

# CA FARM TO SCHOOL CONFERENCE

W O R K B O O K



MARCH 10 - 12, 2021



# table of contents

## *know before you go*

*page*

Tech Support & Helpful Tips

03

## *wednesday, march 10*

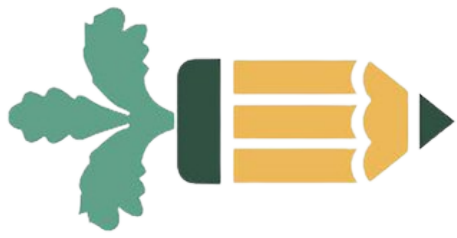
9:15 AM	Show Me The Money: Funding, Resources, and Co-Designing the California Farm to School Network with CDFA Staff	04
10 AM	Creating Successful Collaboratives in Farm to School	05 & 06
11 AM	Innovative Strategies to Increase Food Security and Promote Equity	07
12 PM	Fiery Ginger Farm Interactive Tour	08

## *thursday, march 11*

9 AM	Intention Setting for Farm to School Programming	09
10 AM	School Garden Tales - Successes and Challenges Related to Creating a Strong School Garden Culture	10
11 AM	School Supported Agriculture	11
12 PM	How Inclusive is your Farm to School Program?	12

## *friday, march 12*

9:05 AM	Teaching Reflection through Cooking: Strategies from the Cooking with Curiosity Curriculum	13 & 14
10 AM	How to Sustain and Institutionalize your Farm to School Program through Agriculture Education & Career Technical Education Funds	15 - 18
11 AM	Telling Your Students' Story!	19
12 PM	Featured Speaker: Jennifer Siebel Newsom, First Partner of California in Conversation with Chef Alice Waters	20



# KNOW BEFORE YOU GO

## *tech support*

If you're having issues accessing the conference, please email:  
[ht@eventswebpage.com](mailto:ht@eventswebpage.com)

## *be ready to participate!*

The Zoom chat function, breakout rooms, and the Padlet online bulletin board will be the primary ways to engage during the conference.

To contribute to Padlet (during sessions that use this tool), copy the URL posted in the chat and paste it into a new browser window. Then just click on a note to make a comment.

→ Make sure you don't close your Zoom window!

## *a few important notes*

- When in the Main Conference Room, please keep yourself muted & use the chat function to ask questions or comment
- The sessions will be recorded, including the chat function. Chat messages between individuals are also recorded.

## *new to Zoom?*

For best viewing, download the Zoom app and join from a laptop or desktop if possible. Functionality when using an iPad may be limited.

[Download Zoom Here](#)

[How to Join a Zoom Meeting](#)

# SHOW ME THE MONEY:

## FUNDING, RESOURCES, AND CO-DESIGNING THE CALIFORNIA FARM TO SCHOOL NETWORK WITH CDFA STAFF



*notes*





# CREATING SUCCESSFUL COLLABORATIVES IN FARM TO SCHOOL

## conference session activity

**Who do I want to engage in farm to school?**

List specific names/organizations

**Why would they be interested in my farm to school program?**

**How do I engage with this stakeholder to continue to keep them involved?**

1

2

3

4

5

**One goal I have for increasing stakeholder engagement in my farm to school program is to:**

**One takeaway I had from this session / strategy I want to implement in my community is:**



# CREATING SUCCESSFUL COLLABORATIVES IN FARM TO SCHOOL

[continued]

## supplemental activity: engaging stakeholders

**Who from your community would you like to further engage in Farm to School?**

Try to list specific names, organizations, and people from your community.

**Why would these stakeholders be interested in your Farm to School program?**

**How would you keep them engaged?**

**SCHOOL SITES** (e.g., teachers, principals, wellness council, etc.)

**DISTRICTS** (e.g., school nutrition service staff, maintenance, transportation, communications, superintendent/leadership, etc.)

**FAMILY/STUDENT GROUPS** (e.g., PTO groups, student clubs, afterschool programs, etc.)

**LOCAL COMMUNITY** (e.g., local restaurants, businesses, food systems advocates, local nonprofit groups, etc.)

**STATE/NATIONAL COMMUNITY** (e.g., policy/advocacy groups, state/national NGOs, etc.)

# INNOVATIVE STRATEGIES TO INCREASE FOOD SECURITY & PROMOTE EQUITY



## *breakout session questions*

*this space is for you to reflect on these questions &/or take notes prior to the 10-minute small group discussion*

**RELATED TO THE INNOVATIVE STRATEGIES PRESENTED, WHAT IS WORKING FOR YOU?**

**WHAT IS ONE THING YOU LEARNED THAT YOU WOULD LIKE TO TAKE ACTION ON?**

**NOTES**

## **RESOURCES**

- [Meals Count USDA Community Eligibility Provision CEP Grouping Calculator & Optimization Free Tool](#)
- [Good Food Purchasing Program](#)

## **CONTACTS**

- **Amanda Mascia** ([amascia@sdhunger.org](mailto:amascia@sdhunger.org)): Hunger Free Kids Manager, [San Diego Hunger Coalition](#)
- **Sara Elazan** ([selazan@goodfoodpurchasing.org](mailto:selazan@goodfoodpurchasing.org)): Director of Data Insights, [Center for Good Food Purchasing](#)
- **Catherine Slomka** ([catherine.slomka@oside.us](mailto:catherine.slomka@oside.us)): Director of Nutrition Services, [Oceanside Unified School District](#)
- **Deirdre Kleske** ([deirdre.kleske@sdcounty.ca.gov](mailto:deirdre.kleske@sdcounty.ca.gov)): Healthy Works Program Specialist, [County of San Diego HHSA](#)





# FIERY GINGER FARM INTERACTIVE TOUR

*notes*

# INTENTION SETTING FOR FARM TO SCHOOL PROGRAMMING



CENTER FOR  
ECOLITERACY

*notes*

# SCHOOL GARDEN TALES - SUCSESSES & CHALLENGES RELATED TO CREATING A STRONG SCHOOL GARDEN CULTURE



*notes*

*links*

- **Resources & 30-Second Solutions:** [bit.ly/garden-tales](https://bit.ly/garden-tales)
- **Padlet:** <https://padlet.com/cafarmtoschool/SchoolGardenSolutions>

[lifelab.org](https://lifelab.org) | [venturausd.org](https://venturausd.org)



# SCHOOL SUPPORTED AGRICULTURE



*notes*



# HOW INCLUSIVE IS YOUR FARM TO SCHOOL PROGRAM?

*"When you talk about food, you're talking about agriculture – you're also talking about security. Whether it's food security or national security. You're also talking about poverty. You're also talking about health. You're also talking about racism and power. That's the intersection of food and agriculture."*

*- Pakou Hang (Hmong American Farmers Association)*

## MY DEFINITION OF FOOD JUSTICE:

## WHERE ARE YOU? WHERE ARE YOU GOING?

- **Complicit:** bystanding, not actively thinking about it
- **Questioning:** looking for opportunities but don't have a plan yet
- **Dismantling:** actively developing and implementing ideas and plans to integrate food justice into your program
- **Frontlines:** have tested and proven programs that are considered cutting-edge inclusive

*From "Uprooting Racism in the Food System" training conducted by Soul Fire Farms*

## MY ACTION PLAN:

## RESOURCES SIERRA HARVEST HAS USED

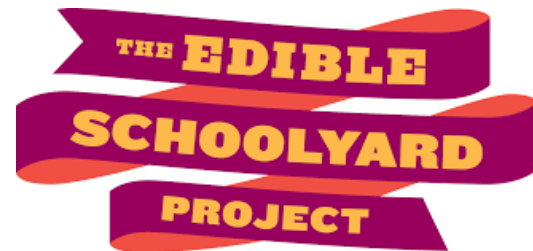
- **Soul Fire Farm Uprooting Racism Training:** [www.soulfirefarm.org](http://www.soulfirefarm.org)
- **Rooting Out Racism, training by Service to Justice:** <https://www.service2justice.com/work/rootingoutracism>
- **Justice In June (month-long self-directed study):** [justiceinjune.org](http://justiceinjune.org)
- **Seeing White podcast series from Scene on Radio:** <https://www.sceneonradio.org/seeing-white>
- **Books:** My Grandmother's Hands, White Fragility, Between the World and Me

*"Food Justice is communities exercising their right to grow, sell, and eat healthy food."* – Just Food

[sierraharvest.org](http://sierraharvest.org)

# TEACHING REFLECTION THROUGH COOKING:

STRATEGIES FROM THE COOKING  
WITH CURIOSITY CURRICULUM



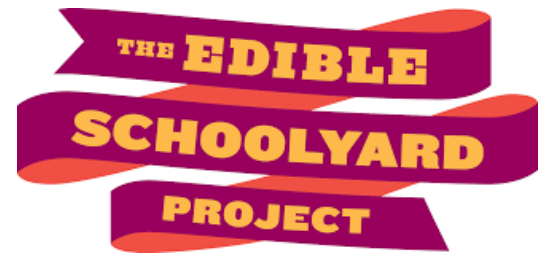
## reflection wheel



Illustrated by: Taís Reis | [edibleschoolyard.org](http://edibleschoolyard.org)



# TEACHING REFLECTION THROUGH COOKING: STRATEGIES FROM THE COOKING WITH CURIOSITY CURRICULUM



[continued]

## *kitchen habits of mind*

**READ:** Read through the kitchen habits of minds (listed below) once. Then, read the kitchen habits of minds again. Talk to the Text by using a pen or pencil to underline and circle words, ask questions, and make notes in the margins about what stands out to you.



**Embrace "failures" as learning opportunities:** The kitchen is a space where mistakes are welcome. Cooking flops are great for learning what not to do. When something doesn't turn out as you expected, it is an opportunity to figure out what caused it to turn out that way and learn what to do instead. Ask yourself: What went wrong? What might I try next time? What skills could I practice?

**Stay Curious:** Approach your time in the kitchen with curiosity. When you are open to new flavor combinations, techniques, and recipes, you might make some amazing discoveries! As you cook, ask yourself questions like: Why does this taste good or not taste good? What are the textures of the food? What are the different flavors I'm tasting? Being curious and asking these questions can lead to experimentation. You might ask: What could I add to this recipe next time? What would improve this recipe? What would happen if I added \_\_\_\_\_, cooked it for a different amount of time, or cut the ingredients differently?

**Make observations using all of your senses:** Noticing tastes, smells, sights, feelings, and sounds in the kitchen makes us better cooks. We stay aware so that we can notice what we like, and what we might want to add or change. What does it feel like to cut into a carrot? What colors are the vegetables and how do they change as they cook? What does the parsley smell like? How does salt change the taste of your dish?

**Stay aware of your surroundings by being present:** Being present — fully engaged with tasks at hand — is important for safety reasons. When you are working with knives, the stove, or the oven, notice where your body is, where you place items, and who is nearby. Being present will also help you make observations.

**Know when to challenge yourself and when to ask for help:** Whether you are already comfortable in the kitchen or are a new cook, there will be some kitchen tasks that are new to you. When it's time to try a new skill or use a new tool, you might want to ask yourself: Is this something I can do by myself, or should I ask for support? Some of these activities will be good challenges to try on your own, and others might be dangerous to do without some help. If you feel nervous about a task, especially if it involves heat or sharp objects, ask an adult or older sibling to help, assist, or guide you.

Authored by: Rachel Mewes | [edibleschoolyard.org](http://edibleschoolyard.org)

# HOW TO SUSTAIN & INSTITUTIONALIZE YOUR FARM TO SCHOOL PROGRAM THROUGH AGRICULTURE EDUCATION & CTE FUNDS



## WHAT IS AGRICULTURE EDUCATION?



## HOW CAN CAREER TECHNICAL EDUCATION FUNDS SUPPORT AND INSTITUTIONALIZE FARM TO SCHOOL PROGRAMS?

[continued]



CA FARM TO SCHOOL CONFERENCE | PAGE 16



# HOW TO SUSTAIN & INSTITUTIONALIZE YOUR FARM TO SCHOOL PROGRAM THROUGH AGRICULTURE EDUCATION & CTE FUNDS

[continued]

## breakout discussion rooms

### FUNDING YOUR PROGRAM WITH CTE GRANTS

- **CTEIG:** <https://www.cde.ca.gov/ci/ct/ig/>
- **PERKINS:** <https://www.cde.ca.gov/ci/ct/pk/>
- **AGRICULTURE INCENTIVE GRANT:** <https://www.cde.ca.gov/fg/fo/r17/agin20rfa.asp>

#### NOTES:

### STUDENT'S VOICE - HOW FFA & AGRICULTURE EDUCATION MADE A DIFFERENCE IN THEIR LIFE

- **FFA WEBSITE:** [www.calaged.org](http://www.calaged.org)

#### NOTES:

### TEACHER & ADMIN - HOW TO OPERATE AND MANAGE A SCHOOL FARM

What it consists of:

How to manage:

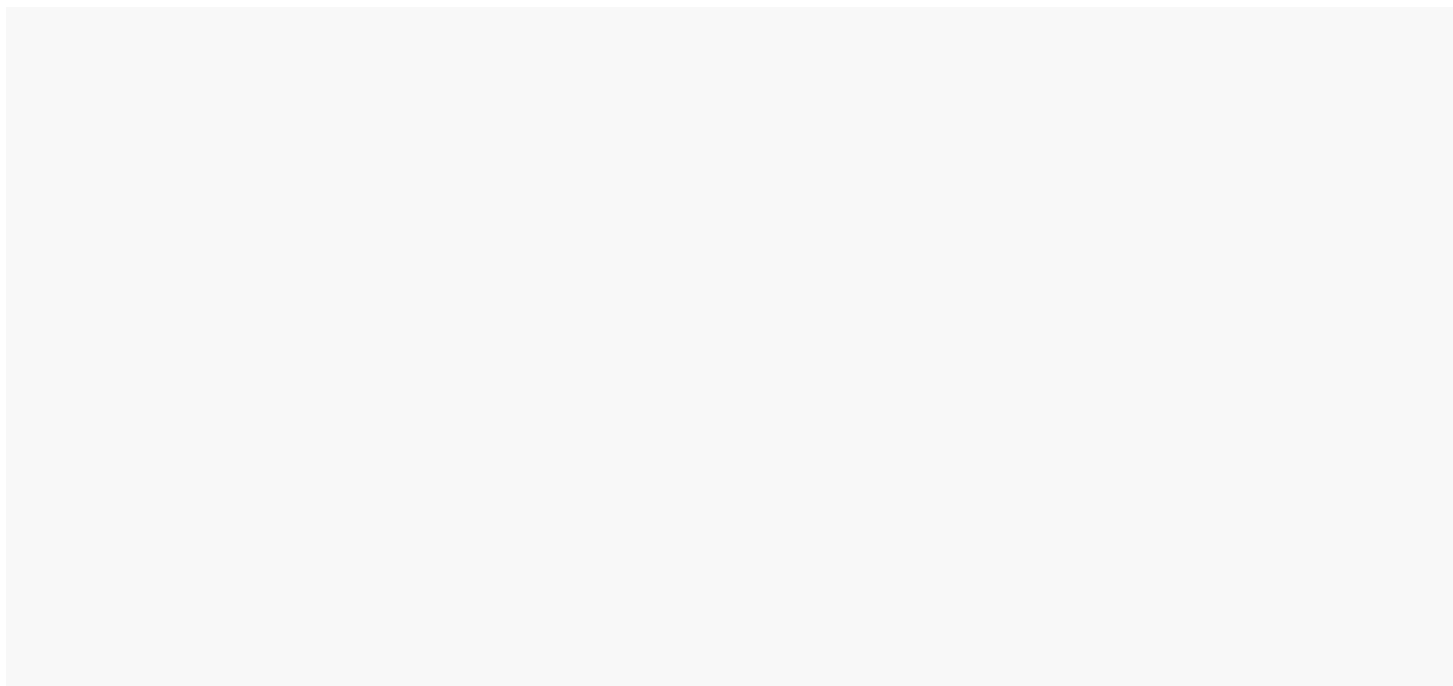
Steps to take at the district level:

# HOW TO SUSTAIN & INSTITUTIONALIZE YOUR FARM TO SCHOOL PROGRAM THROUGH AGRICULTURE EDUCATION & CTE FUNDS

[continued]

## conclusion

### STEPS TO START AN AGRICULTURE EDUCATION PROGRAM



## who to contact

- **Regions:** <https://www.calaged.org/regions>
- **North Coast Region:** JessaLee Goehring – [jgoehring@cde.ca.gov](mailto:jgoehring@cde.ca.gov)
- **Superior Region:** Hugh Mooney – [hmooney@cde.ca.gov](mailto:hmooney@cde.ca.gov)
- **Central Region:** Jill Sperling – [jsperling@cde.ca.gov](mailto:jsperling@cde.ca.gov)
- **San Joaquin Region:** Shay Williams-Hopper – [swilliamshopper@cde.ca.gov](mailto:swilliamshopper@cde.ca.gov)
- **South Coast Region:** Greg Beard – [gbeard@cde.ca.gov](mailto:gbeard@cde.ca.gov)
- **Southern Region:** Jackie Ioimo-Jones – [jioimo@cde.ca.gov](mailto:jioimo@cde.ca.gov)

# TELLING YOUR STUDENTS' STORY!



## worksheet

*please fill out this worksheet prior to the session*

**Why is your organization needed? What's broken that needs to be fixed? Are there statistics to support this?**

**What is the unique solution that your organization provides? How are you fixing what's broken?**

**Why do you care about this issue? Why is it important to you?**

**Think of a student in your program who was changed by your work. Briefly describe that story in 3 sentences or less.**

**Is there something really special about your organization that gets everyone excited? A special recipe? A significant number of people served? Share that story briefly.**



## JENNIFER SIEBEL NEWSOM, FIRST PARTNER OF CA IN CONVERSATION WITH CHEF ALICE WATERS

*notes*