



Schools the Nutrition and Local Food Hub of the Community

- **Presenters:**
 - Jackie Richardson - California Department of Education
 - Kelly Chanay - Kansas State Department of Education
 - Diana Myers – Georgia Department of Early Care and Learning
 - Leanne Eko – Washington Office of Superintendent of Public Instruction
- **Session Coordinators:**
 - Diane Fulton - Mountains Plains Regional Office USDA-FNS
 - Julianna Arnette – Community Food Systems Division USDA-FNS
 - Summer Skillman – Community Food Systems Division USDFA-FNS

Resources that Support Quality Meals

Federal Funding

State Funding



- Local Foods for Schools \$23 million
- Supply Chain Assistance \$418 million
- Team Nutrition \$300,000

- Universal Meals
- 2021 & 2022 Kitchen Infrastructure and Training (KIT) \$750 million
- School Food Best Practices \$100 million
- Healthy School Food Pathways Program \$45 million
- 2023 Farm to School Incubator Grants \$60 million

Thai Basil Lentil Burger

Made with red lentils from Kandarian Organic Farm in Los Osos and buns from Edna's Bakery!



San Luis Coastal Unified School District

By the numbers:

- K-12 District in the Central Coast of CA
- 7,886 students across 15 school sites
- 39% Free & Reduced Price
- \$5 million operating budget

By the heart:

- Innovative
- Resourceful
- Creative
- Patient
- Communicative
- Committed

Lentil Burgers are 15 times less carbon intensive than beef burgers!



Less Water



Fewer Greenhouse Gas Emissions



Healthier For Us



San Luis Coastal Unified School District Guiding Principles

- Always consider the potential impact that school food can have on health: the health of students, the health of staff, and the economic health of the community
- The ultimate goal is to have the best health outcomes. The right thing to do is the right thing to do whether it's regulated or not
- We must be able to stand behind the food we serve
- Approach the work with an eye for equity. Don't those most in need deserve the best food- the best tasting, most delicious, nutritious foods? That's an opportunity that shouldn't be shied away from.

FOOD MATTERS!
SAN LUIS COASTAL UNIFIED SCHOOL DISTRICT

WHERE DID YOUR LUNCH COME FROM?!

FARM TO SCHOOL!
Central Coast, CA

Here's a hint: farmers right here in SLO County!

LARDER MEAT CO.

Owner Jensen works with SLO County ranchers to get fresh, humanely-raised chicken, pork, and beef delivered directly to customers!

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

CITY FARM SLO

Farmer Shane, Director Kayla and their team grow fruits & veggies using organic & regenerative practices. The farm offers field trips, workshops, and educational programs to SLO County students & families!

TODAY'S BROCCOLI IS FROM CITY FARM SLO!

LAGUNA MIDDLE SCHOOL SCHOOL GARDEN

Staff and students work together to raise and harvest veggies and herbs right on campus! Learn more from the Laguna Middle School Garden Club!

TODAY'S VEGGIE MEDLEY IS FROM LAGUNA MIDDLE SCHOOL'S SCHOOL GARDEN!



TONY THURMOND
State Superintendent
of Public Instruction

Be G.R.A.N.D.

Grow in your knowledge and expertise

Raise the bar! Rally together for excellence **and** quality!

Assess your systems and operations

Narrate, elevate, and show the value and impact of school nutrition in your community

Develop, train and transform your nutrition teams into school nutrition professionals equipped with the technical knowledge, culinary skills and tools necessary for upward mobility



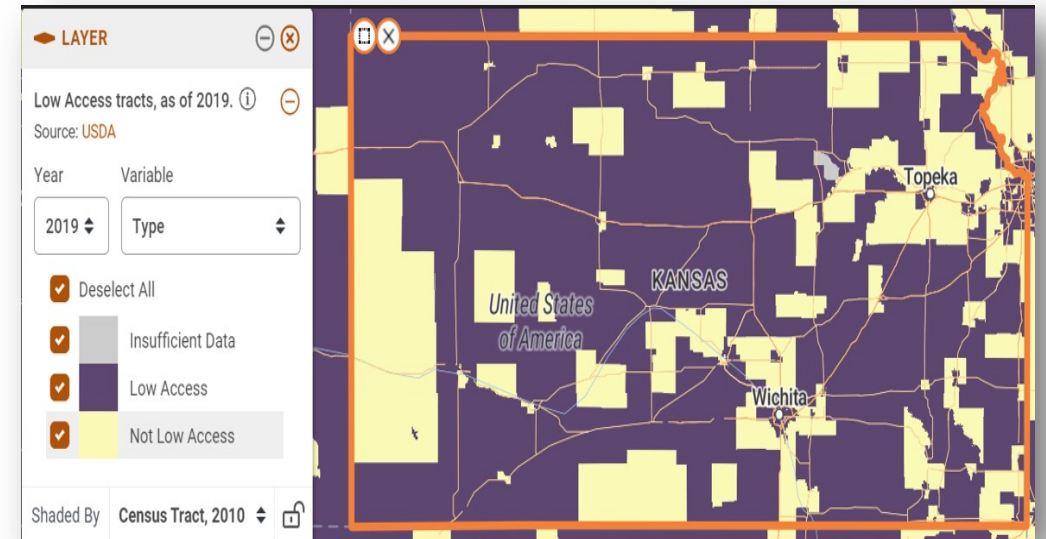
Cafeteria, Classroom, and Community

Schools as a Nutrition Hub

Kelly Chanay, M.Ed, RDN, LD
Child Nutrition & Wellness
Kansas State Department of Education

Cafeteria, Classroom, and Community

- The State of Food Access in Kansas
 - Food deserts exist.
 - Challenges with state-wide efforts to increase access to local foods.
- The State of Childcare in Kansas
 - Decrease in licensed childcare providers.
 - Increase in pre-school programs operated by SFA.
 - Increase in traditional childcare programs operated by SFA.



Cafeteria, Classroom, and Community

- Schools as a Nutrition Hub

- 401 SFAs in Kansas.
- 35 SFAs operating SNP, SFSP/SSO and CACFP.
- 38 SFAs with childcare centers.
- Kansas F2S grants and Ag Education programs connect schools and communities to local foods.

- Child Nutrition & Wellness, KSDE

- One consultant for all programs.
- Tailored training & resources for SFAs operating multiple CNPs.
- Wellness & Farm to Plate Coaches.
- 2 FT staff dedicated to Farm to Plate.



Georgia Department of Early Care & Learning – Nutrition Services

Diana Myers, MS, RD, LD

Nutrition & Physical Activity Supervisor



Waycross Family Farm Share Pilot



- Funded through a Community Transformation Grant of \$75,000 from DECAL to Georgia Organics
 - Addressed childhood food insecurity for children birth to five in Waycross, Georgia
- Partners comprised of Action Pact, WayGreen, Inc., Ware Children's Initiative, and Georgia Organics
- Worked collaboratively to develop a low-cost, weekly fresh food box program with farmers that were specifically designed for families of young children at Action Pact's Ware County Head Start campus
- Goal was to increase access to local, organic, in-season, and healthy food while educating families about how to prepare and enjoy their weekly bounty from Ware County farmers



Ware County Head Start



- CACFP operator in South Georgia
- Ware County Statistics
 - Health outcomes: ranked among the least healthy counties in Georgia (Lowest 0%-25%)
 - 34% of children are in poverty compared to 21% for the state of Georgia
 - 13.7% food insecurity rate compared to 11.3% for the state of Georgia



Pilot in Action



- Food education lessons were combined with on-site family engagement meetings
- Farm to ECE activities were incorporated in all classrooms and local items were added to the menus
- SNAP-EBT dollars were doubled for shares and SNAP sign-up was available on-site for families
- Feedback was received from families including:
 - Produce items to grow for the shares
 - Bag distribution locations, times, and dates
 - Favorite produce items provided along the way
 - Less familiar produce items in need of recipes & preparation method tips





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Leanne Eko, RD, SNS

Chief Nutrition Officer, Child Nutrition Services



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Common Threads

- School-based AND Community-based Gardening & Cooking Programs
- USDA Programs:
 - CACFP At-Risk
 - SFSP
- State Agency Support: Awarded state *Meals for Kids Summer Grant I* Summer 2021
 - Summer 2021: low participation / challenges with outfitting food truck
 - Summer 2022: continued low participation





What we've learned and where we are heading

- How we administer our programs...
 - Who operates our programs?
 - What population do our sponsors serve?

Courageously and equitably steward federal and state policy and resources

Resources

- Universal Meals Program Web Page: <https://www.cde.ca.gov/ls/nu/sn/cauniversalmeals.asp> & Guidelines
- KIT Funding Web Page: <https://www.cde.ca.gov/ls/nu/kitfunds.asp>
- School Food Best Practices: <https://www.cde.ca.gov/ls/nu/rs/sfbpfunding.asp>
- San Luis Coastal Unified School District Web Page: <https://www.slcsd.org/departments/food-services>
- [Getting Started: Georgia Farm to Early Care and Education Guide](#)
- [The Patrick Leahy Farm to School Program | Food and Nutrition Service \(usda.gov\)](#)

Contact information

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