

FULL SCHEDULE

Farm to School Summit, 2019:

Working Together in Farm to School

hosted by Farm to School Coalition of NC

and launching the 1st annual farm to school awards of NC

Early Bird registration prices through August 23rd!! Registration will close September 6th

THURSDAY, SEPTEMBER 19TH

PRE-SUMMIT WORKSHOPS AND FIELD TRIPS

various times and locations

THURSDAY WORKSHOPS

Pre-Summit Food Sciences Teacher Workshop

Designed for Family & Consumer Sciences and Ag Ed Teachers currently teaching or planning to teach the FN43 Food Science & Technology course. This full-day training includes hands-on food science labs, expert presentations, curriculum overview, and instructional best practices.

offered by The NC Department of Public Instruction FCSEducation@dpi.nc.gov

full day, 8:00am-5:00pm

at The North Carolina Museum of Natural Science, 11 W Jones St., Raleigh, NC 27601

open to Ag and FCS teachers only

max 24

includes lunch

Pre-Summit Racial Equity in F2S Workshop

*This Racial Equity training serves as a general introduction to racial equity at the intersections of food and education. Open to anyone doing work related to farm to school (k-12 or early care education); come as we work together to explore language, history & analysis to strengthen our collective ability to work through an equity lens for the benefit of all children. *We encourage coming in teams, especially inter-racial teams where possible to both support your work going forward and help increase racial diversity among participants at the training.*

offered by we are www.weare-nc.org

full day, 8:00am-4:30pm

at The NC Rural Economic Development Center, 4021 Carya Dr, Raleigh, NC 27610

max 35

includes lunch

Pre-Summit F2S Garden Teacher Workshop

Dig in with a team of educators, nutritionists, and horticulturists how a school garden can enhance hands-on learning in all K-12 curriculum areas and build a healthy school environment. At this hands-on workshop, discover how to build, plant and tend an edible garden; strategies and activities for connecting to grade-level standards; and how to sustain and keep the garden growing through garden management teams.

offered by NC Department of Public Instruction, NC4H, and NCSU Plants for Human Health Institute

full Day: 8:30am-4:30pm

location tbd

max: 25

includes lunch

Pre-Summit p/Policies to Support f2s Workshop

From local purchases to education, farm to school has multiple benefits for kids, schools, and communities, but with layers of federal, state, and local policy, efforts can be daunting. Join this session to learn about policies that help determine what local food ends up feeding NC kids and develop strategies for educating and/or advocating to your Congressional delegates, state-level elected officials and your local school board to make the process of supporting farm to school easier at all levels of government.

offered by Carolina Farm Stewardship Association <http://www.carolinafarmstewards.org/> and
The National Farm to School Network <http://www.farmentoschool.org/>
half Day, 1:00pm-4:30pm
at The NC Rural Economic Development Center, 4021 Carya Dr, Raleigh, NC 27610
max 35

THURSDAY FIELD TRIPS

Farm Field Trip to Black Cotton

We'll head first to Tillery Family Farm in Rich Square, NC where you'll see cotton and soybean fields, the historical school house and cemetery, as well as the family garden. We'll then stop for lunch at a local diner, La Kitchen Delite before heading to the BlackCottonUS office at old Garysburg Elementary School, now the Town Center. At the office you'll see how cotton is processed and turned into product. Julius Tillery will share the story of why he started Black Cotton, his travels and research in developing his plan, and the impact of this farm on the community and region. He'll also address how the context of this farm informs what he shares with school groups coming to learn about both the production and history of cotton farming in NC and the South.

offered by Julius Tillery at Black Cotton <http://www.blackcotton.us>
full day, 8:15am-4:30pm
max 30

bus departs from The NC Rural Economic Development Center, 4021 Carya Dr, Raleigh, NC 27610
includes Lunch at La Kitchen Delite

Farm Field Trip to Fresh-Pik/Deans Farm

Come meet the farmer who is a founding member and the current president of the NC Farm to School Cooperative, a farmer cooperative comprised of farmers across the state, who bid on the NCF2S contract. Fresh-Pik sells produce across the US and into Canada but James Sharp also sells at Deans Farm Market in Wilson. Several years ago, the farm built a commercial kitchen and hired a chef. The chef now makes value-added products from the farm's produce, including jams, sauces, dips and meal packages. Coordinated by Courtney Sharp, Deans Farm Market also hosts school field trips, holds summer camps for kids, is hosts events on the farm.

offered by Fresh-Pik/Deans farm <https://deansfarmmarket.com/>
half day, 9:00-1:00

bus departs from The NC Rural Economic Development Center, 4021 Carya Dr, Raleigh, NC 27610
max 20
snacks only provided

Farm Field Trip to First Fruits Farm

Jason Brown, a former NFL player, and his wife Tay work with school groups to "teach the life cycle of plants, how to plant a seed, the importance of the soil, and how to be good stewards of the land—all universal concepts that are important for every child to know and understand." You'll get a farm trolley tour of the whole farm, from garden to barnyard and hear how they work with school groups. Jason and Tay have been dedicated to donating produce for hunger relief, and will share their story and faith-based mission of the farm.

offered by Wisdom for Life <https://wisdomforlife.org/>
half day, 8am-1pm
max 45

bus departs from The NC Rural Economic Development Center, 4021 Carya Dr, Raleigh, NC 27610
snacks only provided

Farm Field Trip to Durham HUB Farm

The Hub Farm's mission is to improve the academic achievement and well-being of students in Durham Public Schools through experiential outdoor learning. Come tour the Hub Farm's 30-acre farm, forest and aquatic outdoor learning center, owned by Durham Public Schools. The Hub Farm engages students, teachers, and the greater Durham community in environmental stewardship, health and nutrition, and career development.

offered by Durham Public Schools HUB Farm <https://www.thehubfarm.org/>

half Day, 10am-12pm

max 30

Meet at site: Durham Public Schools Hub Farm, 117 Milton Road, Durham, NC 27712

Field Trip to NCSU Compost Learning Lab

This education, research and demonstration site is the heart of the 1,500-acre Lake Wheeler Road Field Laboratory, with 26 types of backyard composting and vermicomposting units, both medium and small scale, and multiple areas for hands-on activities. A 40x30 ft Worm Barn houses a dozen types of worm bins ranging in size from household bins to a 40 square feet bed.

offered by NCSU Cooperative Extension <https://composting.ces.ncsu.edu/>

and Wake County Cooperative Extension

half day, 9am-12pm

meet at site: NCSU Compost Learning Lab, 4000 Chi Road, Raleigh, NC 27603

Early Care Center Field Trip to A Safe Place Child Enrichment Center

Come visit a model farm to early care center to explore their farm to ECE work: garden and cooking education in the classroom, procurement and promotion efforts, healthy school food environment, food waste reduction through composting, hunger reduction efforts, and parent connections. The Director, Chef and teachers will share how they have made f2ECE happen, sharing out of successes and learned lessons, and the benefits and impacts of farm to early care and education.

offered by Kim Shaw from A Safe Place

<https://www.facebook.com/ASafePlaceChildhoodEnrichmentCenters/>

half day, 10am-11:30pm

max 20

meet at site: 1216 Cross Link Rd, Raleigh, NC 27610

School f2s Field Trip

Join us at local elementary schools that are growing the Farm to School movement in their own playgrounds and courtyards. Farm to School is more than connecting our cafeterias to our farms, it is also the education of our students on the food system and its impact on the health of our mind, bodies, and planet. On this field trip, you will tour a local school garden and hear from the dedicated school staff about the impact these edible spaces have on their communities, and how FoodCorps NC is supporting their missions in Farm to School.

offered by FoodCorps NC

<https://www.facebook.com/ncfoodcorps/>

half day, 9am-12pm

meet at Raleigh Location: TBD

max 20

optional lunch in the school cafeteria

Friday, September 20th

Summit

500 S. Salisbury St, Raleigh, NC 27601

FRIDAY FULL SCHEDULE

8-9am **Registration and Breakfast**
Meeting Area North

9-9:30am **Welcome and Who is in the Room?**
306 Ballroom

On-going activity rooms

9:30-12:30 *Demos, Displays, and Hands-on Activities*

These activity rooms will provide displays and resources as well as hands-on activities and demonstrations. Staffed by practitioners from multiple organizations, come try some activities yourself, taste a sample, plant an herb, and ask questions from the folks who do it day in, day out as well as those developing resources at the state-level.

Gardening & Composting for Classrooms and Schools

Room 202

hosted by NC4H, Wake County Cooperative Extension, Rhonda Sherman from the NCSU Composting Learning Lab, North Carolina Department of Agriculture and Consumer Services, and FoodCorps NC

Cooking & Taste Tests with Students

Room 203

hosted by Guilford County Cooperative Extension, ASAP/Growing Minds, Farm to ECE Collaborative, FIG (Food Insight Group), and FoodCorps NC

9:30-3:30 *Displays and Feedback Platforms*

Come engage with Coalition Steering Committee members and explore impacts and future plans for the NC Crunch, The Summit, the Awards, The Census, forthcoming workshop opportunities, and more. Share your ideas on multiple feedback platforms.

F2SCoalition of NC: What's next in Farm to School in NC and YOUR VOICE

Room 307

hosted by The Farm to School Coalition of NC Steering Committee and their organizations

9:30-9:45 *Break*

Concurrent Sessions

9:45-11:00 **Local Food on the Line: Share Outs from School Nutrition Directors**

Room 305A

Ruth McDowell, Edgecombe School Nutrition and Janette Broda, Asheville City School Nutrition
In this session School Nutrition Directors will share the various ways they get local food into their cafes, the easiest ways to start, what direct relationships with farmers can bring, how promotions and connections to other farm to school efforts increase the impact. From Western city to Eastern rural, these voices will offer direct experience.

Racial Equity in Farm to School Curriculum

Room 305B

Ronda Bullock, Executive Director for *we are* and Sarah Bausell, Educational Consultant for *we are*

This session will identify the opportunities and benefits for rooting ag, local food, and cooking related curriculum and activities in a racial equity frame. Come join us for tools and strategies to assess, revise, and develop new or current curriculum and activities from a racial equity lens.

This workshop is interactive so we encourage you to bring an activity or curriculum module that you might like to revise or an idea for developing a new activity/lesson.

Local Foods Curricula: Teaching Resources

Room 201

Jodie Riedel of Wakefield High, Megan Sedaghat of Swift Creek Elementary, Liz Driscoll of North Carolina State/Cooperative Extension, Reno Palombit of NC Department of Public Instruction

How do we raise a generation who is food literate? This session will explore a variety of curricula and instructional resources and methods to promote teaching young people about local food. From elementary to high school, Extension to Career and Technical Education, these resources will provide you with tools you can use and strategies to reach across disciplines and practice settings to increase food literacy.

11:00-11:15 Break

Concurrent Sessions

11:15-12:30 **Farm Visits and Farmer Connections: Share Outs from Farmers and Teachers**

Room 305A

Julius Tillery of Black Cotton, Kamal Bell of Sankofa Farms, Ashley Meredith or Melissa Amoabeng of the Durham HUB Farm

details forth coming

Youth Leadership in farm to school

Room 305B

YES! (Youth Empowered Solutions!) and CTE (Career and Technical Education DPI)

details forth coming

NC K-12 Culinary Institute: Teaching Forward for Smarter Meals and Successful Students

Room 201

Susan Thompson of North Carolina Department of Public Instruction, and Lauren Weyand and Adrian Jones of Craven County School Nutrition

The NC K-12 Culinary Institute was designed to improve student health and academic success through nutritious, appealing meals at school, increase participation in high-quality school nutrition programs, expand the capacity of local school nutrition programs to purchase, prepare and serve fresh, locally grown produce, increase consumption of fruits, vegetables and whole grain-rich foods, and provide continuing education opportunities for school nutrition professionals. Over 200 new recipes, many featuring locally grown products, have been developed for NC school meals. Come to this session to learn more about the skills, techniques, recipes and resources institute graduates teach forward in their Local Education Agencies.

12:30-2:00pm **LUNCH and Awards Ceremony**

special guest musical performance by the students of Dillard Academy, Goldsboro, NC

2:00-2:15 Break

2:15-3:30 **The Role of Farm to School in Weather Emergencies**

Room 305A

Calvin Allen, Rural Forward and Scott Marlow, RAFI

Schools and School Nutrition are consistently at the forefront of disaster recovery efforts from weather emergencies, keeping our kids and communities safe and protected before and after storms. This session will provide an exploration space for how farm to school infrastructure specifically--both human and material--might help enhance these efforts. What role does farm to school play in building connections between community partners, above and beyond educating students about the role climate plays in the lives of farmers and our food system? How might additional kitchen infrastructure facilitate demands and needs in weather events? This will feed into a larger conversation already long in motion about disaster preparedness and recovery in our most hard-hit NC communities.

Your Local Food Councils and Farm to School

Room 305B

Rochelle Sparko of Carolina Farm Stewardship Association and Erin Brighton of the Charlotte Mecklenburg Food Policy Council

We'll explore local food policy councils and how they are supporting farm to school, plus learn strategies for educating and advocating at the local level for farm to school support. This session will name the benefits to both farm to school practitioners and food councils in advancing farm to school.

Jr Chef Competition:

Room 201

Erica Hoskins and students of Apex High School

How do we promote the next generation of culinary and school nutrition professionals? How can we incorporate more student voice in school nutrition menus? How do we promote nutrition education, cooking skills, and awareness of local agriculture? The NC Jr. Chef Competition! Come learn more about how the competition works and how to get your students involved. The Family & Consumer Sciences program at Apex High School will share their experience participating and sample their award-winning recipe.

Open Topic Session

Room 202

Open Topic Session

Room 203

3:30-3:45

Break

3:45- 4:15

Closing, Announcements for next year, and Raffle