

School Food Innovator Series Spotlight on Farm to School

November 30, 2022

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Program Manager
Center for Ecoliteracy

Abby Halperin

Policy and Grants Manager
Center for Ecoliteracy

Liz Carlton

Program Coordinator
Center for Ecoliteracy



**CENTER FOR
ECOLITERACY**

**CALIFORNIA FOOD
FOR CALIFORNIA KIDS***

School Food Innovator Series Spotlight on Farm to School

November 30, 2022

Amy Garfinkel

Farm to School Network Lead
CDFA Office of Farm to Fork

Moises Plascencia

Farm to School Coordinator
Santa Ana Unified School District

Janelle Manzano

Farm to School Program Specialist
San Diego Unified School District

Erin Primer

Food & Nutrition Services Director
San Luis Coastal Unified School District



**CENTER FOR
ECOLITERACY**

**CALIFORNIA FOOD
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CALIFORNIA FOOD FOR CALIFORNIA KIDS[®]

California Food for California Kids is an initiative of the Center for Ecoliteracy



Agenda

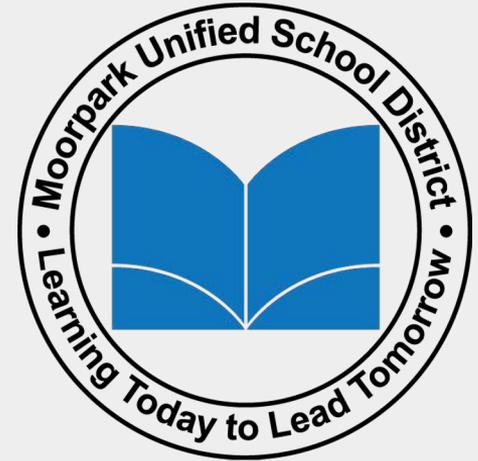
- Welcome New Network Members
- District Spotlights: Farm to School Programming
- Policy Update
- Guest Speakers
- Breakout Sessions
- Presenter Q+A, Group Discussion
- Resources

Welcome to our New
California Food for California Kids
Network Members!

Moorpark Unified School District

Orlando Orozco
Director of Child Nutrition

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Snowline Joint Unified School District

Toni Chaffee
Director of Nutrition Services

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Los Gatos Union School District

Kerry Billner
Director of Food Services

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Bellevue Union School District

Lynn Wong
Food Service Program
Manager

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Pacific Grove Unified School District

Stephanie Lip
School Nutrition Director

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Templeton Unified School District

Lindsay Harrod
Director of Nutritional Services

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Fremont Union High School District

Divya Puri
District Food Service Manager

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Mountain View Whisman School District

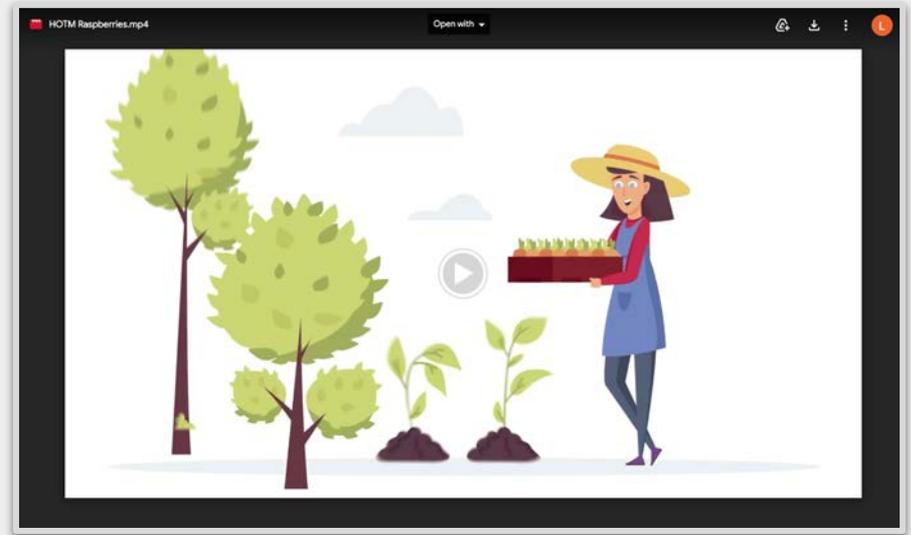
Debbie Austin
Director, Food and Nutrition
Services

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District Spotlights: Farm to School Programming

Fort Bragg Unified School District



Pilar Gray, Director of Nutrition Services

Tahoe-Truckee Unified School District



TASTE TEST NOV. 15, 16 & 17

HARVEST OF THE MONTH
November

BEETS

Beets provide Riboflavin. Riboflavin is also called vitamin B2. It is important for building healthy red blood cells.

ttusdfood · Follow
Tahoe Truckee Unified School District

ttusdfood Harvest of the Month =Beets! Check out organic beets, served up Wednesday at lunch #ttusdpride #beets #chefs #harvestofthemonth #veggies #nutrition #iaketahoe #truckee #tahoetruckee #farmtoschool #comejoinus #roastedveggies #snow
2w

19 likes
NOVEMBER 11

Add a comment... Post



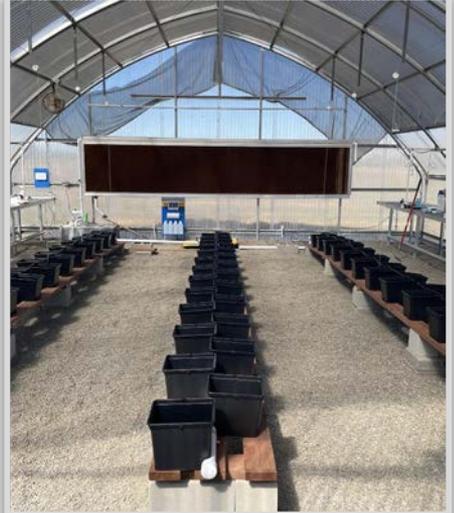
Kat Soltanmorad, Director of Food & Nutrition Services

Vista Unified School District



Jamie Phillips, Director of Child Nutrition Services

Morgan Hill Unified School District



Michael Jochner, Director of Student Nutrition

Elk Grove Unified School District



FROM SEED TO SALAD!

**JOIN US TOMORROW AND ENJOY OUR FRESHLY HARVESTED LETTUCE
AS A SIDE SALAD WITH YOUR LUNCH**

Michelle Drake, Director of Food & Nutrition Services

Upland Unified School District



Ksenia Glenn, Director of Student Nutrition
Cassidy Furnari, Farm to School Manager

Policy Update

State Funding for Farm to School

- \$600M - Kitchen Infrastructure and Training (Opt-in by Dec 9!)
 - ~\$100M base grants (\$100,000 /district)
 - ~\$250M based on Oct 2021 participation
 - ~\$250M for districts who commit to at least 40% scratch cooked on site meals
- \$60M - CDFA Farm to School Grant Funding (Spring 2023)
- \$100M - School Food Procurement Practices (Spring 2023)

USDA Funding for Farm to School

- \$12M - USDA Farm to School Grants
Proposals Due January 6, 2023
- \$23M - USDA Local Foods in Schools
California Funding, Early 2023

Your Policy Priorities

Guest Speakers

Amy Garfinkel

Farm to School Network Lead
CDFA Office of Farm to Fork

CA FARM TO SCHOOL PROGRAM

Exciting Updates!

2022 CA F2S INCUBATOR GRANT PROGRAM

\$25.5 million awarded to 120 F2S projects across CA.
Congratulations to the grantees!

\$60 million in the state budget for a third round of funding in 2023. Stay tuned!

learn more at
cdfa.ca.gov/caf2sgrant



CA FARM TO SCHOOL NETWORK

16 regional farm to school staff to join the CDFA Farm to School Team!

Eight regional farm to school network leads

Eight regional producer engagement specialists

connect with us
cafarmtoschool@cdfa.ca.gov

Janelle Manzano

Farm to School Program Specialist
San Diego Unified School District

SDUSD

Farm to School Programs

Janelle Manzano, MPH
Farm to School Program Specialist



Healthy food.
Successful students.
Food & Nutrition Services

Food & Nutrition Services

- **Second largest** school district in California
- We serve over **200 sites** in San Diego
- **60%** of our students qualify for free or reduced priced meals
- Each **day**, we serve:
 - 43,000 Breakfasts
 - 65,000 Lunches
 - 2,400 Snacks
 - 18,000 Suppers
 - **128,400 total**
- **Over 22 million meals per year**

*Note: This represents pre COVID data



Our Team

- ~1000 Food Service team members
- 2 Dietitians
 - Develop menus
 - Accommodate special diets
- Core Culinary Team
 - Develop recipes and train staff to cook freshly prepared meals!
- Currently...
 - Re-introduced BYO Bars
 - Rolling out a Plant Based Taco (Lentils, Ground Pro)



Farm to School



CORE ELEMENTS OF **FARM to SCHOOL**



SDUSD Farm to School Background

Started in 2010 and focuses on:

- **Local Procurement**
 - Harvest of the Month, CA Thursdays, CA Food for CA Kids
- **Nutrition Education & Promotion**
 - K-12 general nutrition, food waste and food systems, etc.
 - Community presentations
- **School Garden Programs**
 - Garden to Café, Café to Compost, Youth Garden Stand
 - General support



Nutrition Ed Resources for Teachers

- No Cook Cooking Carts
- HOTM Classroom Taste Kits
 - CDFA F2S Grant 2021



Taste Testings

Cafeteria

- Harvest of the Month
- Other samples include:
 - manager's specials, new menu items, low participation items, salads, etc



Taste Testings

Classroom

- HOTM Taste Kits and Cooking Carts
- **Partner with different teachers** to incorporate menu items into their lessons
 - Culinary, Life Skills, Health Education, P.E., STEAM Department, etc.



Taste Testings

School Garden

- **Partner with school garden organizations and educators** to incorporate HOTM into their lessons
 - Sage Garden Project, Leah's Pantry, FoodCorps, etc.



School Garden Programs

- Garden to Café
- Café to Compost
- Youth Garden Stand



CDFA F2S Grant 2021

Began last SY:

- HOTM Taste Kit Program
- New HOTM Produce
 - pluots, green grapes... we're hoping to add a HOTM vegetable!
- Increase tasting events and partnerships

Starting this SY:

- Procurement of Garden to Cafeteria produce
- F2S Themed Family BBQ
- Increase F2S Team thru FoodCorps & SD State

My students loved the suspense of learning the new fruit each month

Teachers

My students were totally engaged in the lessons and enjoyed talking about Harvest of the Month fruit at lunch. They were able to make connections.

Overheard the students who tried the HOTM tell students who did not that the fruit was really good or delicious. It was a nice educational time. to introduce students with actual fruit(HOTitem). Students love to learn and taste the difference of the fruits. enjoyable time

Site Manager

CDFA F2S Grant 2021

- Enhance school garden programming in **Promise Zone School Sites** by partnering with local garden organizations
- Providing **field trip** opportunities
 - Local education farms
 - Sherman Elementary Garden Learning Center



Thank you!

jmanzano@sandi.net

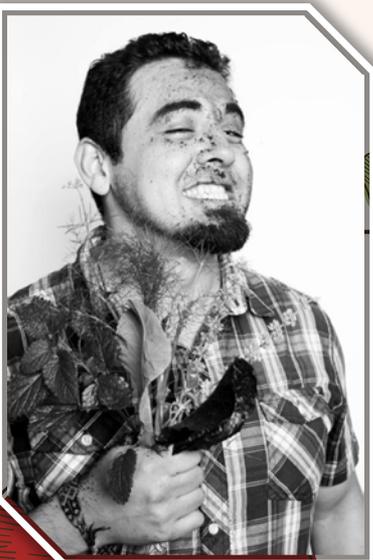
@sdfarmtoschool



Healthy food.
Successful students.
Food & Nutrition Services

Moises Plascencia

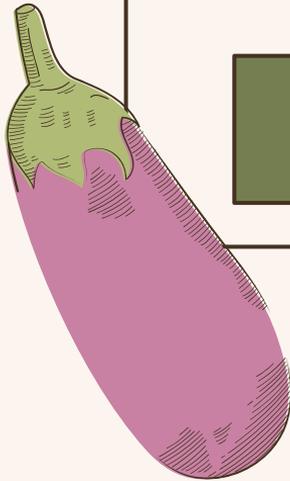
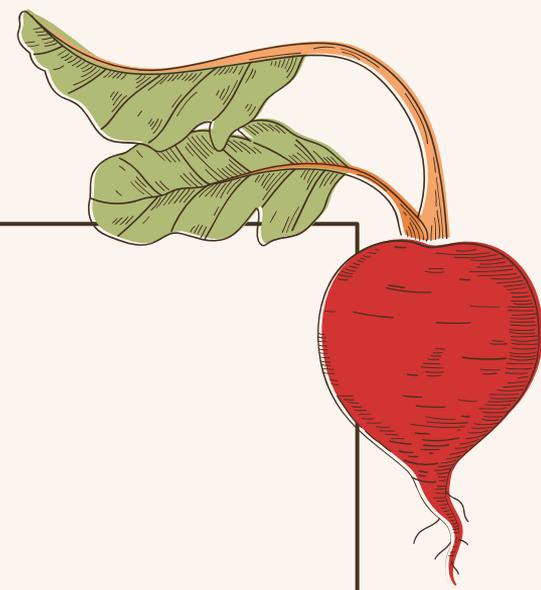
Farm to School Coordinator
Santa Ana Unified School District

The background features stylized illustrations of green leaves and red radishes. The leaves are positioned at the top and right, while the radishes are at the bottom and right. The entire scene is framed by a thin black border.

Farm to School Coordinator SAUSD

"The garden is the smallest parcel of the world and then it is the totality of the world."

Michel Foucault



45,000 meals

Thousands of opportunities for education, nutrition,
community, and transformation.





FARM TO SCHOOL AT SAUSD



PROCUREMENT

- 2 Farms
- Citrus, Avocado, and Persimmon farmer
- BIPOC Farmers
- 28,000 pounds of food.

SCHOOL GARDENS

- Developing and working with existing school gardens.
- Farm tours
- Curriculum for garden based education.
 - History
 - Ethnic studies
 - Science

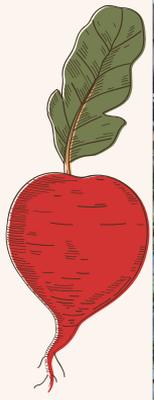
EDUCATION AND ADVOCACY

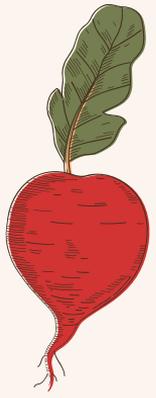
- Connecting with School Gardens to build link of farm fresh foods.
- Climate change advocacy and education.
- Partnering with institutions
 - UCANR
 - UACRE





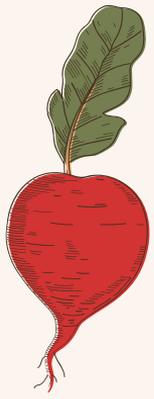


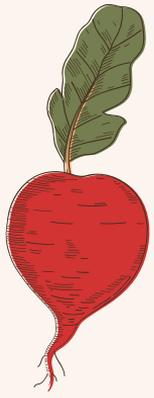












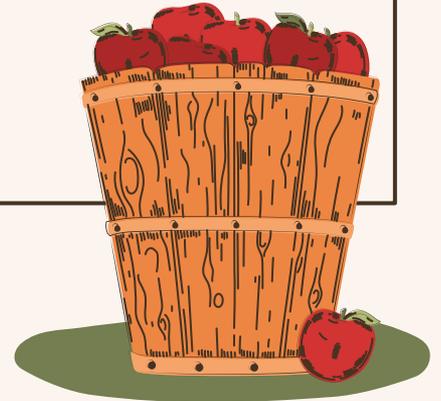
“We owe it to ourselves and to the next generation to conserve the environment so that we can bequeath our children a sustainable world that benefits all.”

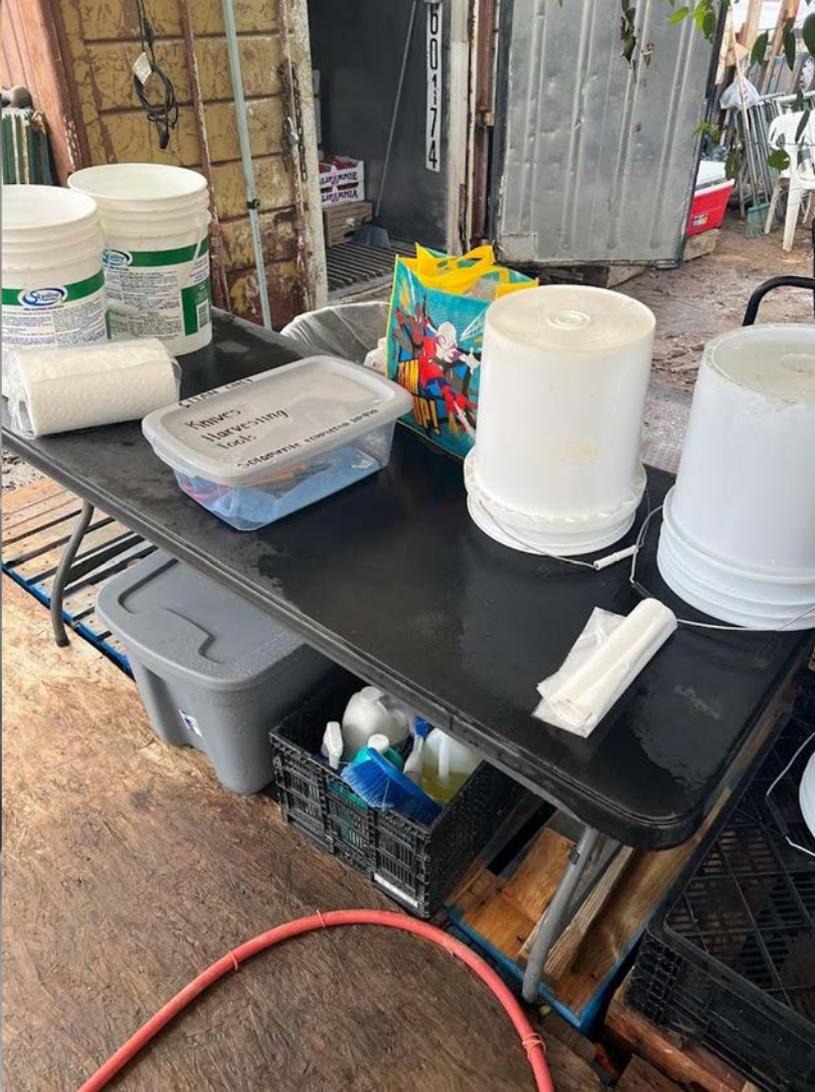
-Wangari Maathai



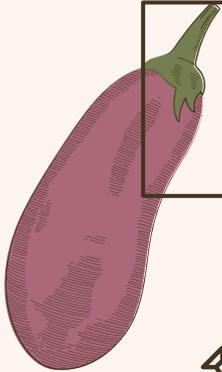


SAUSD's Good Agricultural Practices (GAPs) Requirements









SAUSD's Good Agricultural Practices (GAPs) Requirements



Clean Water

- Source of water.
- Water protected from contamination.



Clean Soil

- Pest managements and chemicals.
 - Wild and domestic animal.
 - Composting areas clearly managed and demarcated.
- 



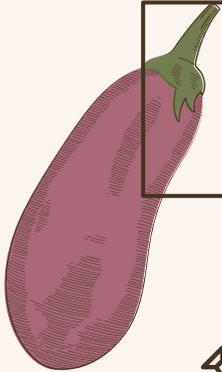
Clean Hands

- Safety procedures for workers.
- Available bathrooms
- Workers hygiene.
- Washing hands and wearing gloves.



Clean Surfaces

- Stainless steel cleaning area.
 - Policy and procedure for handling foods set.
- 



Major SAUSD's Good Agricultural Practices (GAPs) Requirements



Record Keeping

- Worker food safety training program.
- Cleaning schedule for equipment.
- Documentation of soil management.
- Documentation of pest management.
- Documentation of contamination.



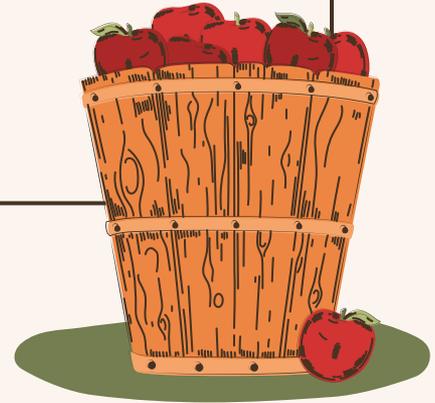
Crisis Management

- Effects of climate change.
- Flooding or natural disaster policy and procedures.



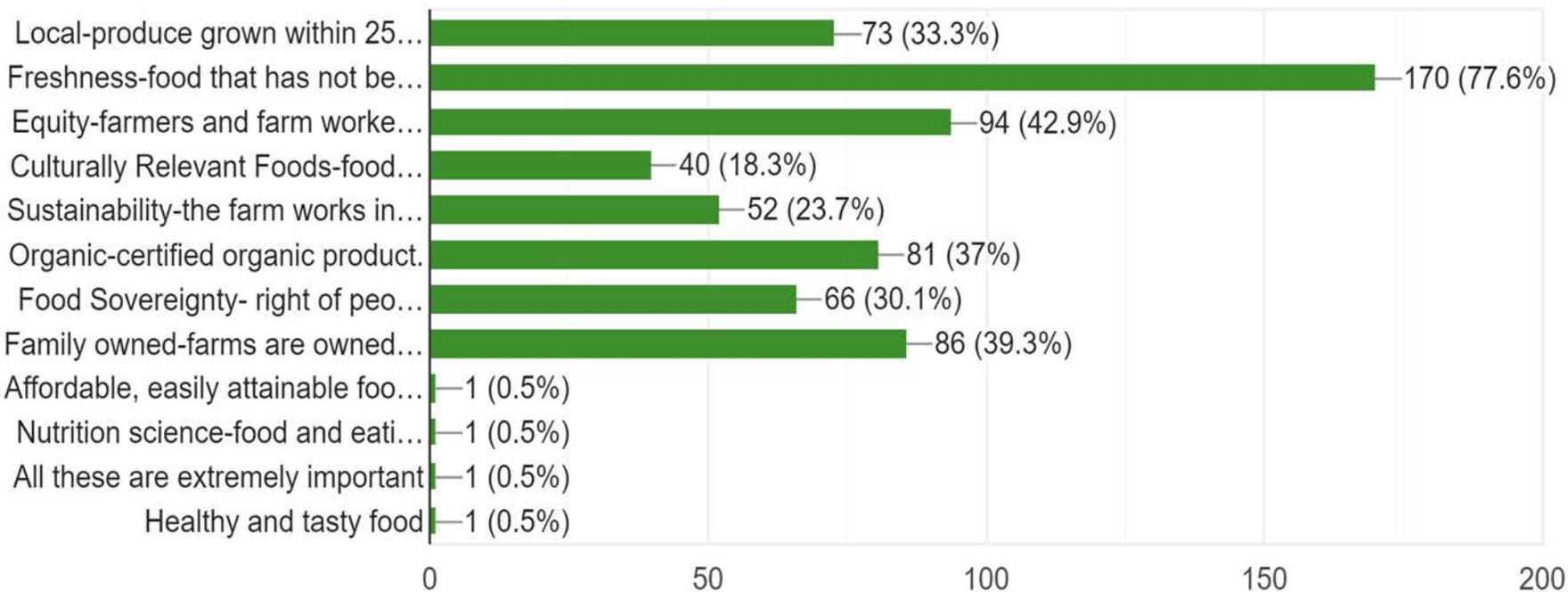


COMMUNITY VISION



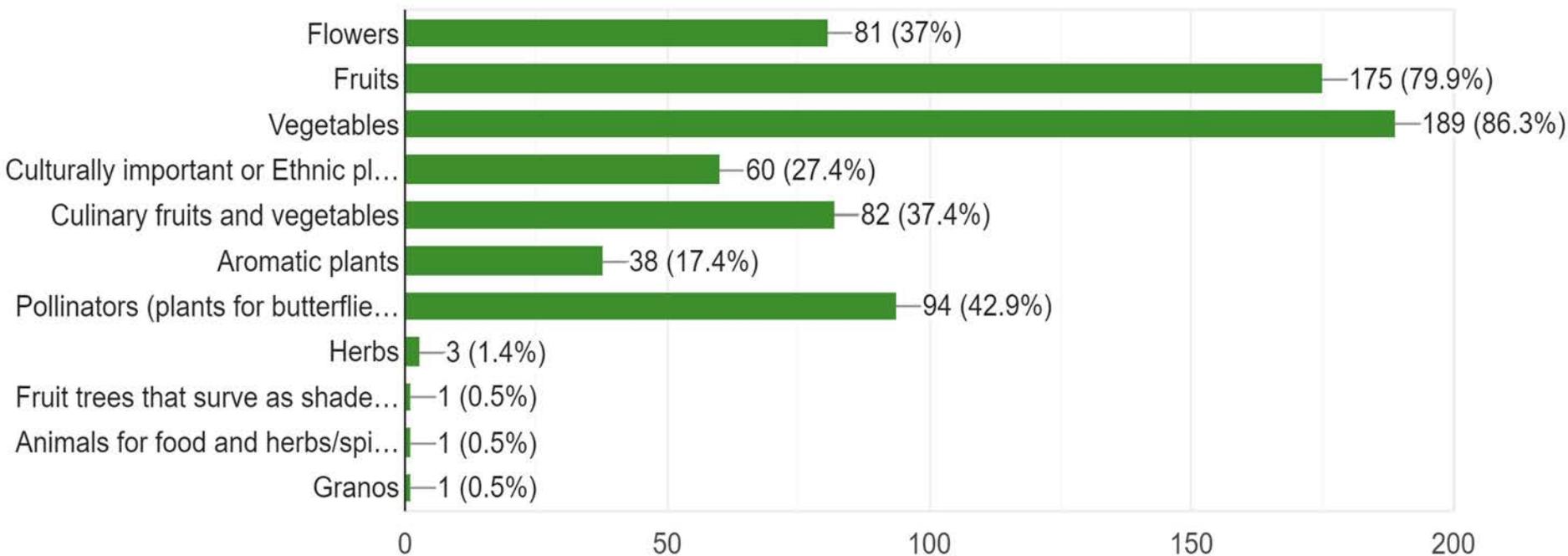
The Farm to School program will be sourcing fruits and vegetables from local sources. Which of the following choices do you think are the three most important for the procurement of fruits and vegetables?

219 responses



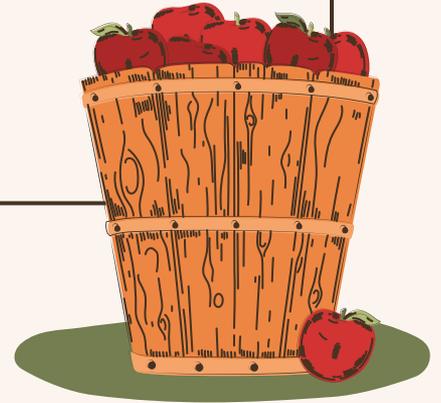
School gardens/farms are an important part of Farm to School programs. It help our students make connections. Students see how flowers, fruits...ría ver crecer en los huertos/granjas escolares?

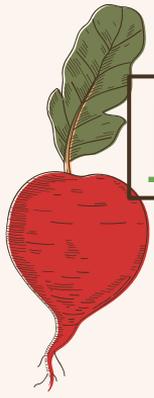
219 responses



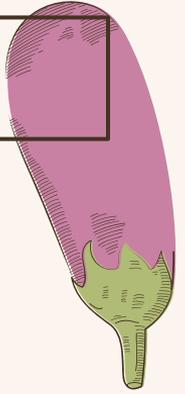


Logistics



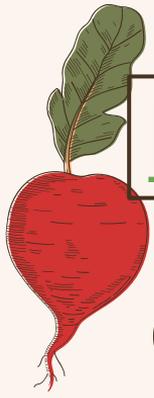


Logistical Timeline:

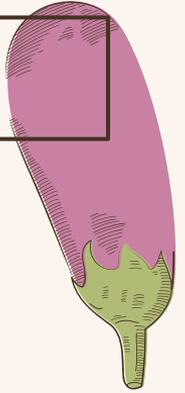


Sowing

- Gather ideas from stakeholder and identify department needs and logistical concerns.
- Connect with local farmers.
- Establish procedures for central kitchen and warehouse team.
- Identify farms and procurement process.
- Receive price quotes from local farmers.
- Initiating GAPs resource and support for local farms.



Logistical Timeline



Growing

- Establish priorities and bi-weekly seasonal selection of food .
- Menu planning with Registered Dietitians.
- Planning with Central Kitchen Staff
- Promote a local growers urban grower hub.

MEASUREMENTS OF SUCCESS



Measurement 1

Amount of local minimally processed delicious, nutritious, and culturally appropriate foods consumed to students and staff.



Measurement 2

Number of community of farmers supporting FARM2SAUSD.



Measurement 3

Number of educational and advocacy workshops, events, and attendees utilizing community spaces, at school and community gardens in SAUSD and City of Santa Ana joint use sites.

Measurement 4

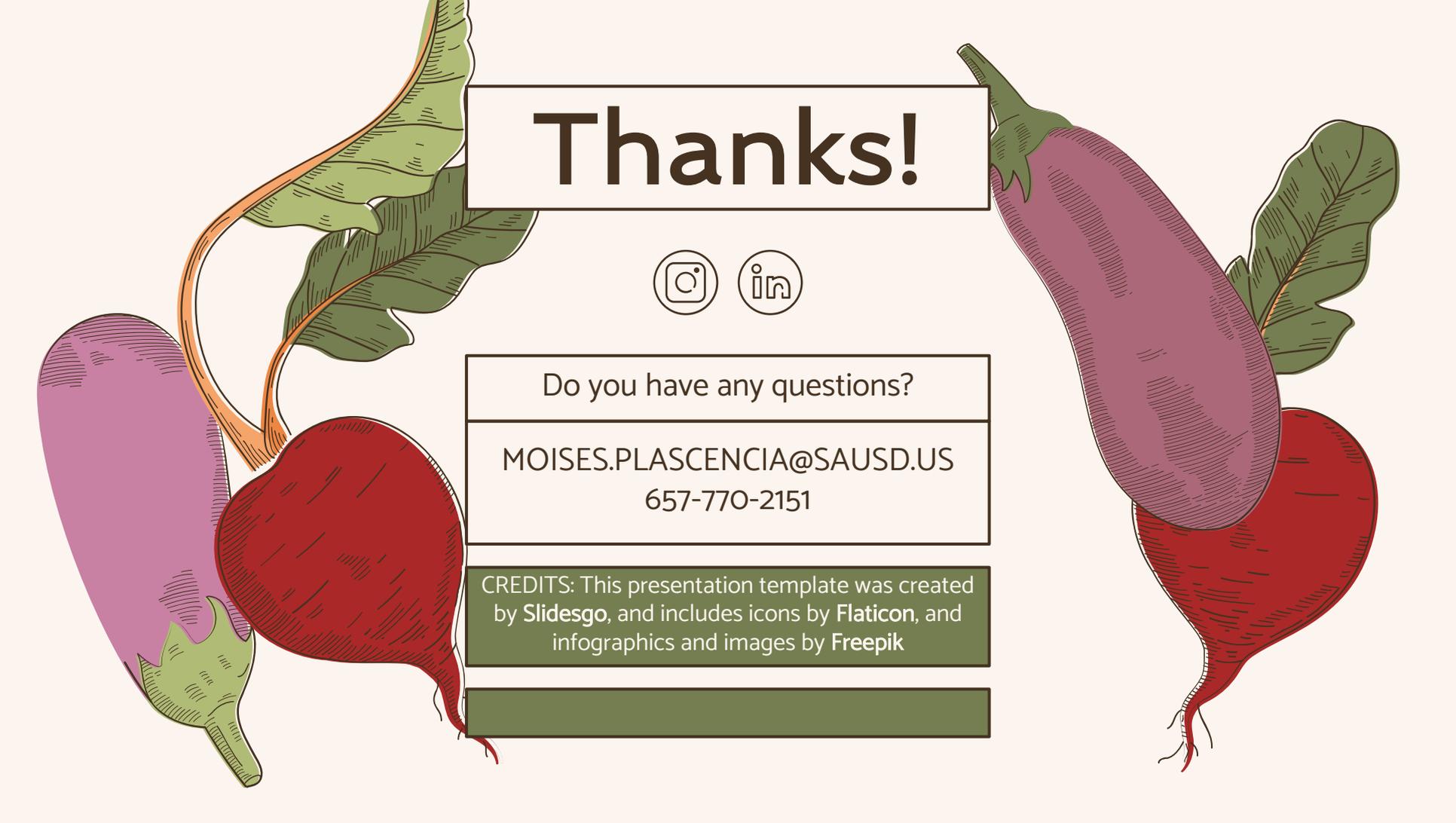
Carbon reduction through composting and food miles travelled as a result of FARM2SAUSD using EPA WARM model



Measurement 5

Satisfaction of farms, staff, and students of their experience with FARM2SAUSD gathered through survey data.





Thanks!



Do you have any questions?

MOISES.PLASCENCIA@SAUSD.US
657-770-2151

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Erin Primer

Food & Nutrition Services Director
San Luis Coastal Unified School District

Local Foods In Schools

Excellence Starts with Good Ingredients

November 30, 2022

Erin Primer

Director Food & Nutrition Services

San Luis Coastal Unified School District



244,676 lbs

Total Pounds of Produce Served During School Year 2020-21

Mix of DoD Fresh, Distributor, Direct Farm Purchases

About 20% sourced directly from local farms within SLO County.

Why is LOCAL so important?

Delicious Tasting Fresh Foods!

Increased Perception of Value

Impact on Local Economy & Parents/Families

Building Respect Into Our Food System

Fun Food Experiences

Connecting with Where Food Comes From



What LOCAL looks like





WHERE DID YOUR LUNCH COME FROM?!



Here's a hint: farmers right here in SLO County!

LARDER MEAT CO.

Owner Jensen works with SLO County ranchers to get fresh, humanely-raised chicken, pork, and beef delivered directly to customers!



TODAY'S BEEF SHORT RIBS ARE FROM LARDER MEAT CO.!

CITY FARM SLO

Farmer Shane, Director Kayla and their team grow fruits & veggies using organic & regenerative practices. The farm offers field trips, workshops, and educational programs to SLO County students & families!



TODAY'S BROCCOLI IS FROM CITY FARM SLO!

LAGUNA MIDDLE SCHOOL SCHOOL GARDEN

Staff and students work together to raise and harvest veggies and herbs right on campus! Learn more from the Laguna Middle School Garden Club!



TODAY'S VEGGIE MEDLEY IS FROM LAGUNA MIDDLE SCHOOL'S SCHOOL GARDEN!

Teriyaki Beef Short Ribs over Veggie Garlic Rice



Made with local Hearst Ranch Beef!

How to make LOCAL work

Define your food values & geographic preference.

Meet local farmers/food businesses.

Menu Seasonally.

Pick an item to feature/start with.

Tell the STORY of how it got to the plate.

Embrace unique/funky finds!

Have fun!

Local Kiwanos &
Drive Thru
Taste Testing!



Locally Grown Avocados
from Dragon Spring Farm



Local Food Success!

Make it your own & find what works for you!

Network, Ask, and Learn about seasonal produce offerings in your area!

Have fun with Nutrition Education to engage student customers!

*UNIVERSAL FREE MEALS *(more funding, more participation, better produce opportunities!)*



*School food has the opportunity for a rebirth!
We can intentionally shape the types of foods we want to buy
and make while supporting our local farms and food business
so that ALL our children have access to REAL, HEALTHY,
DELICIOUS, and NUTRITIOUS foods at school!*

@SLCUSDfood



Breakout Sessions

Breakout Discussion (1/2)

CDFA 2022 Farm to School Incubator Grant Program is now closed and projects have been awarded to begin April 2023. CDFA invested \$25.5 million in funding for 120 farm to school projects across the state.

1. Did you apply?
2. Were you awarded?
3. What is a key activity you're most excited to implement during this grant?
4. If you weren't awarded, what would you like to get funding for?

Breakout Discussion (2/2)

Most successful farm to school projects require multiple departments and partnerships to connect the cafeteria to the classroom and the farmers.

1. Who do you already partner with to do some kind of farm to school activity?
2. Do you work with a teacher, custodians, PTA lead, or local food pantry?
3. Do you lead most of the farm to school projects from the nutrition services, or do you support education services in leading projects, such as teaching in school gardens?

Presenter Q+A
Group Discussion

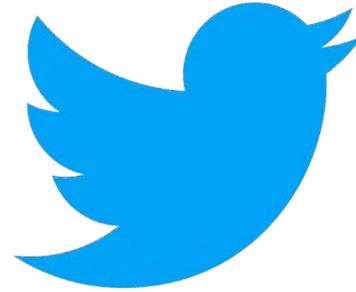
Resources

- CEL: [Join the California Food for California Kids Network](#)
- CEL: [Fresh from California Menu Planning Support Sessions](#)
- CDFA: [Farm to School Network: Community of Practice #5](#)
Thursday, December 15, 2022 @ 1:30 p.m. PT
- CAFF: [Bid Generator](#) and [California School District Produce Procurement Guide](#)
- LunchAssist: [Procurement Review Workshop](#)
- EatREAL: [Plant Based Meals Guide](#)
- FoodCorps: [Food Operators & Leaders of Color in Schools Network](#)

Thank you!



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