, lunch and At Risk Supper Meals and has more than doubled the participation in the City's Breakfast in the Classroom (BIC) program. Tony works to make all meals healthy and nutritious and available to all children in the district free of charge. Utilizing innovative programs such as Memphis Mondays, Try Something new Tuesdays and Farm Fresh Fridays as well as nutrition training programs, the reach and effects of the school food nutrition program are extended.

Mr. Geraci is a member of first lady Michelle Obama's "Let's Move" initiative and in 2012 Mr. Geraci was named in Food Service Director Magazine's as one of the 20 Most Influential Food Service Directors in the country.