



SUCCESSSES

- Leveraged community resources and strengthen partnerships through collaborative planning and implementation of activities and events including the following:
 - NorCal Apple Crunch/Food Day
 - Growing Healthy Children Walk/Run
 - School Wellness Policy improvements
 - Smarter Lunchrooms Movement
 - Student Agriculture Field Day
 - Agribee, an agriculture spelling bee
- The NorCal Apple Crunch generated nine hashtags used on Twitter, 42 posts on Instagram, 80 posts on Facebook, 317 individuals viewed the event page, KNVN Action News Now received 1,800 views on Facebook and Twitter after promoting the event. A local farmer sold 15,000 apples in connection with the NorCal apple crunch.



RESULTS

- Playground Stenciling projects undertaken by UC CalFresh incorporated "CATCH-friendly" elements, making the playground easier for teachers to facilitate the state required physical activity requirements with skill based structured play. Nutrition elements such as a MyPlate foursquare reinforced the health concepts being taught in classrooms by teachers.
- Making Every Dollar Count (MEDC) education series results showed participating adults improved their knowledge > 80% in ways to save money and their understanding food ads. MEDC participant said:

"It is very helpful to have the calendar money chart to assist in goal-making and to make the best nutrition choice per amount cost; keep to budget" "very worth my time."

IMPROVING CALIFORNIA'S HEALTH THROUGH SNAP-ED

County Statement:

The Butte Cluster communities are located in Northern California in upper quadrant of the Central Valley. All five counties are influenced by agriculture production which is the primary industry in the region. UC CalFresh nutrition education utilizes integrated approaches which leverage community resources including agriculture to facilitate the creation of healthier communities, by educating and encouraging community members to: 1) make informed nutrition and physical activity decisions; 2) maximize their food resources; 3) eat and enjoy a variety locally grown fruits and vegetables; 4) identify opportunities to advocate for healthier communities.

Serving Individuals and Communities

- 7,338 youth students received 3,482 hours of direct nutrition education primarily through their classroom teacher. These teacher extenders implemented series based lessons after receiving training and technical assistance from UC CalFresh nutrition education staff.
- 259 adults received food resource management series based education at four job training and adult education sites, four public housing facilities, two community centers and one housing shelter.

Providing Education

- UC CalFresh staff provided training and technical assistance to teachers on delivery of series-based nutrition education. Utilizing an extender model, 333 hours of training were provided to 744 extenders. Out of the 3,482 hours of direct education delivered in the Butte Cluster, 85% of the education was implemented through the extender model utilizing series based "no-prep" education kits. The "no prep" teacher education kits are the foundation to our program's sustainability plan. Empowering teacher extenders to be health advocates in their classroom enables UC CalFresh staff to provide training and technical assistance in other spheres of the social ecological model for a more integrated and comprehensive approach.

Helping to Make Organizational and Environmental Changes

- Playground stenciling projects helped to support increased physical activity among students and school staff. Smarter Lunchrooms Movement activities supported changes in 27 school cafeterias including every school in the Marysville Joint Unified School District. Improvements in School Wellness Policies strengthen classroom nutrition education and supported the continuum of Policy, Systems and Environmental work UC CalFresh is aiming to effect and improve.

Serving California Agriculture

- The Farmer in the Classroom program reached 63 classrooms. 2000 students participated in hands-on agriculture lessons that help students realize the benefits of eating locally grown and produced food. Taste testing results demonstrated positive experiences with these foods.



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