

# **Agenda**

- Welcome
- Strategies for Finding, Procuring and Serving Local and Unprocessed Foods
- Partner Sharing of Best Practices and Resources
- Question and Answer
- Review



# **Purpose and Objective**

- Purpose: Share strategies to increase amount of locally grown and unprocessed foods procured by DC SFAs.
- Objective: Participants will be able to identify ways to **find**, **procure** and **serve** locally grown and unprocessed foods for their school meal program.



# Warm-Up

- The food in my school meal program comes from a...
  - ☐ A. Vendor or Food Service Management Company
  - B. Distributor
  - ☐ C. Food hub or cooperative
  - D. Farm
  - E. School garden
  - ☐ F. Combination of places
  - ☐ G. Other



# **Key Terms**

- Farm to school connects schools and local farms with the objectives of serving healthy meals in schools; improving student nutrition; providing agriculture, health and nutrition education opportunities; and supporting local and regional farmers. Farm to school, at its core, is about establishing relationships between local foods and school children by way of including, but not limited to:
  - Locally grown and unprocessed foods in school meals breakfast, lunch, after-school snacks—in classrooms and as taste tests;
  - <u>Educational activities</u> related to agriculture, food, health or nutrition such as nutrition education curricula, farm tours, farmer in the classroom sessions, culinary education, educational sessions for parents and community members, and visits to farmers' markets; and
  - School gardens as an opportunity for hands-on learning.



# **Key Terms**

- Locally grown: From a grower in Delaware, the District of Columbia, Maryland, New Jersey, North Carolina, Pennsylvania, Virginia and West Virginia.
- Sustainable Agriculture: An integrated system of plant and animal production practices having a site-specific application that will, over the long-term satisfy human food and fiber needs. Enhance environmental quality and the natural resource base upon which the agriculture economy depends, make the most efficient use of nonrenewable resources and on-farm resources and integrate, where appropriate, natural biological cycles and controls, sustain the economic viability of farm operations, and enhance the quality of life for farmers and society as a whole.
- Geographic Preference: A preference applied to the bid for the procurement of locally grown and unprocessed foods.
- Unprocessed: Foods that are nearest their whole, raw and natural state, and contain no artificial flavors or color, synthetic ingredients, chemical preservatives, or dyes. Food that undergoes the following processes shall be deemed to be minimally processed: cooling, refrigerating, or freezing; size adjustment through size reduction made by peeling, slicing, dicing, cutting, chopping, shucking, or grinding; drying or dehydration; washing; The application of high water pressure or "cold pasteurization"; packaging such as placing eggs in cartons, and vacuum packing and bagging, such as placing vegetables in bags; butchering livestock, fish, or poultry; and the pasteurization of milk.



# The Healthy Schools Act

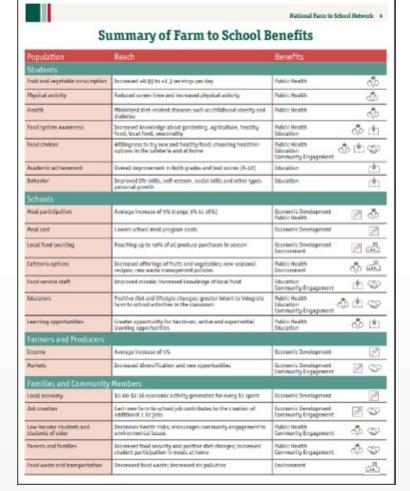
• Schools shall serve locally grown, locally processed and unprocessed foods from growers engaged in sustainable agriculture practices whenever possible.





# The Importance of Farm to School

- Economic development
  - Farmers and producers
  - School meal programs
- Public health
  - Student nutrition behaviors
  - Knowledge, attitudes, access
- Education
  - Student engagement and academic achievement
- Environment
  - Reduction of food waste
  - Sustainability
- Community engagement



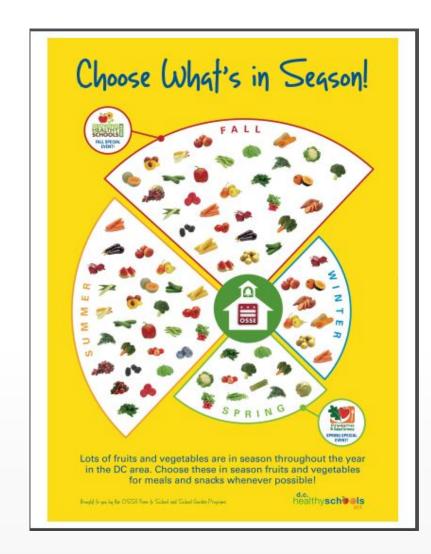
The Benefits of Farm to School, NFSN

www.farmtoschool.org/Resources/BenefitsFactSheet.pdf





Finding Local and Unprocessed Foods



### Strawberries & Salad Greens Day

Since 2011, schools across the District have participated in Strawberries & Salad Greens Day as a way to showcase locally grown produce in school meals. This event will educate students about both the health and environmental benefits of eating locally grown fruits and vegetables, and how healthy eating leads to healthy educational outcomes.

For more information or questions about this event, please contact Elysia DiCamillo at <a href="mailto:Elysia.DiCamillo@dc.gov">Elysia.DiCamillo@dc.gov</a> or (202) 403-4556.



#### Resources:

- . Download the Choose What's in Season Poster
- Resource Packet for Schools @ (uploaded via Google Drive)
- Resource Packet for Early Childhood Development Facilities 

   (uploaded via Google Drive)
- Lessons for All Ages
- Volunteer Talking Points
- · Sample Letter to Parents

#### Related Services:

Farm to School Program

A Reporting:			4											
arter			J											
Date	Item	Item Size	Number of Cases	Total Pounds (lbs)	Total Value (\$)	Meal Served	Grow er Num	Comments or Notes	Farm Name	Address	City	State	Zip Code	Growe Numb
			400000000000000000000000000000000000000	(IDS)			her							
					_				Bear Mountain Orchards	1415 Potato Road	Aspers	PA	17304	
				13	3	3			Rice Fruit Company	2760 Carlisle Road	Gardner	PA	17324	
				3	3	3			Colora Orchards	1265 Colora Road	Colora	MD	21917	
									Fifer Orohards	1919 Allabands Mill Road	Wyoming	DE	19934	
				3	3	3	_		J Roland Wood Produce	2500 Beasley Road	Benson	NC	27504 27851	
		_					-		Scott Farms Seabrook Farms	7965-A Simpson Road 85 Finley Road	Lucama Seabrook	NC	27851 08302	
					2	8	-		Turkey Knob Growers Inc	17581 Mechanics ville Road	Timberville	NJ VA	22853	
		1	_				-		Arnold Farms	13550 Ritchie Highway	Arnold	MD	21012	
							-		Papa Johns Farm	8065 New Cut Road	Arnold Severn	MD	21012	
			_		2		_		Papa Johns Farm Richardson Farms	5960 Ebenezer Road	Whitemarsh	MD	21162	
							-					PA	19311	
					8	1	-		Basciani Farms	944 Penn Green Rd	Avondale	MD		
							-		Butler's Orchard	2222 Davis Mill Road	Germantown		20876	
				3	8	8			Appealing Fruit	1149 Railroad Road	Dauberville	PA	19533	
									Jersey Fruit Association/Co-Op		Glassboro	NJ	08028	
				3	0.00	8			Baywater (Greens) Farms	27616 Little Ln	Salisbury	MD	21801	
									Lancaster Farm Fresh Coop	201 Running Pump Rd	Lancaster	PA	17603	
				6	Jaco	8			Parker Farms	1647 Kings Highway	Oak Grove	VA	22443	
									Miller Farms	10140 Piscataway Rd	Clinton	MD	20735	
					100				Kirby Farms	3541 River Road	Mechanicsville	VA	23116	
									Kapplan and Zubrin Farm	146 Kaigh Ave	Camden	NJ	08103	
				3	8	Š.			Mountain View Orchards	272 Ramoth Church Rd	Stafford	VA	22554	
									Bender Potato Co	1120 Lincoln Way E	Chambersburg	PA	17201	
		1		1	1				Capital Meats	5226 Monroe PI	Hyattsville	MD	20781	
		1							Common Market	82 Dilks Rd.	Monroeville	NJ	08343	
				8	5	ž.	_		Kilmer's Orchard	196 Carlton Drive	Inwood	WV	25428	
		1	1						Mock's Greenhouse	670 Tanglewood Lane	Berkley Springs	WV	25411	
					9	0			Seven Hills Food	1803 Holliday St.	Lynchburg	VA	24501	
									SVPA	2839 Lumber Mill Rd.	Dauton	VA	22821	
				-	-	6	_		Davis Mushroom	LOGO CUITACI TAME FIG.	Kennet Square	PA	19348	
		1	1				-		Hess Farms	8620 Helman Rd	Wagnesboro	PA	17268	
		_	_			8	_		NN Ellis Produce	1131 N Ellis Road	Faison	NC NC	28340	
		+	-				-		Shlagel Farms	12850 Shlagel Rd	Valdori Valdori	MD	28340	
									Louis Asia Lauris,	Lizoou oniagei Hit	I mainous	IMD	20601	





Procuring Local and Unprocessed Foods

- The Distributor agrees to source locally-grown or raised unprocessed foods from growers engaged in sustainable agriculture practices whenever possible.
- The Distributor will provide a quarterly summary report, stating which farm supplies the locally grown or raised agricultural products, amount, and type purchased for that period.
- The Distributor will participate in SFA farm to school events by sourcing local produce for Strawberries and Salad Greens Day and Growing Healthy Schools Month.

## Farm to School Language (New Section C.8)

Options (include those that correspond with your needs):

- [SFA Name] will require the Distributor to have a contact person designated to coordinate with our menu
  committee on a quarterly basis to communicate the local products that can be placed on the menu. Meetings
  will be set up at least quarterly so local product menu needs can be met.
- As feasible, [SFA Name] hopes to coordinate staff and student visits to farms. Educational opportunities may be tailored to the interest level and capacity of each farmer.

## Materials/Information:

- The Distributor will provide SFA with materials (posters, displays, etc.) providing information about the farm/farmers/school garden from which food was source.
- The Distributor will provide SFA with information highlighting nutrition, agriculture, and food system careers to showcase career opportunities within food-related fields.





Serving Local and Unprocessed Foods







# Partner Sharing

# DC CENTRAL KITCHEN: FARM TO SCHOOL

WE FIGHT HUNGER DIFFERENTLY



# DCCK LOCAL SOURCING BY THE NUMBERS

- In SY 2020-21:
  - \$66,943 spend with local farms on locally grown, unprocessed products for our school meals.
    - 18% was on locally grown and unprocessed.
    - 40% of the produce we purchase was locally grown
  - 2% of our local spend this year was with minority farms, a goal we are looking to really increase in the coming year.



# FARM PARTNERSHIPS



DIRECT FROM FARMS



FOOD HUBS



WHOLESALE DISTRIBUTORS

# DIRECT FROM FARMS

- DCCK purchases some produce items directly from farmers:
  - Benefits-
    - Lowest price as there is no middleman and supporting the local farm directly
    - Fresh as possible since delivered direct from farm
  - Cons-
    - Delivery minimum to meet, not as flexible delivery days
    - Individual payments and ordering with each farm, so more to manage.
    - Availability, there is not another option if they don't have the product.









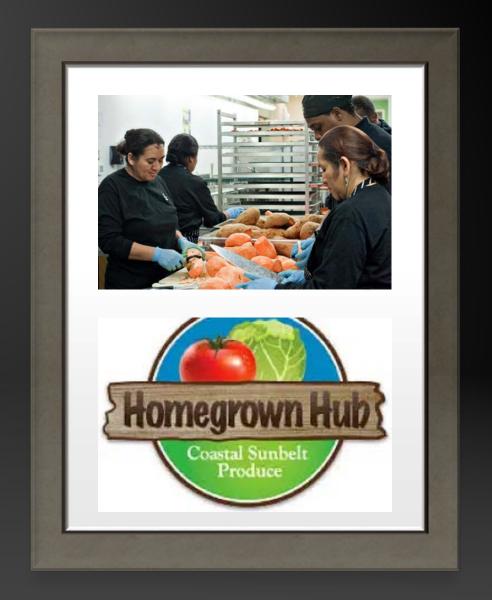
# FOOD HUBS

- DCCK works with three food hubs to source local- 4P Foods, Dreaming out Loud and Common Market
- Benefits-
  - Source from many farms but one order, delivery and payment.
- Cons-
  - Sometimes the price is higher than direct from farm to cover their costs.



## WHOLESALE DISTRIBUTORS

- DCCK also uses our wholesale distributors partners to source local from their robust local lists.
- Benefits
  - We are already ordering from these vendors
  - Competitive pricing
- Cons
  - Farm identification is sometimes challenging
  - Limited local selection





# Question and Answer

## Review

- According to the Healthy Schools Act: "Schools shall serve locally grown, locally processed and unprocessed foods from growers engaged in sustainable agriculture practices whenever possible."
- The <u>Locally Grown and Unprocessed Food Item Tracking Log</u> is how schools report locally grown and unprocessed foods served.
- Growing Healthy Schools Month and Strawberries & Salad Greens Day are great ways to celebrate farm-to-school.
- There are lots of helpful <u>resources</u> to help you bring farm-to-school to your school.



## Resources

- National
  - USDA's Food and Nutrition Service's Office of Community Food Systems
  - National Farm to School Network
  - Benefits of Farm to School
- DC
  - Farm to School Program Page
  - Growing Healthy Schools Month
  - <u>Strawberries & Salad Greens Day</u>
  - Locally Grown and Unprocessed Food Item Tracking Log
  - <u>Is That Local? Fact Sheet</u>
  - Healthy Schools Act Report: Farm-to-School

