



Agenda



2016 SE Farm to School Conference

7:30-8:00am	Registration
8:00-9:00am	Breakfast and keynote
9:15-10:45am	Workshops block one: Choose from six sessions
11:00-12:30pm	Workshops block two: Choose from six sessions
12:30-2:00pm	Lunch
2:15-3:45pm	Workshops block three: Choose from six sessions
4:00-4:45pm	State meetings and resource sharing

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Visit Growing Minds online for farm to school lesson plans, recipes, books, and lots of other resources to make implementing your farm to school program a breeze!

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ASAP

306 West Haywood St.
Asheville, NC 28801

828-236-1282 • Fax: 828-236-1280
www.asapconnections.org
www.appalachiangrown.org

Workshop Times & Locations



2016 SE Farm to School Conference

8:00-9:00 am: Breakfast, welcome, and keynote						
	Getting Started	Health and Community	School Gardens	Cafeteria Connections	Messaging and Communications	Farm to ECE
Workshop Block ONE 9:15-10:45 am	How to Grow a Farm to School Program	Racial Equity in Farm to School	Radishes: From Farm to Fork to Fermentation	Cafeteria to Classroom	National Farm to School Month	From Chicken Nuggets to Chef Salad
Workshop Block TWO 11:00-12:30 pm	How School Food Works	Chefs as Community Advocates	Growing Safe Gardens	Two Chefs, a Farmer, and a School District	Creating the Optimal Taste Test Experience	From Concept to Reality: How to Collaborate and Bring your Garden to FRUITion!
12:30-2:00 pm: Local food lunch, networking, KY Jr. Iron Chef cooking demo						
Workshop Block THREE 2:15-3:45 pm	Lightning Talks	Partnering for an Amazing Farm to School Program	Creating an Outdoor Classroom: School Gardening 101	School to Farm	Advocacy, Sustainability, and Real Engagement	Connecting Farmers and Childcare
4:00-4:45 pm: State meetings and resource sharing (See page 7 for details including room assignments)						

Workshops are filled on a first-come, first-seated basis. There is almost always room for everyone interested in each session. If you arrive to a room close to or after start time and a room is full, please have a backup session in mind.



Workshop Descriptions



2016 SE Farm to School Conference

Early Morning Session: 9:15-10:45 am

How to Grow a Farm to School Program (beginner)

Room 102A

Todd Bedenbaugh, District 5 of Lexington and Richland Counties, SC
Amy Weaver, SC Department of Health and Environmental Control
Donnie Chavis, Florence School District 1, SC

During this panel session, participants will learn how three SC farm to school leaders have successfully implemented district-level farm to school practices, including but not limited to, school gardens, local procurement, and curriculum integration. The presenters represent programs ranging from beginning to established programs, and the session will be moderated by the statewide farm to institution director. Each of the three panel members will not only present their success stories, but share lessons learned for the benefit of schools looking to begin farm to school programs. Topic areas such as funding and community involvement will also be addressed in the panel discussion.

Racial Equity in Farm to School (intermediate)

Room 102B

Tessa Thraves, CEFS, NC
Bevelyn Ukah, CEFS, NC

This workshop will explore how structural racism shows up in the intersection of food systems and schools, what work is currently being done around structural racism in schools, and tactics and strategies for grounding our own individual farm to school work/programs in race equity.

Radishes: From Farm to Fork to Fermentation (beginner)

Room 101AB

Jodi Songer Reidel, Wakefield High School, NC

Learn about easy cultivation techniques for the garden or the classroom of one of the spiciest, nutritious, and delicious roots on the planet- the radish. Learn about how to use an inquiry approach to cultivating this crop that includes rich principles of food sciences and embarks on an exploration of food preservation through fermentation.

Cafeteria to Classroom (beginner)

Room 103

Misty Friedman, Georgia Department of Agriculture
Rich Friedman, Jackson County Schools, GA

Through this workshop, participants will learn to use the unending farm to school resources available in the classroom to tie to what the students are actually seeing and eating in the school cafeteria. Participants will be given tools that will strengthen the tie of what they see on the school menu to what they are learning in the classroom. Shared lessons will include Cinco de Mayo Math, American Indian foods, and other classroom resources that will show the ties between the farm, the cafeteria, and the classroom!

National Farm to School Month (intermediate)

Room 100AB

Stephen Lush, South Jackson Elementary School, GA
Sumer Ladd, Food Corps, GA

Join seasoned farm to school educators in an interactive workshop designed to help plan, educate, and spread the word about National Farm to School Month in October. This session will be led by Stephen Lush, K-5 public school educator, and Sumer Ladd Food Corps Member currently working with Captain Planet Foundation. We will build on Georgia Organics Farm to School Month resources, and show how we implemented the ideas given. We hope that each attendee will leave with a strong game plan to implement NFSM at their school/district.

From Chicken Nuggets to Chef Salad (beginner)

Room 104AB

Cerise Bouchard, Growing Together Preschool, KY

In 2014 an initiative to improve the quality of food service at Growing Together Preschool, Inc. quickly morphed into the state's first farm to preschool program in the Commonwealth of Kentucky. In this session, Executive Director, Cerise Bouchard, will share the journey from chicken nuggets to chef salads. The presentation will explore the benefits, challenges, methods and solutions Growing Together Preschool used to make a significant culture change within a few years. Participants will develop a school wellness policy and a plan for incorporating Farm to ECE into the school's culture.

Workshop Descriptions



2016 SE Farm to School Conference

Late Morning Session: 11:00-12:30 pm

How School Food Works (beginner)

Room 102A

Kyla Gavlin, Buncombe County Schools, NC

Gain a foundational understanding of how school food works from an area School Nutrition Specialist. Learn about state and national regulations, nutrition standards, and how school nutrition budgets are allocated. Attendees will have the opportunity to ask questions and learn how to best work with their school cafeterias to implement local food activities.

Chefs as Community Advocates (intermediate)

Room 102B

William Dissen, The Market Place Restaurant, NC

Nick Wallace, Creativity Kitchen, MS

This panel discussion will feature to Southeast chefs who are working to improve the food in their communities. Both are alumni of the James Beard Foundation's Chefs Boot Camp for Policy & Change. Attendees will learn about their challenges and strategies and have the opportunity to ask questions.

Growing Safe Gardens (intermediate)

Room 101AB

Tracy Bates, NC Department of Public Instruction

Liz Driscoll, NC State University Cooperative Extension/4-H

The tart and juicy explosion of a cherry tomato, the satisfying crunch of a just dug carrot, or the buttery goodness of a fresh picked lettuce leaf are the reasons why we love to garden and why we love food. Fruit and vegetable gardens are spaces that can nurture kids to grow healthy and eat well. With common sense gardening practices, risks to the safety of the food we harvest and prepare can be minimized. Join us for a workshop that outlines the evidence based strategies to reduce food safety risks and protect our most vulnerable populations.

Two Chefs, a Farmer, and a School District (advanced)

Room 103

Dylan Nitzkowski, Spartanburg District 6, SC

This session will focus on three aspects. First, how Spartanburg School District 6 is procuring locally through their produce distributor and directly from farmers for their food service program and how this procurement falls within federal procurement guidelines. Second, how we are establishing a district farm to supply a lot of fresh produce to our cafeteria. And third, how our two chefs are able to integrate nutrition education into the cafeteria and make our food service program fun and appealing for our students.

Creating the Optimal Taste Test Experience (beginner)

Room 100AB

Beth Spratt, FL Department of Agriculture

Sherri Atwell, FL Department of Agriculture

Join the Florida Department of Agriculture and Consumer Services as we dive into learning more about creating positive experiences around trying new foods for children. How many times have we heard students say that they don't like something, knowing that they have never tried it? Our session will discuss the psychological effects and child behaviors around trying new foods and the importance of creating positive experiences around events such as taste testing, meal service and more!

How to Collaborate and Bring your Garden to FRUITion! (beginner)

Room 104AB

Wande Meadows, Little Ones Learning Center, GA

Shante Chaney, Food Corps, GA

Has an aspect of the farm to preschool movement been birthed within you? Don't know how to get started, how to rally support or what to do next? This interactive workshop will help you develop your own model as one program talks about how a swimming pool was re-purposed into a garden, gained statewide attention as Georgia's First Lady Sandra Deal visited the garden last fall. This workshop will highlight successes and pitfalls as well as how to leverage your resources and relationships to get your project started. This workshop will include attendee participation and a cooking demo that can be shared with children and/or parents as we continue to educate populations on farm to preschool.

Workshop Descriptions



2016 SE Farm to School Conference

Afternoon Session: 2:15-3:45 pm

Lightning Talks (beginner)

Room 102A

Various speakers, see following page for topics

This fast-paced session will feature five minute overviews of fifteen different farm to school programs from across the region, showcasing the wide variety of activities happening in the Southeast! Highlights include: Measuring the economic impact of F2S, GA's Golden Radish award, connecting F2ECE activities to early literacy, and many more.

Partnering for an Amazing Farm to School Program (intermediate)

Room 102B

Beverly Girard, Sarasota County Schools, FL

Malory Foster, University of Florida IFAS Extension

Learn how Sarasota County Schools have developed ambassadors for farm to school, both within the school district and in the greater community. Local chefs, health care professionals, school board members, local farmers, the local food bank, gardeners, Cooperative Extension - all are taking part in F2S, and making the long-term success of the program a priority in our community.

School Gardening 101 (beginner)

Room 101AB

Olivia Thompson, The College of Charleston, SC

Zachary Snipes, Clemson Extension, SC

Amy Dabbs, Clemson Extension, SC

This workshop will offer attendees the knowledge to start and sustain school gardens. Since 2013, we have trained over 200 teachers and installed over 100 school gardens across the state of South Carolina. We'll share lessons learned from this program, including innovative approaches that our interdisciplinary team has developed to overcome common school gardening obstacles such as poor soil, seasonality, and food safety concerns.

School to Farm (advanced)

Room 103

Becky Larson, Georgia Southern University

Krista Faircloth, Georgia Southern University

Brianna Dumas, Burke County School Nutrition, GA

This conference session will highlight how universities, schools, and farms can collaborate in farm to school and school to farm programs. Panelists will share their roles, challenges, successes, and resources to build these partnerships, advancing learning and sustainability in university students, and improving access to healthy meals and nutrition education for K-12 students.

Advocacy, Sustainability, and Real Engagement (intermediate)

Room 100AB

Laurie Stradley, Mission Health, NC

Tessa Thraves, CEFS, NC

Join us to learn about the federal, state and local policies that can affect your farm to school program, to learn about how to be a good advocate without crossing any lines, and finally to understand what it truly means to engage the many people in your community who care (or will soon care!) about what you're doing.

Connecting Farmers and Childcare (intermediate)

Room 104AB

Lynn Policastro, Wake County Smart Start, NC

Farm to child care is about bringing together community organizations that have a focus on providing fresh, local produce to young children. Come join us to learn how Wake County Farm to Child Care brought together three very different organizations to begin building a system that will support the local economy and the nutritional needs of our youngest population.