



# Rethinking Farm to School: Strategies for SNAP-Ed

## PROJECT GOAL

The Center for Ecoliteracy is delighted to work with CalFresh Healthy Living, UC Local Implementing Agencies to expand and enhance Farm to School activities and local food procurement in school districts.

## KEY PHASES

1. **Needs Assessment (2021-2022):** Determine what is needed to support your collaboration with school districts and their Farm to School activities and local procurement.
2. **Toolkit and Training Resources (2022-2023):** New resources to support Farm to School activities, tailored to fit the gaps identified in the needs assessment phase.
3. **Training and Technical Assistance (2023-2024):** Customized training and support designed to enhance your capacity to strategically support Farm to School and local procurement.

## GOALS OF THE NEEDS ASSESSMENT PHASE

Our goal is to listen and learn from you about Farm to School activities in the school districts working with CalFresh Healthy Living, UC and what you need to build your capacity to better support them. We want to hear about your priorities, the resources and strategies that are working well, and what is still needed.

**THE CENTER FOR ECOLITERACY** has a 25-year history of advancing ecological education in K-12 schools. We have been internationally recognized for fostering leadership and systems change. Our California Food for California Kids initiative builds the capacity and commitment of public school districts to provide all students with fresh, locally grown school meals and reinforce connections between the classroom, the cafeteria, and the garden. Learn more at: [www.ecoliteracy.org](http://www.ecoliteracy.org).

## FARM TO SCHOOL SUCCESSES

Farm to School helps build sustainable school communities, providing students with access to healthy, local foods, school gardens, and hands-on educational opportunities.



### Local Procurement and Promotion

From Calistoga Joint Unified School district, shown here is a meal featuring chicken grown in Sanger, strawberries and spinach from Watsonville, and a house-baked roll made with California heritage Yecora Rojo wheat.



### School Gardens

In Oakland Unified School District, students grow, harvest, and prepare foods they grow on campus.



### Student Education

In San Francisco Unified School District, students celebrate local radishes with hands-on learning.