

# How do I Successfully Integrate a School Garden, Composting and Farm to School Program in my School?



LEA Institute Friday May 1<sup>st</sup> 2015

# Agenda

- Overview of Healthy Schools Act
- DCPS Recycling & Composting
- OSSE School Garden Program
- OSSE Farm to School Program
- FoodCorps
- Q&A

# Healthy School Act

- Passed by DC City Council in May 2010
- Comprehensive school health and wellness legislation
- Provides local funding to assist schools with compliance
- Funded by sales tax on sugar-sweetened and artificially sweetened beverages

*Farm to School to Farm to School to Farm...*

## DCPS Recycles!

# Cafeteria, Compost, and Curriculum

Beth Gingold, Schools Conservation Coordinator

DC Department of General Services

May 1, 2015





# What happens to our food waste when we DON'T compost?



Multiply 8 cubic yards by 111 schools and by 180 days



Banneker HS



Incinerator, Lorton VA



Lorton C&D





<http://swamplot.com/tag/landfills/>



# How much cafeteria waste is compostable or recyclable?



# More than 75%



# What if we compost the food waste instead?





950 000032



950 000031



1 30344









# How can education increase participation and prevent contamination?



# Stoddert Elementary School Connects Compost, Cafeteria, and Curriculum



# How much food could feed students instead of going to waste?



# C.W. Harris Elementary Reduces and Recycles Food Waste!



*Maintenance staffer Mr. Kelly reminds students how to sort their lunch waste properly*



*Student helper Malik Jackson watches over waste sorting station to provide assistance to his classmates.*



“If you aren’t going to eat your fruit, save it for the team”  
- Mr Welton Howard, Behavior Tech, CW Harris Elementary School

“The recycling waste/reduction initiative here at C.W. Harris has had a great and positive impact on our entire student body and school community... It has fostered a spirit of cooperation and team work.... **We are planting the seeds of future leaders in our community!**”

– Heather Hairston, Principal  
CW Harris Elementary School



# DCPS Recycles! Resources

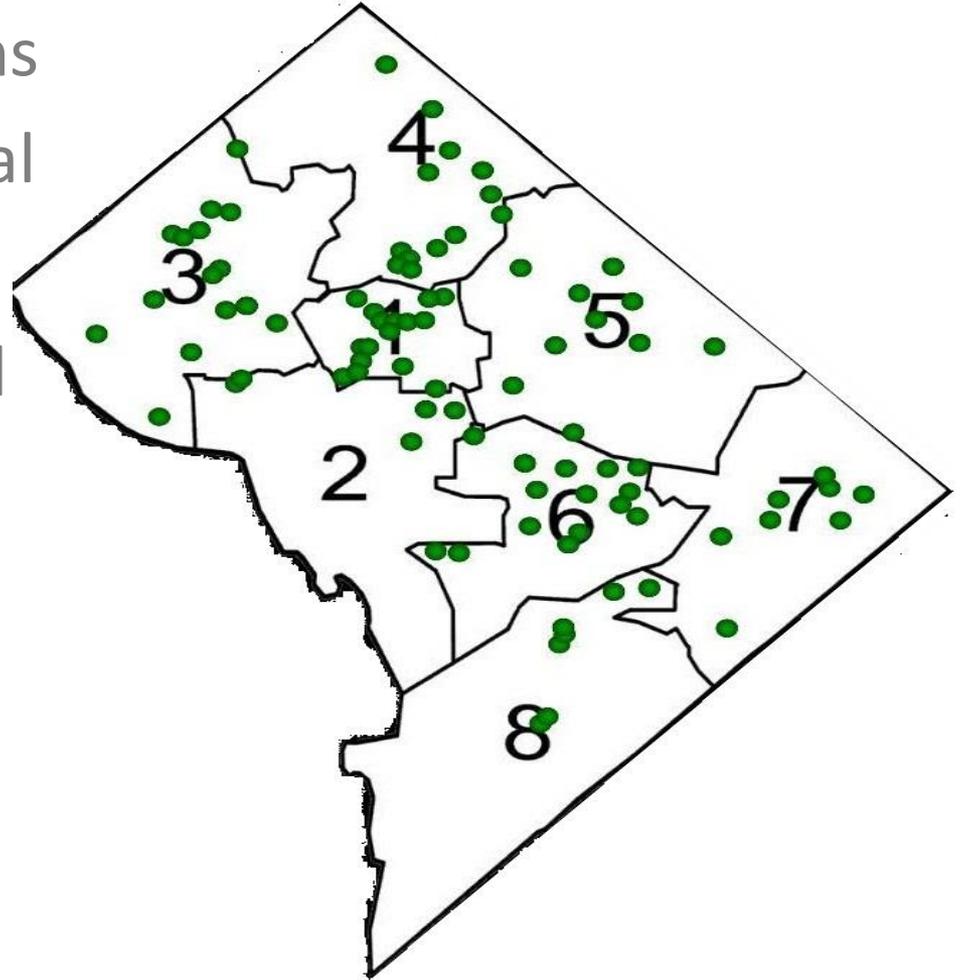
- Recycling pick up services
- Recycling supplies (bins, lids, labels)
- Assemblies, presentations, trainings
- Waste audit assistance
- On-site composting connections
- Success stories
- Ask me: [Beth.Gingold@dc.gov](mailto:Beth.Gingold@dc.gov)

# OSSE School Garden Program

Establish gardens as integral components of public and public charter schools.



- 100 plus school gardens
- Edible to Environmental
- 1 acre to 1 planter bed
- 1 class to whole school



# OSSE School Garden Program

Professional  
Development

School Garden  
Tracking

DC School  
Garden Program  
Services

Technical Support

Grants

# Tubman Elementary School

- Established in 2009
- Aims to serve all 500 students
- Strong garden/cafeteria/classroom connections
- School-wide events like “Cafeteria Connections”
- School Garden Coordinator is well integrated into the school



# Farm to School Program

## Federal

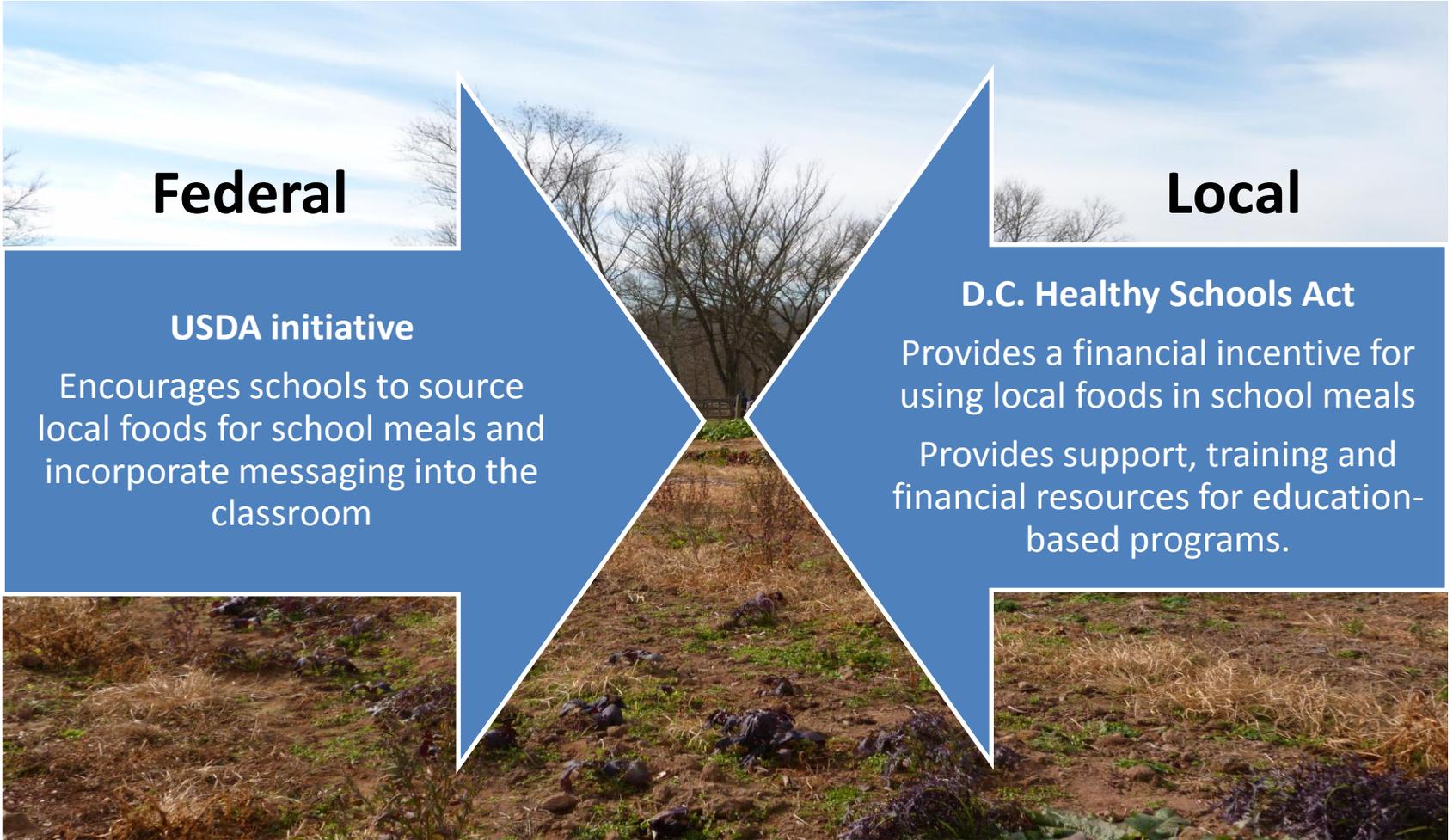
### USDA initiative

Encourages schools to source local foods for school meals and incorporate messaging into the classroom

## Local

### D.C. Healthy Schools Act

Provides a financial incentive for using local foods in school meals  
Provides support, training and financial resources for education-based programs.



# OSSE's Farm to School Focus



Increase awareness  
of the local foods  
served as part of  
the school meals in  
DC



Increase the  
number of local  
farms selling to DC  
schools



Increase the  
number of students  
visiting farms and  
farm-based  
education centers

Increase Student Consumption & Excitement

# DC Bilingual Public Charter School

A focus on scratch-cooked meals that include a variety of locally-sourced ingredients



## August

Tomatoes, melons & apples.

## September

Cucumbers, tomatoes, apples, melons & sweet potatoes.

## October

Apples, sweet potatoes & cucumbers.

## November

Apples, sweet potatoes, broccoli & cucumbers.

## December

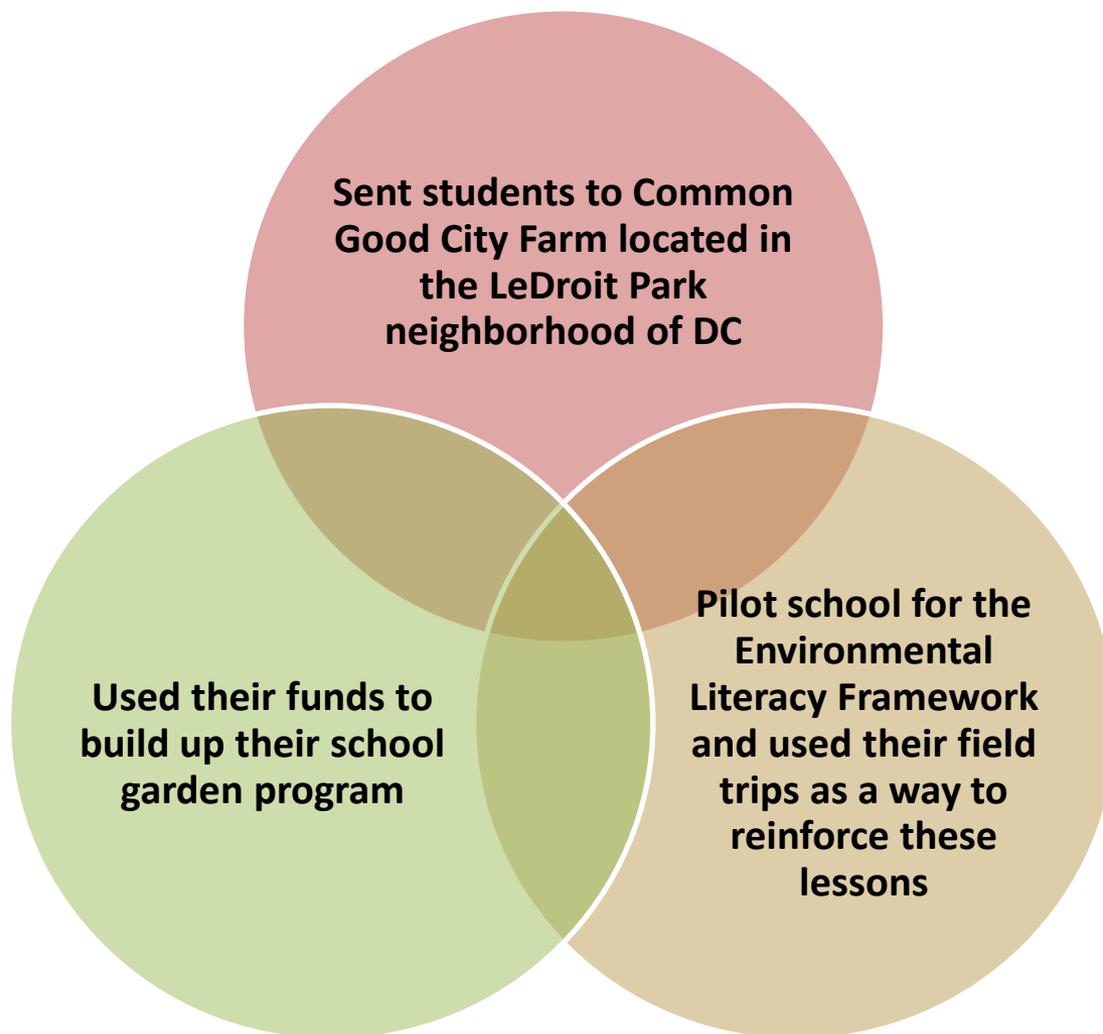
Apples, sweet potatoes, broccoli, cabbage & cucumbers.

## January

Apples, sweet potatoes, broccoli, cabbage & cucumbers.

# DC Bilingual Public Charter School

DC Bilingual  
was awarded a  
2014-2015  
Farm Field Trip  
Grant in the  
maximum  
amount of  
\$1500



# FoodCorps

**FOOD  
CORPS**



A nationwide team of AmeriCorps leaders who connect kids to real food and help them grow up healthy.



Our members implement an **evidence-based model** focused on three pillars:



## 1. Knowledge

Teach hands-on lessons about food and nutrition

## 2. Engagement

Build and tend school gardens and teach cooking lessons so kids can taste the fresh food they've grown

## 3. Access

Change what's on children's lunch trays, giving them healthy food from local farms.

# FoodCorps in DC

**Host Site: OSSE**

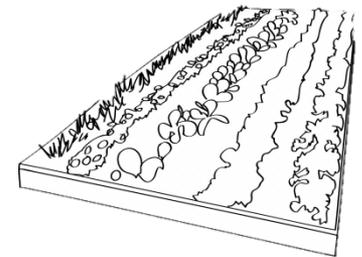
**13 service members 8 service sites 17 partner schools**

## Service Sites

- Capital Area Food Bank
- Freshfarm Markets
- DC Greens
- City Blossoms
- Washington Youth Garden
- Marie Reed Education Campus
- Metz Culinary Management
- SEED School

## Schools

- Burroughs Elementary
- Cleveland Elementary
- Center City: Trinidad
- Excel Public Charter
- Friendship: Woodridge
- Garrison Elementary
- Hart Middle School
- Kimball Elementary
- KIPP: Northeast
- Leckie Elementary
- Ludlow Taylor Elementary
- Marie Reed Elementary
- SEED School
- Tyler Elementary
- Walker Jones



# Spotlight



**Hart Middle  
School**

**Walker Jones**



## Please contact us with any questions

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