School Food Innovator Series
Spotlight on Farm to School

November 30, 2022

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School Food Innovator Series
Spotlight on Farm to School

November 30, 2022

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CENTER FOR ECOLITERACY
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
Snowline Joint Unified School District

Toni Chaffee
Director of Nutrition Services
Bellevue Union School District
Lynn Wong
Food Service Program Manager
Templeton Unified School District

Lindsay Harrod
Director of Nutritional Services
District Spotlights:
Farm to School Programming
Fort Bragg Unified School District

Pilar Gray, Director of Nutrition Services
Tahoe-Truckee Unified School District

Kat Soltanmorad, Director of Food & Nutrition Services
Morgan Hill Unified School District

Michael Jochner, Director of Student Nutrition
Elk Grove Unified School District

Michelle Drake, Director of Food & Nutrition Services
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
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
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 Education

- Presentations offered for students K-12
  - Topics include: Go Grow Glow foods, Eat the Rainbow, Food Systems, etc.
  - Assemblies, classroom, & virtual
- Districtwide monthly 15-min nutrition class on Zoom
- Presentations for community
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

Farm to School Impact SY 21-22
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!

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Moises Plascencia

Farm to School Coordinator
Santa Ana Unified School District
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 para el abastecimiento de frutas y verduras?

219 responses

- Local-produce grown within 25 miles: 73 (33.3%)
- Freshness—food that has not been sitting on a shelf too long: 170 (77.6%)
- Equity—farmers and farm workers are fairly compensated: 94 (42.9%)
- Culturally Relevant Foods—food that is appropriate to local cultures: 40 (18.3%)
- Sustainability—the farm works in harmony with the environment: 52 (23.7%)
- Organic—certified organic products: 81 (37%)
- Food Sovereignty—Right of people to food: 66 (30.1%)
- Family owned—farms are owned and operated locally: 86 (39.3%)
- Affordable, easily attainable food: 1 (0.5%)
- Nutrition science—food and eating patterns improve health: 1 (0.5%)
- All these are extremely important: 1 (0.5%)
- Healthy and tasty food: 1 (0.5%)
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

- Flowers: 81 (37%)
- Fruits: 175 (79.9%)
- Vegetables: 189 (86.3%)
- Culturally important or Ethnic plants: 60 (27.4%)
- Culinary fruits and vegetables: 82 (37.4%)
- Aromatic plants: 38 (17.4%)
- Pollinators (plants for butterfly, etc.): 94 (42.9%)
- Herbs: 3 (1.4%)
- Fruit trees that serve as shade: 1 (0.5%)
- Animals for food and herbs/spices: 1 (0.5%)
- Granos: 1 (0.5%)
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?

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CREDITS: This presentation template was created by Slidesgo, and includes icons by Flaticon, and infographics and images by Freepik
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!
Impact on Local Economy & Parents/Families
Fun Food Experiences

Increased Perception of Value
Building Respect Into Our Food System
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!

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!

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 BROCCOLI IS FROM CITY FARM SLO!

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

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?
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!

@centerforecoliteracy
@Ecoliteracy

@center_for_ecoliteracy
@center-for-ecoliteracy