

Appendix D: Organic School Food Technical Assistance Resources

Please note that this is not a comprehensive listing of all community partners that provide technical assistance to school districts. This list focuses on organizations in California that have provided direct support to school districts on procuring and serving organic school food.

Beyond Green Partners Beyond Green provides comprehensive operational support on shifting school kitchens towards scratch-cooked, plant-forward meals, local and organic sourcing, and zero-waste. Learn more at <https://beyondgreenpartners.com/about/>, or email communications@beyondgreenpartners.com.

Office of Farm to Fork at the California Department of Food and Agriculture (CDFA)'s hosts and supports the California Farm to School Network, a state-wide network of schools and early childcare education centers which prioritize fresh healthy foods and helps connect agencies with local food producers. New funding has been made available to establish a Farm to School Grant Program. The program provides grants to schools to establish programs that procure local, organic and California grown food in school meals, and related agricultural education and garden programs. Learn more at <https://cafarmtofork.cdfa.ca.gov/>, or contact cafarmtoform@cdfa.ca.gov.

Center for Ecoliteracy (CEL) supports a vibrant network of school districts through its California Schools for California Kids initiative, which builds the capacity and commitment of school districts to provide students with fresh, locally grown food, and educate about how food choices make a difference to communities and the planet. CEL's [California Thursdays](#) program is a good starting point for many districts featuring local and organic food. The Center also offers plant-forward culinary training to California school districts. Learn more at <https://www.ecoliteracy.org/> or email info@ecoliteracy.org.

Community Alliance with Family Farms (CAFF) helps school food service to connect with local small and mid-sized farms, including organic farms, and distributors that carry their products. CAFF has also developed a bid-generator to assist school districts with developing bid language that indicates a preference for local and/or organic products. Email farmtocafeteria@caff.org for inquiries, and learn more at <https://www.caff.org/>.

Chef Ann Foundation The Chef Ann Foundation provides grants to "Get Schools Cooking!" which is a strategic planning program that provides schools with the operational knowledge to transition from a heat and serve to scratch-cook operational model. Learn more at <https://www.chefannfoundation.org/>, or email info@chefannfoundation.org.

Conscious Kitchen works to address food equity, education, and access by providing technical support for organic, scratch-cooked plant-forward meals that cultivate a local, ecological food system, and building nutrition literacy into school food. Learn more at <https://www.consciouskitchen.org> or email info@consciouskitchen.org.

Eat REAL offers a third-party certification and assessment along with technical assistance to empower school food service leaders to make improvements, including serving healthier, minimally processed food while inspiring students, schools, parents, and communities in their real food journeys. Learn more at <https://eatreal.org>, or contact them via <https://eatreal.org/contact/>.

The Edible Schoolyard Project helps build the capacity of edible education programs with tools, resources and trainings – rooted in 25 years of experience. Learn more at <https://edibleschoolyard.org>.

Friends of the Earth's Climate Friendly School Food Program helps school districts make the shift towards menus that are healthy, delicious, and plant-forward. The program provides technical assistance and marketing materials, supports student and community engagement strategies, and links school districts with the resources they need to be successful. Friends of the Earth also partners with school districts and NGOs to advocate for state and federal policy change. For more information, email climatefriendlyfood@foe.org or visit <https://foe.org/projects/school-food-purchasing>.

Center for Good Food Purchasing runs the Good Food Purchasing program which provides a metrics based, flexible framework that encourages large institutions to direct their buying power toward five core values: local economies, environmental sustainability, valued workforce, animal welfare and nutrition. The Center provides a comprehensive set of tools, technical support, and verification system to assist institutions in meeting their program goals and commitments. Learn more at <https://goodfoodpurchasing.org>, or email info@goodfoodpurchasing.org.

Healthcare Without Harm's ProCureWorks Program fosters an innovative cross-sector collaboration in order to catalyze changes in the food system. Combining the purchasing power of five California school districts representing over 530 schools, and eight California health care systems with over 55 member hospitals, the ProCureWorks initiative works to create healthier food choices for the well-being of children, patients, staff, and families. Learn more at <https://noharm-uscanada.org/procureworks>, or email info@hcwh.org.

LunchAssist provides inspiration, technical assistance, and support to school food service programs around the following topics: farm to school, administrative review, menu development, nutrition analysis, staff training, food safety, equipment grants, procurement and other professional administrative support. Learn more at <https://www.lunchassist.org/>, or contact them via <https://www.lunchassist.org/contact>.

REACH OUT TO YOUR COMMUNITY

Some community-based organizations – such as [Sierra Harvest](#) in Nevada City, which supports school districts in strengthening community through fresh, local, seasonal food – offer support to school districts in specific regions of California. [Healthy Day Partners](#) in San Diego, another example, supports communities in transforming school lunch programs from processed and packaged foods to fresh and nutritious ones. Contacting local food policy councils or attending a farm-to-school conference is a good way to identify potential partners.

