

# TRACK 1: THE CALIFORNIA FARM TO SCHOOL INNOVATION GRANT

# Alta Public Schools

#### Los Angeles County

Alta Public Schools will work with Enrich LA to build and maintain a school garden and provide agriculture lessons to students, partner with their current food vendor to purchase and integrate local fruits and vegetables into school meals, use produce from the school garden on school salad bars, and partner with the Urban and Environmental Policy Institute at Occidental College to create a Harvest of the Month plan and add Harvest of the Month items to school menus.

# Anaheim Union High School District

#### **Orange County**

Anaheim Union High School District will procure California grown produce to incorporate into school meal recipes; coordinate California themed school menu days at the elementary level and California themed salad bars at the secondary level that highlight California grown produce; educate students about the produce, nutrition, and health via signage, nutrition education, and Charlie Carts; teach parents about cooking with California grown produce during parent meetings; and redesign school gardens at some elementary sites to include California produce and support nutrition.

# Arcata Elementary School District

#### **Humboldt County**

Arcata Elementary School District will expand its school garden program by purchasing supplies for an existing school garden, building a new school garden that includes a compost area and outdoor classroom space, enrolling interested students in a garden club during the school year and a garden camp during the summer, hosting volunteer work days, and hiring a head gardener. The district will also offer cooking classes to students, use vegetables from school gardens and local farms for taste tests and school meals, and promote where the food came from to increase student awareness.

# Arts in Action Community Charter Schools

#### Los Angeles County

Arts in Action Community Charter Schools will conduct monthly taste tests with seasonal California grown produce, provide students with multilingual take-home recipes and information about the produce, host a mock farmers market with several local producers, coordinate student field trips to local farms, expand school garden activities, and collaborate with producers to provide students with nutrition presentations that align with the Next Generation Science Standards.

# \$367,127

\$20.000

# \$20,000

#### \$20,000



#### Banta Elementary School District

#### San Joaquin County

Banta Elementary School District will engage teachers and students in growing produce in the school gardens; utilize the school garden produce in school meals and classroom taste tests; and integrate lessons into school curricula about the processes, handling, and marketing of the food they are growing in school gardens.

# Berkeley Unified School District

#### Alameda County

Berkeley Unified School District will formalize relationships between garden and cooking educators and cafeteria staff through group professional development opportunities, provide opportunities for student decision making in school menu planning and seasonal recipe development, purchase local produce to use in tastings of student-developed recipes, host a mock farmers market, and include gardening and cooking educators in family engagement efforts to encourage student participation in school lunch.

# Big Oak Flat-Groveland Unified School District

#### **Tuolumne County**

Big Oak Flat-Groveland Unified School District will build facilities on campus for farm animals and rotational grazing that will produce compost material for soil rejuvenation; create an academic student pathway to produce products for culinary and school meal programs; and coordinate efforts among FFA, the school culinary program, and the school meal program.

# **Clovis Unified School District**

#### Fresno County

Clovis Unified School District will create a partnership in which Campus Catering purchases student-grown produce, dried fruit, and nut snacks from the Clovis East High School Agriculture Department's McFarlane-Coffman Ag Center and serves them in school meals. To support this partnership, the district will develop a master procurement calendar and yearly farming schedule, invest in reusable crates to transfer fresh produce from the school farm to Campus Catering, and pursue Good Agricultural Practices (GAP) certification for the Ag Center and safe food handlers' certification for staff and students. The district will also rebuild the academic plant science pathway to facilitate student production and packaging of produce, purchase accompanying food production and packaging equipment for the Ag Center (i.e., linear irrigation system, tractors, snack packaging machine, dehydrator, and vegetable seeder), and develop a new course in plant science and food safety. Additionally, the district will create an Ag Center marketing plan for direct sales from the school farm to an onsite farmers market and Community Supported Agriculture program, and will educate students throughout the district about plant science, food safety, and healthy eating through farm tours and an Agriculture Fair at the Ag Center.

\$20,000

\$20.000

\$22,334

#### \$272.580



# Colusa County Office of Education

#### Colusa County

The Colusa County Office of Education will expand farm to school efforts at S. William Abel Academy and Coastal Buttes Academy by implementing Taste and Teach activities for all students and purchasing an Edible Education Kitchen a la carte to prepare school garden produce for the cafeteria. The county will also collaborate with Pierce Joint Unified and Maxwell Unified to revive and construct school garden beds at several elementary and junior high schools, with Colusa Unified to install school garden beds and create a related Junior High Introduction to Agriculture Class, and with Williams Unified to establish school gardens where students will grow produce for cafeteria staff to use in school meals.

# Denair Unified School District

#### **Stanislaus County**

Denair Unified School District will engage Denair FFA Animal Science Pathway students in managing all permaculture facets of the Earl Reid School Farm and producing fruits, vegetables, meat products, and herbs for the district school lunch program; enable Denair FFA Animal Science Pathway advisors to gain proctor and instructor certifications in order to teach and test students in HACCP Food Handling; maintain a permaculture practice at the Earl Reid School Farm that includes rescuing uneaten produce from the school lunch program to incorporate into the farm's composting and vermiculture efforts; and partner with local agricultural agencies and support groups to promote the longevity of project plans.

# East Whittier City School District

#### Los Angeles County

East Whittier City School District will collaborate with LA Compost to compost food scraps from school meals and the community and teach students and parent volunteers about composting; invest in school garden bed materials and provide gardening lessons to students; procure California grown, minimally processed foods for integration into school meals; incorporate produce that is grown locally and in gardens onsite into the Harvest of the Month program and related nutrition education; begin a student-run farmers market; and coordinate school lunch recipe contests in which students submit recipes that use California grown foods and/or onsite garden produce.

# Encinitas Union School District

#### San Diego County

Encinitas Union School District will partner with The Ecology Center and BCK Programs, LLC to expand farming at the Farm Lab by 0.5-acres and to grow 10 new varieties of organic fruits and vegetables, which the district will feature in school meals and which students will distribute to families through a student-operated Farm Stand that uses a "pay what you can" model.



# \$51,690

\$20,000

#### \$69,642

#### \$20,000



## EPIC de Cesar Chavez High School

#### Kern County

EPIC de Cesar Chavez High School will procure quality, minimally processed foods from local farmers and integrate these foods into students' everyday meals, providing them with healthy meal choices; educate students about health and nutrition associated with eating a well-balanced meal; and educate students about farm to fork via the Ag program, which will eventually grow produce that will be supplied to students.

# Fresno Unified School District

#### **Fresno County**

Fresno Unified School District will conduct outreach with, recruit, and train producers to participate as vendor contractors with the district, and will procure California grown or produced, whole or minimally processed foods to integrate into school meals during school and after school. The district will also partner with the California Foundation for Agriculture in the Classroom to enhance the educational experience of students at elementary schools in the district and in the Fresno County Superintendent of Schools' after-school programs. Educational activities will include the Taste and Teach program, accompanying resources and lessons, accompanying trainings for educators, a monthly newsletter and school cafeteria poster, and two issues of a hands-on activity newspaper.

# Goleta Union School District

#### Santa Barbara County

Goleta Union School District will build relationships with local farmers; procure locally grown food items like avocado, jujube, and almonds to incorporate into the school meal program; and partner with Explore Ecology and dietetic interns from Cal Poly to provide students with nutrition education about the locally grown food items.

# Harmony Union School District

#### **Sonoma County**

Harmony Union School District will build a student-designed and -operated farm stand on campus, stocking it with fruits and vegetables that students grow in the school garden; procure food from local farms for school meals; and teach the importance of farms and healthy eating for students, families, and the community through signs in the school garden, cooking classes for families that use seasonal produce available at the farm stand, local farm field trips, and farm to school games at community events (e.g., Earth Day festival).

# Laurel Tree Charter School

#### Humboldt County

Laurel Tree Charter School will procure fruits, vegetables, eggs, fish, and meat from local farmers and ranchers for the school lunch program; teach K-8 edible education lessons about the nutrition and history of the seasonal, local ingredients used in the school lunch program like apples, root and leafy vegetables, eggs, wild fish (salmon and albacore), and beef; and partner

\$20,000

\$500.000

\$41,070

\$20,000

\$20,000



with local tribal members, farmers, and ranchers to educate students about the environmental and cultural importance of salmon to local tribes.

# Long Beach Unified School District

#### Los Angeles County

Long Beach Unified School District will source locally grown foods that reflect the culturally diverse student population, and will serve these foods monthly in school cafeterias; display nutrition education materials in the cafeterias that highlight these foods; and increase Nutrition Services' capacity to handle locally grown foods through staff training and new equipment. The district will also award schools with Garden Grants to help refurbish, replenish, and maintain existing school gardens and build up to 10 new school gardens, while providing teachers, PTAs, school staff, and community partners with new and existing curricula to support their garden efforts and connect to the local foods served in the cafeterias. Additionally, the district will provide teachers with nutrition education materials that connect the local foods featured in the cafeterias with curriculum standards in health, science, history, and recycling/green initiatives, and will provide classrooms with soil, seeds, and lesson plans during National Nutrition Month to grow one of the local foods featured in the cafeterias.

# McFarland Unified School District

#### Kern County

McFarland Unified School District will provide farm to school education to all district students through a learning level appropriate healthy food curriculum that explores where their food comes from, how to make healthy food choices, and how to produce and process almonds. Agriculture students will participate in labs that focus on nutrition and almond products and will have access to the High School Ag Farm and 80-acre Crop Science Field Lab of almonds, where they will learn how to produce food and utilize new food processing/packaging equipment. The district will work with health educators and agriculture industry experts to enhance these educational opportunities and will use the new food equipment to process/package fruits, vegetables, and almonds for distribution to students.

# Mt. Diablo Unified School District

#### **Contra Costa County**

Mt. Diablo Unified School District will enhance the existing 2.25-acre school garden at Riverview Middle School so that it can serve as an ultra-local farm destination for elementary field trips, and so that it can improve student experiences during after-school programs, the summer Garden Academy, and Riverview Middle School classes. Enhancements will include: building new garden infrastructure to promote educational goals such as ADA-compliant paths, permaculture garden beds, and an outdoor circular seating space with a shade structure; and creating and implementing standards-based, culturally relevant lessons that incorporate healthy eating and wellness and feature African Americans, Latinx, and other historically underrepresented groups. The district will also establish community "Plant Exchanges" in low-income neighborhoods to increase families' food security. Additionally, Food and Nutrition Services will pilot the procurement of local ground beef and locally-caught fresh fish to integrate

# \$500,000

# \$74,606

\$154,631



into TK-12 school meals, and will train cafeteria leads to process the fresh fish, with the goal of gaining experience to transition from a pilot program to routine procurement of beef and fish.

# Napa Valley Unified School District

#### Napa County

Napa Valley Unified School District will purchase locally grown, minimally processed foods for the school meal program from local farmers, and will collaborate with the Napa Farmers Market to support a joint Harvest of the Month program in which the district highlights one fruit or vegetable in school meals each month that is available at the market, while also providing nutrition education materials about the special item to students and families. Additionally, the district will promote the Napa Farmers Market CalFresh Market Match program among eligible families; provide school gardens with small equipment and tools; and improve the district's Central Kitchen Garden, transforming it into an outdoor classroom and field trip destination.

# North Monterey County Unified School District

#### **Monterey County**

North Monterey County Unified School District will scale up procurement of locally grown and seasonal foods by working with ALBA Organics to meet with local producers and strengthen their ability to sell to the district, by fostering relationships with local producers through micropurchasing, and by ultimately establishing a contract farming process. The district will also purchase equipment to incorporate local foods into new scratch-cooked school meal recipes, offer farm to school professional development opportunities for cafeteria staff, work with the Monterey County Health Department to provide classroom nutrition education and taste testing of local recipes, coordinate student field trips to local farms with ALBA Organics, build student-designed school gardens and new outside learning environments to strengthen agricultural and nutrition education experiences for students, provide students enrolled in the Sustainable Agricultural Pathway with job shadowing and internship opportunities, and host an Annual Local Foods Health Fair to celebrate farm to school.

# Oakland Unified School District

#### Alameda County

Oakland Unified School District will fulfill its vision for its new Central Kitchen, Education Center, and Instructional Farm (The Center) by revamping the California Thursdays® program to weave together locally sourced food featured in school lunches with hands-on experiential learning, nutrition education, and garden education opportunities for students, staff, and families. The district will hire a California Thursdays Marketing Manager and External Evaluator; hire FoodCorps Service Members to help develop the implementation plan; design culturally relevant California Thursdays menus, with input from The Center Student Advisory Council, that integrate the Harvest of the Month into recipes; train Nutrition Services staff to implement the California Thursdays menus at 44 Title I elementary schools; train School Site Food Champions at these schools to promote California Thursdays, Harvest of the Month, and lessons on local farmers and food systems; train Garden Stewards at these schools to steward school gardens, garden lessons, taste tests, and cooking demos that align with the California Thursdays menus

# \$67,500

\$239.463

\$63.500



and Harvest of the Month; and pilot elementary school field trips to The Center on California Thursdays. The district will also create and implement a California Thursdays Dashboard to track recipes, menus, purchases, promotions, student participation, and lessons taught.

# Ocean View Elementary School District

#### Ventura County

Ocean View Elementary School District will implement an Edible Education Program to bridge the gap between the local food items that Nutrition Services already serves in school meals and what students are learning in the classroom. In partnership with Edible Ojai & Ventura County, the district will develop and distribute a monthly Edible Education unit to schools that includes: a lesson plan for teachers with suggestions for connecting the unit to the school meals in the cafeteria, a farmer trading card for each K-8 student featuring the farmer who provided the local food served at lunch, accompanying farmer posters for the cafeterias, an Edible Education booklet with an in-depth profile of the farmer and their climate smart agricultural practices, a recipe highlighting the local food item that the district purchased from the farmer, tips about where and how to purchase the item, and a food or agriculture activity. Students will receive their monthly booklet and farmer trading card via the Breakfast in the Classroom program (K-5<sup>th</sup> grades) or via homeroom (6-8<sup>th</sup> grades), and will be able to redeem their trading card at the Oxnard Farmers Market for one free local food item.

# Palm Springs Unified School District

#### **Riverside County**

Palm Springs Unified School District will contractually strengthen relationships with local farmers by forming agreements in which local farmers cultivate seasonal fruits and vegetables specifically for district students, which Nutrition Services will process using a new produce slicer and vertical packer and then send to schools for meal service. The district will also provide four classes of secondary students with monthly produce boxes in the classroom and accompanying lessons that include recipe demonstrations, hands-on activities, and instructional visits from farmers. Additionally, the district will host a farmers market event at four elementary schools, featuring local produce served in the cafeteria as well as nutrition and agriculture education.

# Pasadena Unified School District

#### Los Angeles County

Pasadena Unified School District will enhance the operations of nine school production gardens to increase the quantity of fruits, vegetables, and herbs that the gardens produce for school meals. The district will also contract with at least two new farmers and/or distributors to increase procurement of locally grown produce for school meals; train Food and Nutrition Services staff in safe handling practices, scratch preparation, and presentation of fruits and vegetables; and implement Smarter Lunchroom Movement practices to increase student consumption of fresh fruits and vegetables. Additionally, the district will expand agricultural education opportunities to more secondary students by engaging high school Environmental Science classes in field work using the school gardens; establishing an Agroecology high school course that uses school gardens for field work; training high school and Cal Poly Pomona Agriculture students as school

# \$38,766

# \$145,981

\$100.675

\$346.560

# **California Department of Food and Agriculture** 2021 Farm to School Incubator Grant Program Summaries of Submitted Project Narratives

garden interns; and working with culinary and business high school students to study cuisines of different cultures, sow gardens, plan meals using seasonal and culturally relevant crops for school cafeterias, develop marketing projects to promote healthier eating among peers, and manage Pop-Up Farm Stands distributing school garden produce throughout the district.

# Peabody Charter School

#### Santa Barbara County

Peabody Charter School will create a Harvest of the Month program by fostering relationships with new local farmers; procuring a new seasonal fruit or vegetable from local farm partners each month; developing school breakfast or lunch recipes using each seasonal item; and working with teachers to develop hands-on cooking lessons in which elementary students learn about, explore, and/or taste the featured seasonal items.

# **Rialto Unified School District**

#### San Bernardino County

Rialto Unified School District will coordinate between the Rialto STEM CARES Program, Grounds & Maintenance Department, and Nutrition Services Department to increase purchasing of produce from school gardens and school citrus groves for school meals, invest in school garden infrastructure and supplies, expand educational opportunities for students and families in classrooms and school gardens by offering educational workshops and creating a project-based learning curriculum aligned with the Next Generation Science Standards in the area of environmental sustainability, hire a Farm to School Coordinator to coordinate these activities, compensate Farm to School Site Liaisons at each school to coordinate farm to school opportunities both interdepartmentally and with local communities, and establish community relationships with local food banks and nonprofit organizations to connect families to additional resources through a referral process.

# **Riverbank Unified School District**

#### Stanislaus County

Riverbank Unified School District will purchase 14 hydroponic Tower Gardens and related supplies and install them in classrooms and cafeterias across the district so that all students can observe and experience the growth process. Students, teachers, and staff will help grow a variety of fruits, vegetables, herbs, and flowers in the Tower Gardens for the school meal program, for Harvest of the Month nutrition education in alignment with the school menus, for student taste tests, and for high school culinary arts students to integrate into meals prepared for the local senior center. Teachers will utilize the Tower Gardens as a hands-on learning tool to enhance lesson plans, and after-school Nutrition Clubs will integrate them into programming.

# **Riverside Unified School District**

#### **Riverside County**

Riverside Unified School District will invest in Robot Coupe vegetable processing equipment for the central kitchen, secondary school kitchens, and a Community Eligibility Provision

# \$29,391

\$286.857







elementary school kitchen to facilitate Nutrition Services' ability to purchase and prepare unprocessed California grown fruits and vegetables. The district will purchase locally grown produce for school meals from beginning farmers in the area who utilize regenerative farming practices; provide nutrition education, taste tests, and school garden classes to 800 students, teaching about the benefits of growing food locally; arrange local farm field trips for schools that do not have gardens; and fund a high school farm and a middle school garden, both of which will integrate science and biology classes, host seminars with local farmers, and grow produce for school meals.

# Sacramento City Unified School District

#### Sacramento County

Sacramento City Unified School District will procure seasonal produce from Root 64 Farm and Six O'Clock Farm for the Food Literacy Center to incorporate into its weekly classes and afterschool programming at nine Title I elementary schools across the district, during which students will learn to identify and cook with the produce. Each month, Nutrition Services will also work to locally procure these same seasonal produce items in larger volumes to serve to students districtwide in school meals. Additionally, the Food Literacy Center's Garden Educator will teach a series of garden lessons to elementary students at the program site about seasonality and how to grow their own fruits and vegetables, which they will then recognize in the school cafeteria.

# San Diego Unified School District

#### San Diego County

San Diego Unified School District will expand local procurement for school meals by purchasing school garden produce from school sites participating in the Garden to Cafeteria program, and by purchasing California grown produce for a new Harvest of the Month, for specialty composed side salads, and for special holiday salad bars. The district will also hire a full-time Farm to School Program Specialist, onboard two new FoodCorps Service Members, purchase Harvest of the Month Teacher Taste Kit materials that teachers can rent out to host a classroom tasting with their students, provide teachers with a training video to accompany the taste kit, and host a districtwide farmers market event to reintroduce school communities to farm to school programming when students return to campus. Additionally, the district will promote nutritious menu offerings by conducting cafeteria taste tests at low participation school sites, school sites located in an Opportunity Zone, or upon request from school sites.

# San Luis Coastal Unified School District

#### San Luis Obispo County

San Luis Coastal Unified School District will procure foods from local farms and school gardens, integrate these foods into recipes for the school meal program and tasting opportunities for students, teach students about the local foods served in school meals through classroom lessons that connect to Common Core Standards, partner with One Cool Earth to maintain school gardens and provide garden lessons, and coordinate Meet the Farmer events for students.

# \$376,500

#### \$500,000

# \$22,692



#### San Miguel Joint Union School District

#### San Luis Obispo County

San Miguel Joint Union School District will partner with Shandon Joint Unified School District and the California Wheat Commission to procure whole grain wheat from California farmers, use a mill to process the wheat, and then make fresh baked goods and use a pasta extruder to make fresh pasta for school meals. The district will also foster collaboration between the Food Services Department and Agriculture Department to educate students in the school garden program about how to plant and grow wheat, fruits, and vegetables that are used in the school kitchen. Additionally, the district will work with the California Wheat Commission to incorporate whole grain growing, milling, and processing into existing school curriculum.

# Santa Paula Unified School District

#### Ventura County

Santa Paula Unified School District will integrate composting/mulching operations and expand orchard production at its existing 30-acre school farm; grow fresh fruits and vegetables at the farm for the district's school meal program, healthy eating workshops, and the local food bank; support the collection of organic waste from the school meal program to compost at the farm; enhance high school student learning opportunities at the farm about sustainable agriculture processes such as compost integration, mulch application, and soil management; coordinate agricultural education, field trips to the farm, and nutrition presentations for K-12 students, led by high school students; and partner with local agriculture and community partners to provide mentorship, internship, and job shadowing opportunities for students.

# Shandon Joint Unified School District

#### San Luis Obispo County

Shandon Joint Unified School District will partner with San Miguel Joint Union School District and the California Wheat Commission to procure whole grain wheat from California farmers, use a mill to process the wheat, and then make fresh baked goods and use a pasta extruder to make fresh pasta for school meals. The district will also collaborate with the San Luis Obispo County Department of Public Health to use local, organic fruits and vegetables in a Harvest of the Month nutrition education program for students, and will work with the California Wheat Commission to incorporate whole grain growing, milling, and processing into existing school curriculum and school gardens. Additionally, the district will procure local grass-fed beef to incorporate into school meals and will teach students about sustainable beef production and the nutrition composition of grass-fed beef.

# Simi Valley Unified School District

#### Ventura County

Simi Valley Unified School District will purchase fresh, local, and organic produce for school meals from Ventura County farms, and then showcase the produce items through the Harvest of the Month program, highlighting them on a weekly basis and utilizing a variety of preparation techniques to serve the items during meal times. The district will also strive to increase students' knowledge about nutrition, agriculture, local food, and seasonality through nutrition fun fact

#### \$20,000

\$53,729

#### \$20,000

\$85.321



cards and a monthly farm to table newsletter that includes simple at-home recipes and local opportunities such as farmers markets and community garden events.

# South Monterey County Joint Union High School District

#### **Monterey County**

South Monterey County Joint Union High School District will establish two farm to cafeteria educational programs that involve a partnership between the Greenfield High School Agriculture Department and the district's Food Services Department. The district will develop a student-operated school garden at Greenfield High School where students will produce fruits and vegetables, which the Food Services Department will purchase and integrate into school meals. The district will also develop an animal education program at the high school, in which students will raise two to three pigs per school year, have the pork meat processed, and sell to the Food Services Department to incorporate into carnitas school lunch meals. As students engage in this experiential learning, it will enhance their classroom instruction in fields such as Agriculture Business and Economics, Animal Anatomy and Physiology, and Agriculture Earth Science.

# Turlock Unified School District

#### **Stanislaus County**

Turlock Unified School District will install planter boxes, row crop irrigation, and a greenhouse at the district farm to increase production and improve its utility as a learning environment; offer students hands-on tours of the district farm; and enhance existing school gardens to support extracurricular clubs. The district will source student-grown farm produce, local grass-fed beef, local free-range chicken, and new varieties of seasonal fruits and vegetables from local producers for school lunches. The district will also repair its Real Fresh Trailer to use for distributing farm to fork meals to students and providing nutrition education at the district farm, offer taste tests of farm to fork school menu items, and provide farm to fork educational materials to students and families. Additionally, the district will provide culinary students with lessons in which they explore cuisines of different cultures, develop and test farm to fork recipes for school meals, and learn the business aspects of food service by offering order-out dining to teachers. Lastly, the district will work with local farmers, community partners, teachers, and staff to host a "Farm to School Expo: Featuring Real Fresh & Real Roots" initiative to promote school meals, nutrition education, and farm to school among students and the community.

# Upland Unified School District

#### San Bernardino County

Upland Unified School District will build additional school gardens with support from the district's Maintenance and Operations team and farm to school team; ensure that the gardens support outdoor classroom needs; communicate with teachers to encourage their participation in the outdoor garden classrooms; and grow culturally relevant fruits, vegetables, and herbs in the gardens to supply school meals and the community. The district will also fund a farm to school team that includes FoodCorps Service Members and a Farm to School Coordinator. The Coordinator will oversee garden construction and maintenance, garden to cafeteria activities, a garden club, garden curriculum planning, teacher utilization of the outdoor garden classrooms,

#### \$104,764

\$20.000

\$69.500



and community outreach and engagement, as well as coordinate with Nutrition Services to procure more locally grown foods for school meals.

# Ventura Unified School District

# \$90,470

\$227.054

#### Ventura County

Ventura Unified School District will implement a project called "Growing Healthy Kids and Partnerships to Institutionalize a Complete Farm to School Program." The project will expand the district's existing local procurement efforts to include additional Ventura County growers and a wider variety of fruits and vegetables, feature these items in the cafeteria's Harvest of the Month program and weekly school meals, and deepen the existing Healthy Schools Project's school garden and nutrition programming in 14 high-need district schools to include stronger cafeteria and local farm connections. Activities to strengthen these connections will include integrating the new California grown produce and growers featured in the Harvest of the Month program into taste testing lessons, cooking lessons, and marketing materials; growing produce with students in school gardens that align with the Harvest of the Month schedule and that will be used in school meals; engaging Cooking Club students in a youth-led participatory process to develop 11 culturally relevant Harvest of the Month recipes for the school lunch menu; and expanding virtual Harvest of the Month Family Cooking Nights to reach more families. The Healthy Schools Project team will also engage with school district leadership to advocate for reintegrating this farm to school programming into their Local Control and Accountability Plan.

# West Contra Costa Unified School District

#### **Contra Costa County**

West Contra Costa Unified School District will collaborate with Conscious Kitchen to increase the percentage of school food that Food Services makes onsite in the Central Kitchen. The district will achieve this by establishing procurement processes and bidding packages that enable cost-effective, large-scale purchases of fresh, organic products from local vendors, farmers, and suppliers; procuring more fresh, local, organic products for school meals; and purchasing a produce slicing machine for the Central Kitchen to prepare fresh fruits and vegetables. Additionally, the district will coordinate educational activities that align with this revamped school meal program by establishing Conscious Kitchen Student Ambassadors to optimize student engagement; teaming with 18 Reasons to support after-school cooking programs and supply them with California grown products; conducting taste tests across the district; linking school garden activities to seasonal school menus; and providing seasonal, culturally appropriate recipes to families to prepare at home.

# Western Placer Unified School District

#### **Placer County**

Western Placer Unified School District will create an outdoor food processing and preparation facility at Lincoln High School, where students will learn to process produce that they grow at the nearby two-acre student-run production garden, earn safe food handling certifications, and gain experience cooking with locally grown produce. The Lincoln High School Agriculture Department will coordinate with the district's Food & Nutrition Services Department to

\$30,753



incorporate the student-grown and -processed produce into school meals. Students will also work with local food closets to donate surplus produce to families in need and will supply the school Food Co-op with produce for sale to the public.

# Winters Joint Unified School District

#### Yolo County

Winters Joint Unified School District will procure new locally grown foods for school meals, create recipes to incorporate the local items into school meals, continue to develop existing school gardens into outdoor classrooms, provide students with produce safety education, coordinate the produce that students grow in school gardens with the produce served in school meals, and integrate student-grown school garden produce into school meals.

# Wonderful College Prep Academy

#### Kern County

Wonderful College Prep Academy (WCPA) will kickstart its "Buy Local," "Health and Wellness," and "Grow Our Own" initiatives. Through the "Buy Local" initiative, WCPA will procure more California grown foods to serve in school meals from local producers like Irigoyen Farms, Lundberg Family Farms, and Kiler Ridge Olive Farm. Through the "Health and Wellness" initiative, WCPA will teach nutrition classes about topics such as label reading, the human microbiome, and wholesome food; provide cooking classes and workshops in the teaching kitchen where students will learn how to make balanced meals from scratch using their own harvest; and offer agriculture classes that include agribusiness principles and experiential learning opportunities such as crop handling and harvesting. Through the "Grow Our Own" initiative, WCPA will utilize its 80 food-producing trees (including 57 olive trees), lettuce-producing greenhouse, aquaponics and hydroponics systems, 55 herb and vegetable beds, and several thousand square feet of gardens to engage students in the seed to table process, growing, harvesting, and processing produce for use in school meals and educational activities (e.g., growing, harvesting, and processing olives to make olive oil for salad dressings).

# Yuba Environmental Science Charter Academy

#### Yuba County

Yuba Environmental Science Charter Academy will install a new sprouting greenhouse; grow fruit and vegetable starts in the greenhouse; utilize the starts in the existing school garden and larger greenhouse to grow food for school meals, school families, and community members; purchase food preservation supplies; and engage students and families in gardening, taste tests, community farm to fork meals in the garden, cooking classes in the commercial school kitchen, and a food sustainability book club.

# \$20,000

\$33,582

\$20.000



# TRACK 2: THE CALIFORNIA FARM TO SCHOOL REGIONAL PARTNERSHIPS GRANT

# Asian Business Institute and Resource Center

\$250,000

#### Fresno County

**Partners:** Fresno Unified School District, Office of the Fresno County Superintendent of Schools, African American Farmers of California, socially disadvantaged farmers

The "Farmers Advocating for Regional Markets (FARM)" project will first engage students by administering a survey to assess their knowledge of and preference for different types of specialty crops, and then use the survey results to identify appropriate crops for Fresno Unified and Fresno County to procure for school meals. The Asian Business Institute and Resource Center (ABIRC) will assess Fresno Unified's and Fresno County's need for crops throughout the school year, aiming to introduce more diverse specialty crops into school meals; will connect Fresno Unified and Fresno County to qualified micro farmers to fulfill their food supply chain needs; and will work with farmers to introduce recipes for school meals that incorporate the new crops. ABIRC will also assist an ethnically diverse pool of micro farmers to fulfill school vendor requirements by coordinating group and individual meetings, connecting farmers to Product Safety Alliance grower trainings, providing technical assistance in farmers' preferred languages, and offering financial assistance for farmers will visit school sites to lead demonstrations with students, conduct taste tests of unique crops, and share stories about their careers in agriculture.

# California Wheat Commission

#### \$144,268

#### San Luis Obispo County

**Partners:** San Miguel Joint Union School District, Shandon Joint Unified School District, grain farmers (Fritz Durst, John DeRosier, Jon Eck), Grist & Toll, University of California, Davis Student Collaborative Organic Plant Breeding Education (SCOPE) project

This project aims to support the education, procurement, and consumption of whole grains among students and their communities. The California Wheat Commission (CWC) will collaborate with San Miguel Joint Union and Shandon Joint Unified School Districts to educate students about whole grain wheat production, processing, and nutrition by incorporating experiential learning about wheat into the districts' existing school garden programs and by incorporating new curricula into the districts' agriculture related classes. The CWC will also install a whole grain flour mill and pasta extruder on-campus at a Shandon school, as well as an additional pasta extruder at a San Miguel school, and will provide both school districts with accompanying equipment, training, and resources in order to facilitate their procurement of whole grains from California grain farmers and utilization of these grains in school meals. Each school district partner will also receive direct funding through Track 1: The California Farm to School Innovation Grant to support the implementation of this comprehensive project.



## Community Health Improvement Partners

\$249.964

#### San Diego County

**Partners:** Fallbrook Union High School District, Oceanside Unified School District, Berry Good Food Foundation, Botanical Community Development Initiatives, Foodshed Inc., Jessica Waite (The Plot), O'side Kitchen Collaborative

The "Inspiring Local Food Connections (ILFC)" project will support and expand farm to school procurement and education and inspire the next generation of food systems advocates by providing resources and technical assistance to Oceanside Unified School District and Fallbrook Union High School District. Community Health Improvement Partners (CHIP) will provide support in the areas of contract negotiations, staff training, and school menu development to help these districts increase local food procurement in partnership with diverse specialty crop farmers in the region. CHIP will also help the districts build farm to school education opportunities for students through video and activity development in partnership with local restaurant owners, chefs, farmers, culinary and school garden educators, and food systems advocates. Additionally, CHIP will establish a local food marketing campaign by developing customized promotional materials that highlight the local produce served in each district's school meal program. Lastly, CHIP will advance farm to school countywide by creating a new Countywide School Food Policy Coalition and by expanding the San Diego County Farm to School Taskforce to connect school nutrition service directors to farm to school educational sessions, technical assistance, and professional development trainings.

#### Fiery Ginger Farm

#### Yolo, Sacramento, & Placer Counties

**Partners:** Davis Joint Unified School District, Natomas Unified School District, Western Placer Unified School District, Davis Farm to School, The Bee Charmers

Fiery Ginger Farm will build upon five years of farm to school work connecting children to local, high-quality, sustainably-grown, and nutrient-dense produce, as well as demystifying the food system and introducing children to potential careers in agriculture. Fiery Ginger Farm will collaborate with new and existing school district partners to expand their procurement of local fruits and vegetables for school meals. In order to increase efficiency and better serve these districts, Fiery Ginger Farm will make several farm infrastructure improvements such as a front loader to speed up harvest and turn compost, caterpillar tunnels to warm the soil during the cold months, a second paper pot transplanter, a vacuum seeder to quickly seed trays of plants to germinate in the greenhouse, and wash and pack line improvements. The farm will also create a food hub that is specifically geared toward aggregating produce from local farms for school procurement and then delivering to schools, with the eventual goal of establishing a farmer-run cooperative that serves all school districts within 30 miles of the hub. Additionally, Fiery Ginger Farm will expand and tailor its existing farm to school education programming, which includes taste tests in school cafeterias; hands-on student field trips to the farm; school kitchen staff field trips to the farm; a bee apiary; materials to support FFA students in rearing animals on the farm; and classroom and garden lessons about agriculture, nutrition, and food systems.



#### Humboldt County Office of Education

#### \$196,444

#### Humboldt County

**Partners:** Loleta Union Elementary School District, McKinleyville Union School District, Scotia Union School District, College of the Redwoods, North Coast Growers' Association

The Humboldt County Office of Education (HCOE) will expand its local procurement efforts to facilitate the incorporation of local foods into school meal programs across the county, help three school districts to amplify existing farm to school efforts at their school sites, and celebrate farm to school successes. To achieve this, HCOE will double its cold storage space to increase the volume of local product it can purchase for school districts; fund kitchen infrastructure improvements for each district partner; work with the North Coast Growers' Association to identify new produce items and varieties that district partners have not previously purchased, including items that are culturally relevant to students; fund school garden supplies for each district partner and collaborate with the College of the Redwoods to create a school garden internship that helps district partners enhance school gardens' educational value and production for school meals; and work with each district partner to organize and promote a Farm to School Month celebration.

## North Coast Opportunities, Inc.

#### Mendocino County

**Partners:** Fort Bragg Unified School District, Laytonville Unified School District, Laytonville Healthy Start, Mendocino County Resource Conservation District, Noyo Food Forest

North Coast Opportunities, Inc. (NCO) will collaborate with two school districts and three regional partners to enhance farm to school production, procurement, partnerships, and student engagement in Mendocino County. The project will expand and institutionalize the procurement and utilization of local, culturally relevant produce in school meals, prioritizing foods grown within 100 miles of Mendocino County, by engaging in production planning and forward contracting with local farmers and districts, coordinating with the MendoLake Food Hub to increase school procurement of local foods through a streamlined system that enables districts to place a single order rather than working with multiple producers, and providing scholarships to producers who are ready to become Good Agricultural Practices (GAP) compliant to help them market produce to local school districts. The project will also offer farm field trips for students to experience, taste, and learn about sustainably produced foods; provide nutrition education that incorporates taste testing of local foods; contract a part-time Harvest of the Month Instructor at Fort Bragg Unified; facilitate farm internships for high school students; and enhance agriculture education in both districts with modules on climate smart agricultural practices and California native plants and pollinators. Additionally, the project will upgrade school farm infrastructure in both districts to build production capacity, contract a part-time Farm Instructor at Laytonville Unified, and recruit local farmers to guide students in planning farm production for school meals.





#### Sanzuma

#### Marin County

## \$250,000

**Partners:** San Rafael Elementary School District, San Rafael High School District, Marin County Office of Education, Agricultural Institute of Marin, Bay Area Community Resources

This project will increase the number of fresh fruits and vegetables offered in Marin County school districts' meal programs, promote nutrition awareness, and provide students with the knowledge and experience to engage in lifelong environmental stewardship. Sanzuma will increase the amount of produce it harvests and delivers to district meal programs each week by meeting seasonally with food service staff to plan the crops needed for school meals, expanding growing space at the San Pedro Elementary School farm by 25 percent, tripling hydroponics space, and building a processing center on the farm to increase processing capacity by 75 percent and enable students and staff to learn USDA produce processing protocols. Sanzuma will also develop the farm as an education and nutrition hub by adding staff hours and bolstering its existing volunteer program to increase student involvement and project-based learning at the farm; expanding student curriculum to include more grades and topics such as how to process food and operate a small farm business; supervising students as they design and produce bilingual educational messaging about environmental stewardship and nutrition for distribution to their school communities; and offering free workshops to school garden coordinators and school staff in the county, teaching them how to transform schools into food forests that supply student meal programs and family food boxes.

#### Sierra Harvest

#### Nevada County

**Partners:** Grass Valley School District, Nevada Joint Union High School District, Office of the Nevada County Superintendent of Schools, Chef Ann Foundation

This project will transform the experience and quality of school meals in Nevada County, as well as integrate and expand Sierra Harvest's existing countywide farm to school program, which includes farm field trips; school garden education; farmer classroom or cafeteria visits; Harvest of the Month tastings of local, seasonal fruits and vegetables; and "Tasting Days" that bring guest chefs into classrooms to conduct hands-on cooking demonstrations using simple. seasonal recipes for thousands of students. In order to transform school meals countywide, Sierra Harvest will partner with the Chef Ann Foundation and nine school districts to overhaul existing heat-and-serve school meal programs that use frozen processed foods and replace this model with a comprehensive and collaborative scratch-cooked meal program that features food from regional producers. Sierra Harvest and the Chef Ann Foundation will also expand the salad bar experience to additional schools and develop a marketing plan to feature regional produce on the salad bars. Sierra Harvest will facilitate connections between regional producers and school meal programs by conducting a regional supply chain analysis to increase the supply of fresh food purchased from BIPOC-owned, women-owned, LGBTQ+-owned, veteran-owned, or socially disadvantaged farmer-owned farms, and then solidifying new collaborations between farmers and school food service professionals.

#### \$249,995



United States Healthful Food Council, Inc. (Eat REAL)

Contra Costa, Monterey, & Solano Counties

\$242,766

Partners: Mt. Diablo Unified School District, North Monterey County Unified School District, Vacaville Unified School District

This project will build upon the successful pilot Eat REAL Certification Program in Mt. Diablo Unified School District, an evidence-based program that empowers school districts to source nutritious meals from sustainable regional food systems. Through this project, Eat REAL will deepen its existing work with Mt. Diablo Unified and Vacaville Unified, and expand its work to North Monterey County Unified. Eat REAL will use an equity lens to: increase school procurement of whole and minimally processed California grown or produced foods by assessing the usage and nutrition of whole foods in each district's meal programs and then creating customized action plans to shift school meals toward whole foods; improve student, school staff, and community engagement via farm to school activities; increase collaboration and coordination between districts, regional agriculture partners, and Eat REAL; and seed sustainability and resilience for long-term integration of farm to school programming by publishing case studies on how each district was able to achieve sustainable farm to school infrastructure, which will support the replication and scaling of Eat REAL's Certification Program to districts across California.

# University of California Cooperative Extension, Central Sierra \$248,457

#### Tuolumne County

**Partners:** Jamestown Elementary School District, Office of Tuolumne County Superintendent of Schools, Mother Lode Regional Juvenile Detention Center, Tuolumne County Sheriff's Office

The "Tuolumne Agricultural Connections Project" will build partnerships between public schools, county detention facilities, cooperative extension programming, and agricultural producers to support food literacy and increase local agricultural production capacity, benefitting elementary school students and vulnerable residents of Tuolumne County. The University of California Cooperative Extension (UCCE), Central Sierra will work with the County Sheriff's Office to expand an existing farm education center, on land that the county detention center owns, to provide educational opportunities for public school students and juvenile detention center students through field trips and to provide vocational opportunities for incarcerated residents. UCCE and the Sheriff's Office will also establish a sustainable egg laying operation at the farm education center to supply public schools and other public institutions with locally produced eggs. Additionally, UCCE will collaborate with the juvenile detention center to provide monthly gardening- and cooking-based education to juvenile detention center students, will support school gardens through the School Garden Network, expand Harvest of the Month educational programming and tastings to more public schools and to the juvenile detention center, support school food service directors in increasing procurement of California grown foods for their menus that reinforce the Harvest of the Month education, and connect public school students with farmers markets as key points of access to healthy foods through Kids' Day at the Market events.



# Urban and Environmental Policy Institute at Occidental College

\$250,000

#### Los Angeles County

**Partners:** Los Angeles Unified School District, Los Angeles County Office of Education, Adventist Health Glendale Foundation, Big Green, Enrich LA, Garden School Foundation, Los Angeles Food Policy Council, National Health Foundation, Sage Garden Project, Seeds to Plate, Sustainable Economic Enterprises of Los Angeles, University of California Cooperative Extension Los Angeles County

The "Farm to Classroom: Sourcing Local for Farm to School Education Across Los Angeles" project will develop an accessible strategy (by extending an existing purchasing app) for farm to school educators to purchase from local farmers market producers for in-class taste tests, garden lessons, and recipe demonstrations. Additionally, the project will offer supplemental Farm to Classroom educational materials to farm to school educators and will develop a "Los Angeles Harvest of the Month" calendar for Los Angeles Unified Food Services that can also be used across LA County. The calendar will feature local produce items that are available for purchase through the purchasing app and that are highlighted in the supplemental educational materials, which will help farm to school educators throughout Los Angeles Unified align their lessons and garden planting schedules with foods offered in the cafeteria. The project team will launch a pilot of the program at select Title 1 schools and will then analyze evaluation data from the pilot program, modifying the program model as needed before sharing it with farm to school educators across LA County and offering an accompanying training.

# Ventura County Farm to School Collaborative

\$202,856

#### Ventura County

**Partners:** Hueneme Elementary School District, Ocean View Elementary School District, Oxnard Elementary School District, Rio School District, Ventura Unified School District, Farmivore

The Ventura County Farm to School Collaborative will expand an existing partnership between five school districts in the county by hiring a Farm to School Coordinator to align their local procurement practices and farm to school education programs. The Coordinator will connect large and small school districts in Ventura County and facilitate the purchasing of new locally grown specialty crops for their Harvest of the Month programs, with the goal of increasing collective local purchasing by 15 percent. The Coordinator will also manage educational programs across the districts and facilitate meaningful interaction between students, families, and farmers. Educational programming will include: Harvest of the Month tastings and accompanying educational information about the farm that grew the featured item; Harvest of the Month Local Farm Videos that will serve as virtual farm field trips; garden-based nutrition education lessons and family cooking workshops; pop-up farm stand events featuring seasonal produce from local farms, including Harvest of the Month crops; student field trips to local farms that grow crops for the Harvest of the Month program; and Blender Bike activities at school events to promote the districts' cafeterias and farm to school programs.



Yolo Farm to Fork

\$249,524

#### Yolo County

Partners: Washington Unified School District, Woodland Joint Unified School District

The "Partners in Education for Agriculture in Schools (PEAS)" project will pilot a new regional food system that empowers a diverse group of specialty crop farmers who use climate smart agricultural practices to bring more fresh, healthy produce to two school districts, and to teach their farming strategies to student gardeners. Yolo Farm to Fork will help participating local farmers from the International Rescue Committee's farmer training program and from organic women-owned, BIPOC-owned, LGBTQ+-owned, or veteran-owned farms to contract with school districts six to 12 months in advance for the delivery of specific amounts of freshly harvested produce, which school districts will incorporate into school meal programs. The farmers will earn additional stipends for assisting student gardeners with growing fresh fruits and vegetables in their school gardens, which will be included in school meals. Yolo Farm to Fork will also support school kitchen staff in using the produce from local farms and school gardens in scratch-cooked recipes and culturally relevant school menus.

# Yurok Tribe Environmental Program Food Sovereignty Division \$249,988

#### **Del Norte & Humboldt Counties**

Partners: Del Norte Unified School District, Klamath-Trinity Joint Unified School District

The Yurok Tribe Environmental Program (YTEP) Food Sovereignty Division will help youth reconnect with Yurok culture, foods, and the importance of sustainable food systems by partnering with three elementary schools located within the Yurok Indian Reservation to begin establishing Yurok Food Villages. The Food Sovereignty Division will construct a pilot Yurok Food Village at Margaret Keating Elementary School that includes a building for teaching and learning about preservation, processing, and cooking techniques for traditional and farmed foods; a garden space; greenhouses; and a structure for outdoor learning where students can learn about food production onsite. The Food Village will be modeled after Yurok traditional houses, will incorporate regenerative agriculture and renewable energy, and will restore Yurok traditional land management practices to provide traditional foods to the community. Additionally, in partnership with Margaret Keating Elementary School, the Food Sovereignty Division will develop and implement a culturally relevant farm to school curriculum that includes classroom education and educational visits to the Food Village and focuses on Yurok traditional foods.