



# FARM TO SCHOOL FOR SCHOOLS SEEKING ENGAGED LEARNERS



## ABOUT FOOD CONNECTS

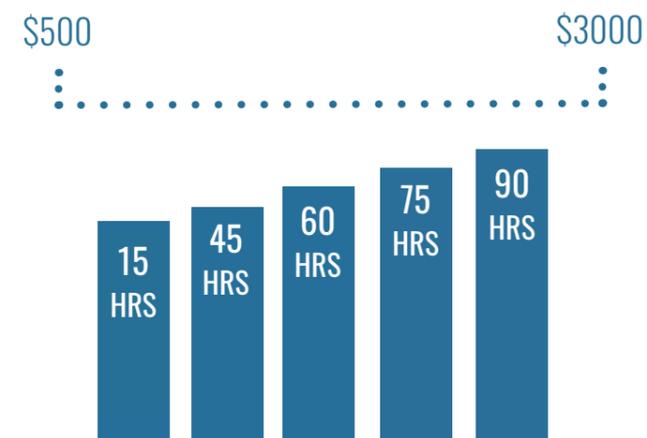
Food Connects delivers locally produced food as well as educational and consulting services aimed at transforming local food systems. A leader in the growing Farm to School movement, Food Connects' Farm to School program supports educators, food service directors, farmers and community members in cultivating healthy farm and food connections in classrooms, cafeterias and communities across Southern Vermont .

CONNECT WITH US | [www.foodconnects.org](http://www.foodconnects.org)

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## MEMBERSHIP LEVELS

Farm to School implementation is a process that deepens over time. A small investment can reap big rewards. You can become a member at \$500. We can work with you to decide what is best for your school.



## FARM TO SCHOOL STAGES

We categorize our member schools into stages of farm to school development and recommend a number of hours of direct support for their programming.

**EMERGING** | Preparing to take action

**DEVELOPING** | Beginning to take action

**DEEPENING** | Increasing in depth, breadth & frequency

**THRIVING** | Well-integrated in the school

**SUSTAINING** | Embedded in the school culture and systems

## WE CAN HELP

Food Connects provides experienced coaches to help you:

- Increase availability of fresh, healthy, local food
- Create demand from kids for good food
- Offer hands-on learning opportunities
- Support local farms

**CLASSROOMS - CAFETERIAS - COMMUNITIES**

Schools pay for Farm to School with:

School Budgets - Title I Funds - Medicaid Funds - Sponsorships - Fundraisers - Grants

# BIG IMPACT

**Our local food system is vibrant, but it is leaving many people behind.**

One in three children are on track to develop Type-2 diabetes. For the first time in American history, researchers estimate that children will live shorter lives than their parents. Here, in Southern Vermont, 12.5% of the population lives in poverty and 1 in 4 children are food insecure.

**School is where it all begins.**

60,000 children in Vermont eat at school five days-a-week, getting more than half their calories from school breakfast, lunch, snacks and after-school meals.

**What we feed our kids in school, and what we teach them about food matters.**



# NewBrook

## PROVIDED

- Grant writing support
- Technical assistance around procurement
- Action planning support

## RESULT

- Awarded state funding for Farm to School Program

*"We value the collaboration and benefits of working closely with our greater community and realize that through procurement of local foods, we can offer our children more nutritious meals, receive more buy-in from staff and families thus increasing meal participation, support our local economy and model these healthy sustainable living choices for our students" - Heather Sperling, (Teacher NewBrook)*

# THRIVING

# Westminster

## PROVIDED

- Technical assistance for local food procurement
- Marketing support

## RESULT

- Increased local food purchases
- Increased school meal participation

*"Working with Food Connects really helps us get local food on the menu for our students. In the world of School Lunch, the rules and regulations are dense, and sometimes overwhelming. Having Food Connects there to talk about every little nuance saves time and keeps us in the kitchen. Our program is about pushing the envelope and Food Connects helps us do it. They understand the business of local food and bring our program more than just great apples. They bring us a sense of camaraderie and real community"*

- Harley Sterling (Food Service Director, Westminster)



# EMERGING

# DEVELOPING



# Guilford

## PROVIDED

- Ongoing technical assistance, as needed
- Communications support
- Grant implementation Support

## RESULT

- Increased local food purchases
- A thriving educational garden
- Farm to School curricular connections
- A Farm to School coordinator

*"Food Connects helped us be intentionally ahead of the curve in terms of getting local foods into school meals by purchasing local items like potatoes, carrots, local beef, and maple syrup. The other big piece is Food Connects' help with professional development for our cook. I think that is a very important and necessary practice" - John Gagnon (Principal, Guilford)*