## Agenda for farm to school summit

Introduction Farm to school presentation - Johanna Question / answer Open discussion

## Farm to School Program

http://dnr.alaska.gov/ag/ag\_FTS.htm



Johanna Herron
Program Coordinator
Department of Natural Resources,
Division of Agriculture

## Overview

- My background
- Program goals
- Alaskan schools
- MEALS project
- Game plan for 2011
- Closing remarks

## Background

#### Restaurants

• 10 + years in the food service industry

# Fairbanks wellness committee

 Volunteered on the Fairbanks Wellness Committee

Research: Obesityrelated health Issues in rural communities

- 5 years at the University of Alaska Fairbanks, Center for Alaska Native Health Research (CANHR)
- Experience in data collection, data management, quality control, confidentiality issues, and community based participatory research.

#### **Education**

- BS in Anthropology
- MS in Community Nutrition underway

#### **Project MEALS**

 Statewide survey of food service professionals perspectives on interest, barriers and challenges, current practices, and future needs for incorporating Alaskan foods into the school meal program.

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#### Basic goals of the program

# School Nutrition Programs

- To meet the diverse needs in an efficient manner
- To increase youth exposure to Alaskan foods

#### Local Food Systems

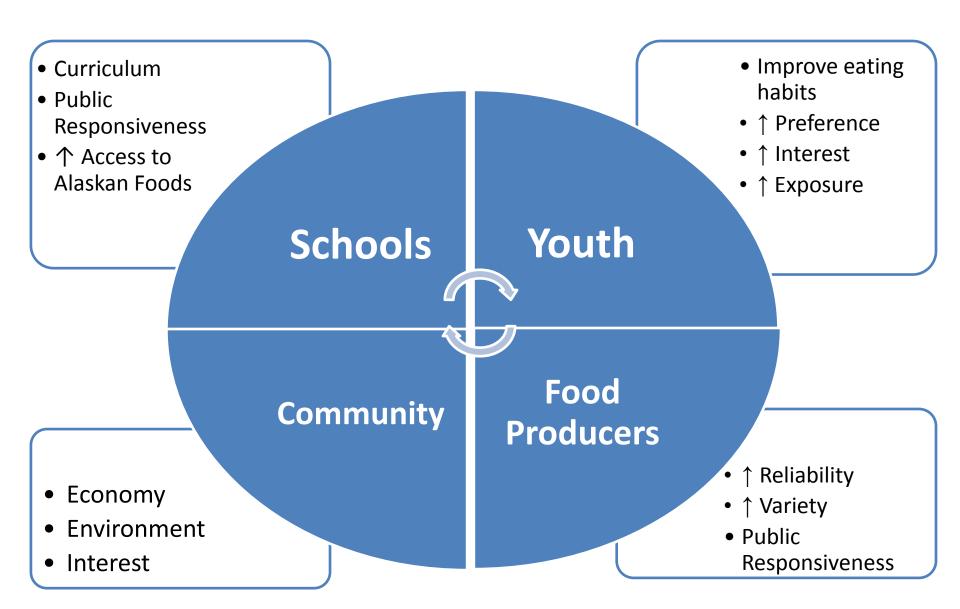
- To strengthen local food systems by supporting regional and local food producers
- To promote sustainable agriculture and fishing

#### Education

- To provide support for health and nutrition education
- To increase youth understanding of how food gets to their plate

Children's Health, Habits, and Happiness

### How do we achieve these goals?



## Key players: Who is involved?

#### Middlemen

- Processors
- Distributors

#### Other

- Co-ops
- Policy makers
- Community members
- Parents

#### **Food Producers**

- Farmers
- Fishermen
- Hunters

# Farm to School

#### Schools

- Food Service Professionals
- Cooks
- Youth
- Administrators

### Shaping and communicating goals

#### **Public Forums**

- Community input
- Bringing key players together

#### **Newsletters**

- Food Service
- Food Producers
- Kids / Families

# Farm to School

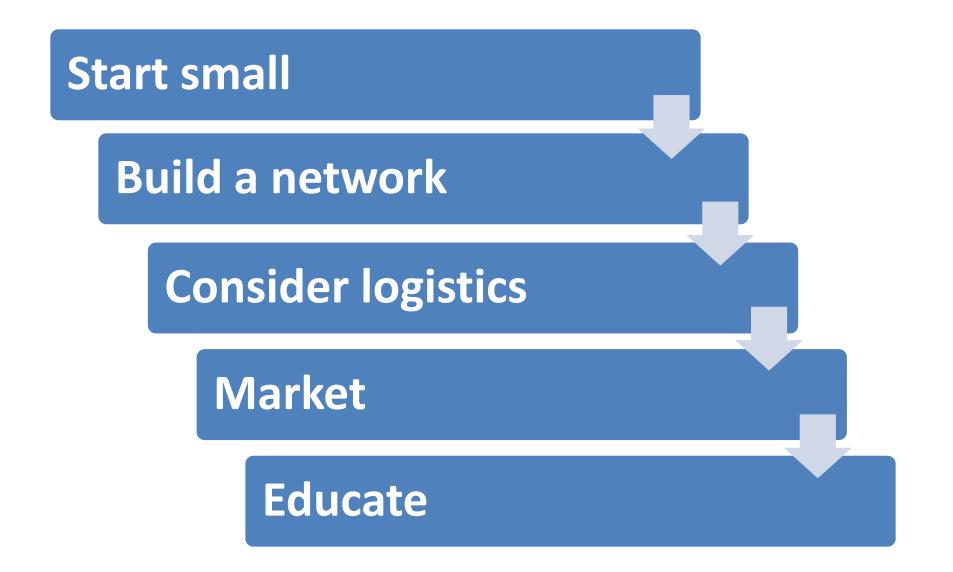
#### **Youth Leadership**

- Input
- Energy
- Connections

#### **Advisory Group**

- Key Players
- Policy Makers

# Where do you start?



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### Potential market with schools

# of school districts

• 53 school districts

# of schools

 About 550, this includes charter, correspondence, and state-operated schools

District enrollment 2009-2010

- Kindergarten 12<sup>th</sup> grade; 129,187
- Pre-kindergarten 12<sup>th</sup> grade; 131,662

### Meals served 2005

#### National School Lunch Data

• 8,495,528 meals served

# National School Breakfast Data

• 11,625 meals served

# Child and Adult Care Food Program

• 399,763 meals served

Summer Food Service Program

• 105,062 meals served

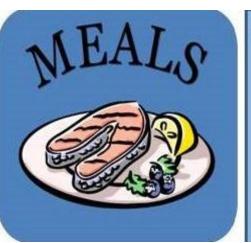
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#### **Project MEALS**

Johanna Herron Andrea Bersamin, PhD, advisor







What are Alaskan Foods?

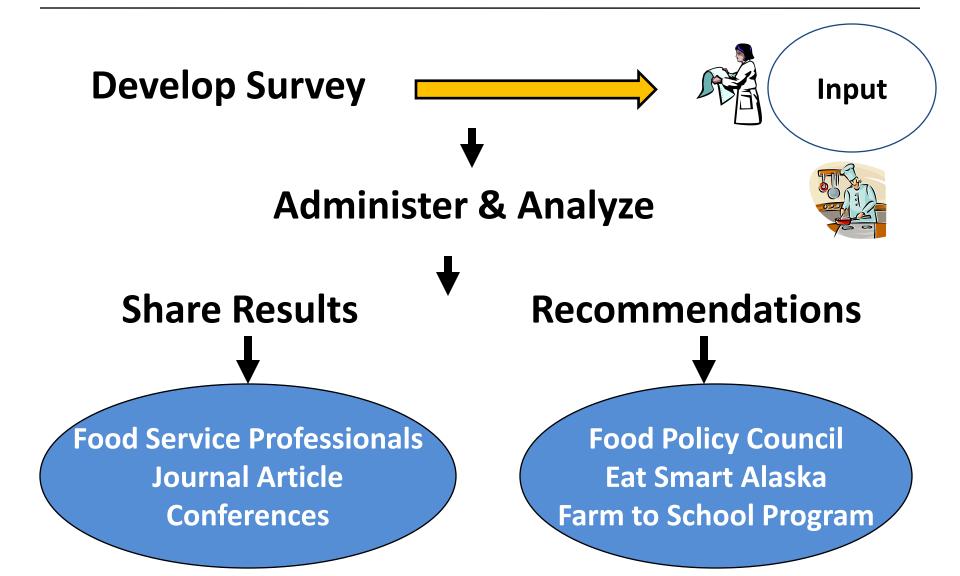


Alaskan foods are any foods fished, hunted, harvested or grown in the state of Alaska.

### Alaskan Foods: As Defined for the MEALS Project

Any food fished, hunted, harvested, or grown in the state of Alaska

# Project design



## Overall project objective

# To increase the use of Alaskan foods in the school meal programs.

# Specific project objectives

- 1) To look at the interest and challenges of using Alaskan foods in the school meal program, from the school food service professional perspective.
- 2) (Guided by findings) To develop recommendations and resources to increase the use of Alaskan foods in the school meal program.

## Survey topic areas

**Barriers / Challenges** 

**Current Practices** 

Interest / Motivation

**Future Needs** 

# Survey Design

Questions came from the literature and some of my own

Input from a group of experts

Put into survey monkey and made a hard copy version

**Pilot test** 

# Survey Recruitment

Got a list of food service professionals and called each one

Emailed survey invitation and mailed out hard copies

Sent a reminder (2 weeks later)

Sent final reminder (2 weeks later)

# 64 Survey participants

National
School Meal
Program

**38** School Districts

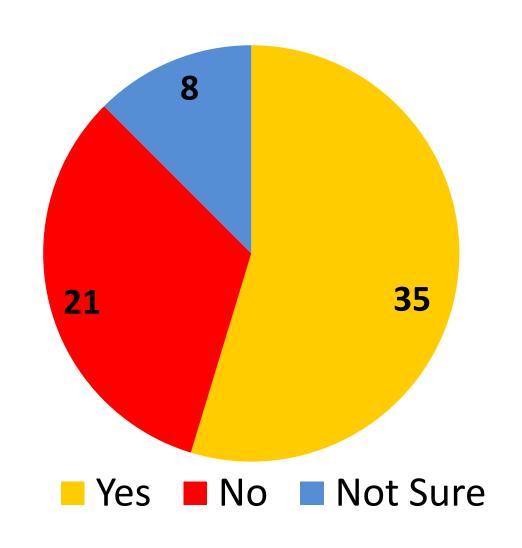
15 Youth
Facilities,
Resident Care
Child Institutes,
or Other

Other

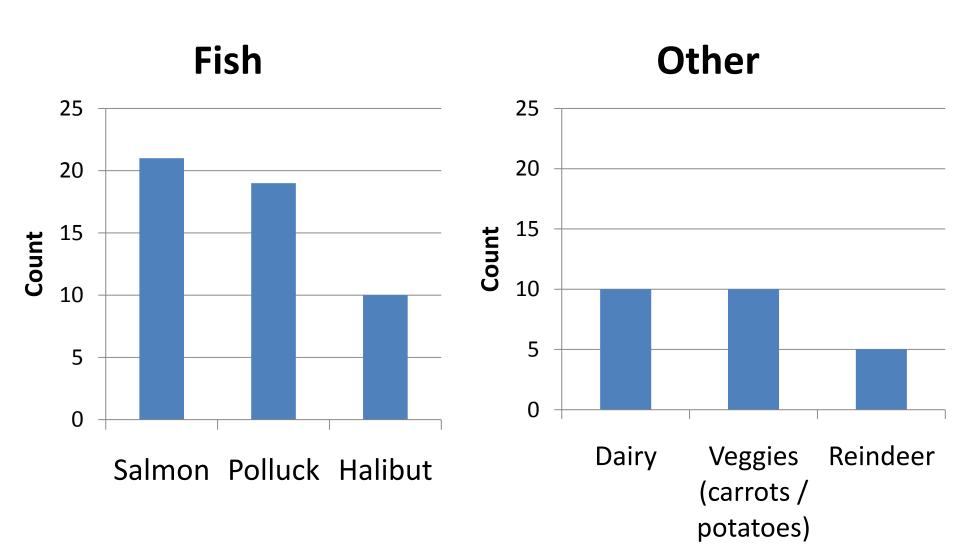
**6** School Districts

**5** Charter Schools

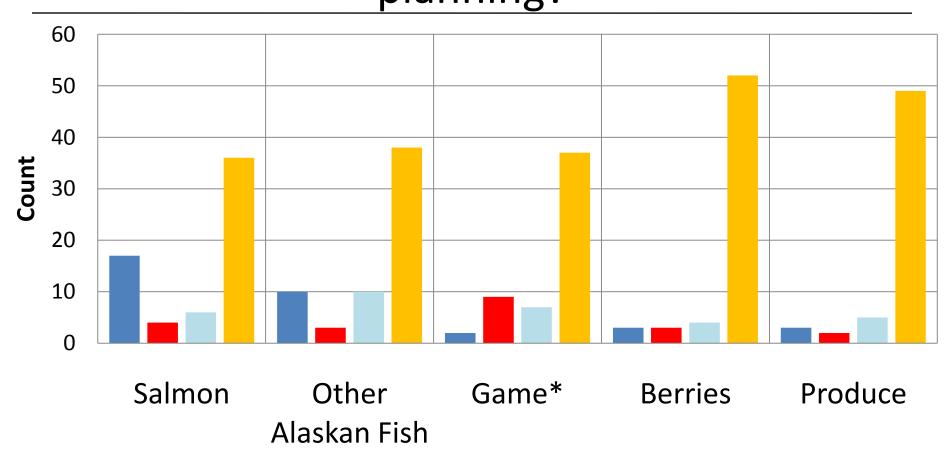
# Has your district ever served Alaskan foods?



# Top purchased Alaskan foods



# How interested are you in incorporating the following Alaskan foods into your meal planning?

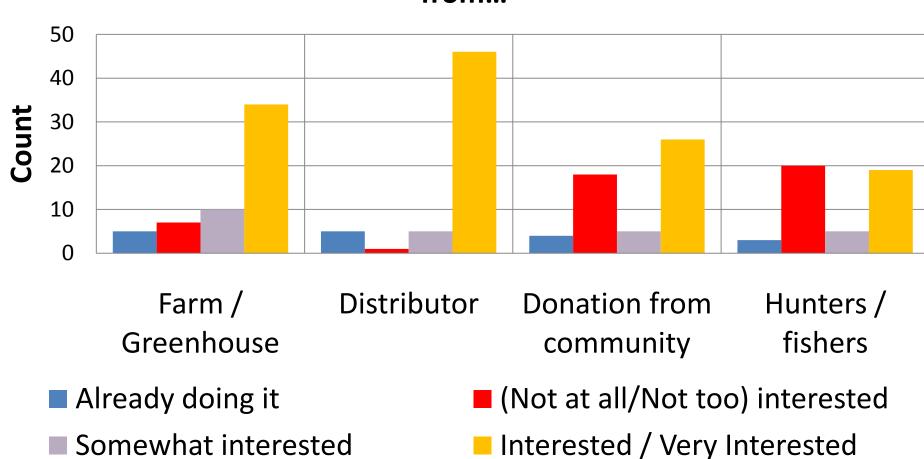


- Already doing it
- Somewhat interested

- (Not at all/Not too) interested
- Interested / Very Interested

# Preferred delivery method

## How interested are you in purchasing or accepting foods from...



## Purchasing considerations

## Most Important

**Reliable supply** [58/61; 95%]

**Cost** [57/62; 92%]

**Delivery considerations** [56/62; 90%]

**Purchasing choice consistency** [53/61; 87%]

# Purchasing considerations

### Concerns

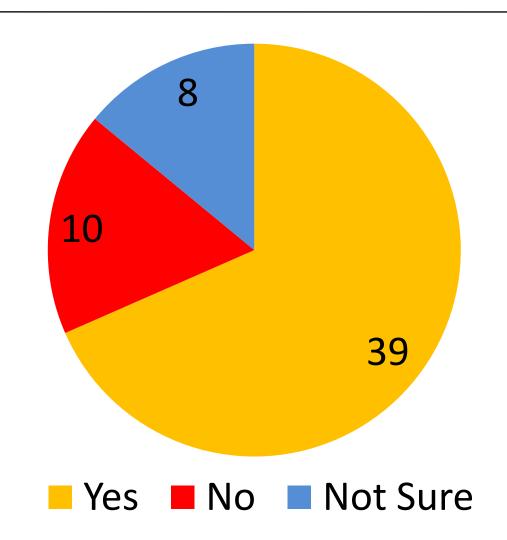
Finding Alaskan producers in area from whom to purchase

Lack of facilities to handle fresh Alaskan foods

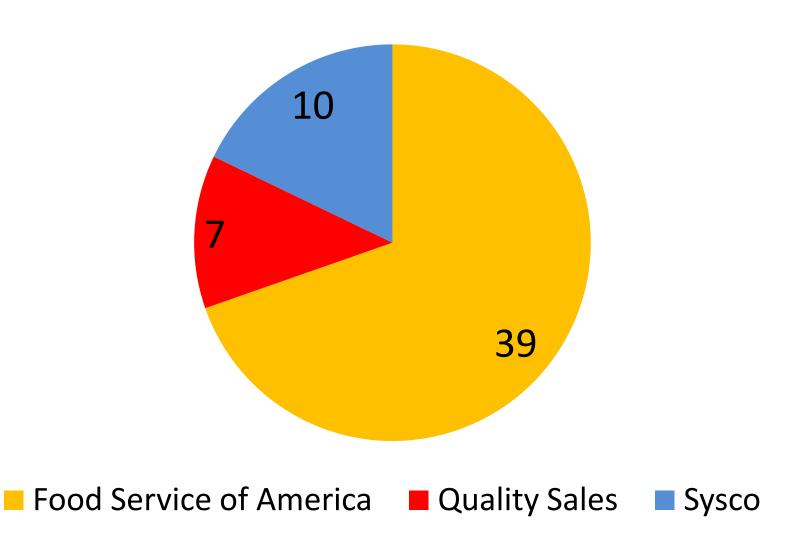
**Convenience (one-stop shopping)** 

Lack of staff to prepare fresh Alaskan foods

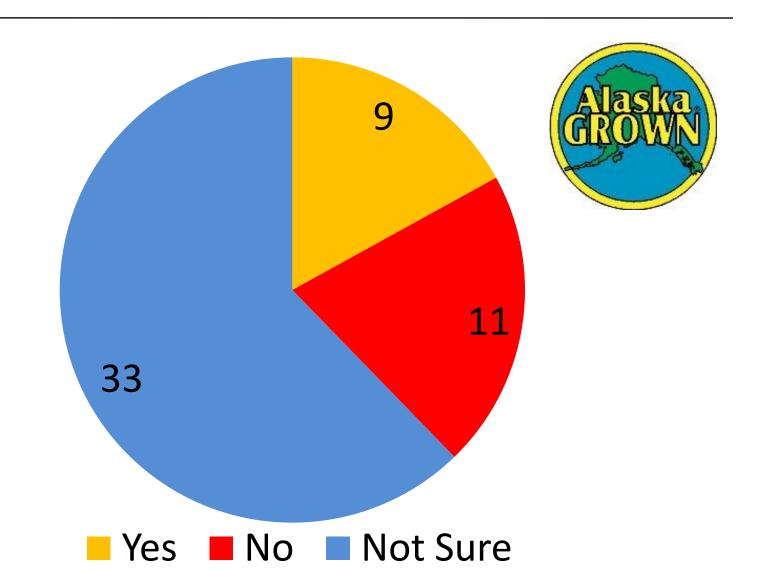
Does your district have a distributor from whom you purchase the majority of your items?



## Top 3 distributors



# Does your district's primary distributor offer Alaska grown produce?



## Top 5 desired resources

Strategies for connecting with Alaskan food producers



Cost comparisons for Alaskan and non-Alaskan menu options



Info. on USDA purchasing regulations related to Alaskan foods



**Financial support** 



Information on foods available and where to purchase



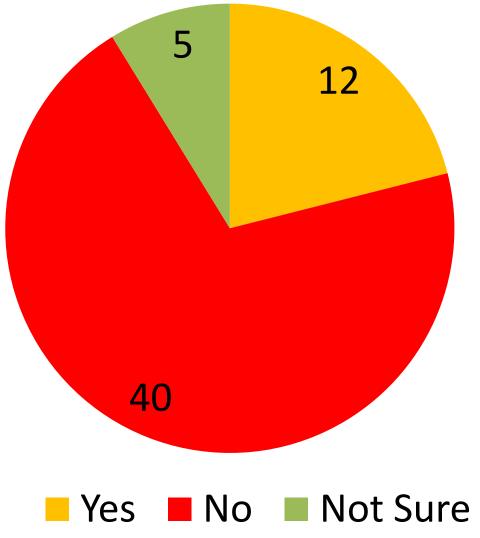
# Top 2 concerns with Alaskan foods (compared to non-Alaskan foods)

Reliable Supply

Cost

# Do any schools in your district currently have a school garden?





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### 2011 game plan: HB 70

#### Policies and procedures

- Uniform procurement procedures to implement and evaluate program.
- Develop policies and standards for utilizing school garden and / or locally grown food .

#### **Assist communication**

- Help food producers, distributors, and brokers to market Alaskan foodw to schools by informing them of opportunities and requirements.
- Help schools connect with local producers by informing them of sources, availability, and costs.

#### Sales and supply

 Identify and recommend ways to increase predictability and adequacy.

### 2011 game plan (cont.): HB 70

#### **Publications**

- Make material available to teachers for students to see the benefits of growing, preparing, and consuming locally-grown food.
- Develop food safety fact sheets in collaboration with appropriate regulatory agencies.

#### Other farm to school extension

- Support efforts such as school gardens or farms and farm visits.
- Support curriculum development and dissemination.

#### **Funding**

- Seek additional funds to leverage state expenditures.
- Communicate grant opportunities to appropriate parties.

## Ideas



#### Use MEALS survey results to:

- Inform Alaskan food producers of school district needs and concerns
- Create a toolbox of resources for school food service professionals that address main concerns and questions

#### Conduct a local food producer survey

Incentive programs for food producers food service professionals for participating in a farm to school effort

Start a 'Harvest of the Month' program to kick off the school year



# Ideas (cont.)



Develop a new product; using 'salmon wraps' as a model process

Support youth leadership; work with 4H, ProStart, FFA, and EATinG programs

Work with DEC, UDSA inspectors, and CNS to develop standards, protocols, and fact sheets for:

- Using School Garden grown food in the lunches
- Using locally grown food not handled through a wholesaler

# How can I help you?

- I have access to a tremendous amount of resources.
- I will do everything I can to find answers to any questions you may have.
- I can link people up that could benefit each other.
- I am eager to tackle some of the challenges and help start efforts with any group who is ready.

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### Considerations

# There is no "One size fits all" solution

 It takes a tailored effort that draws on community strengths.

# Defining farm to school for Alaska

 We need to define it in a manner appropriate for solutions that will work in Alaska.

# General guidelines

 Procedures need to be general enough to work for districts as large as Anchorage and as small as Hydaburg

## Considerations (cont.)

# Careful planning

 Need to make sure the program is set up to track progress.

#### **Accountability**

- Need to clearly define intended impacts up front.
- Define measures and create evaluation tools early on.

# Building strong relationships

- Developing active partnerships
- Taking advantage of already existing tools

## Collaborators

- National Farm to School Network
- Global Food Collaborative Connect
- Home Grown Market
- Agriculture in the Classroom
- FFA
- Calypso Farms
- Taco Loco
- University of Alaska
- Child Nutrition Services
- Health and Social Services
- Department of Environmental Conservation
- Food Service Professionals from multiple school districts

# Questions and input always welcome!

johanna.herron@alaska.gov (907) 374-3714

Thank you!