Workshop Session A: Wednesday, April 16, 1:45–3:15 p.m.

A1: Powering Up: Cultivating Sustainable Leadership in the Food System Through K-12, College and Beyond! [Room 617] Four organizations, one shared belief: Empowering youth = lasting change. Come be inspired by the stories of students, parents and young adults who are making big impacts in their local food systems. Walk away with the strategies, tools and resources necessary to initiate, organize and facilitate improvements in your own food community. Lauren Landfried, Saint Louis University; Farzana Serang, The Cooperative Food Empowerment Directive; Andrew W. Smiley, Sustainable Food Center; Molly Costigan, Sustainable Food Center; Sarah Rocker, The Cooperative Food Empowerment Directive; Emma Brewster, Real Food Challenge; Mildred Mattfeldt-Beman, Saint Louis University

A2: Incorporating Local Food into Worksite Wellness and Healthy Communities [Room 619] The Sustainable Food Center, Dell Children's Medical Center and Resolute Health are teaming up to present three unique solutions to bringing local food into the workplace and the surrounding community. Employee health and wellness has become a focus for employers as we all struggle with work/life balance and eating healthy. Cecil Winzer, Sustainable Food Center; Cherelle VanBrakle, Dell Children's Medical Center; Jennifer Quackenbush, Resolute Health; Lauren Oliver, Dell Children's Medical Center; Kendall McGiffert, Resolute Health

A3: Beyond the Apple: How to Buy Locally and Correctly! [Salon G] School districts are bringing school meals to life with creative sourcing strategies and local producer partnerships. The USDA Farm to School Program, along with the Washington State Dept. of Agriculture, Harrisonburg City Public Schools and Boulder Valley School District will share best practices and demystify the many ways to purchase local! Christina Conell, USDA Farm to School Program; Ann Cooper, Boulder Valley School District; Tricia Kovacs, Washington State Dept. of Agriculture; Andrea Early, Harrisonburg City Public Schools

A4: Ready, Set, Hike: Teaming Up for Fresh Food Exposure, Engagement and Access [Room 404] Foster a love of fresh food through strategic events, social media and more. Edible Schoolyard New Orleans and Fair Food Network will help you identify partners — from local chefs and farmers markets to professional sports teams — and collaborate to change eating habits and improve student health. Presentation will include group activities. Claudia Barker, Edible Schoolyard New Orleans; Jess Bloomer; Edible Schoolyard New Orleans; Alisha Johnson, Edible Schoolyard New Orleans/FirstLine Schools; Liz Kohn; Fair Food Network; Christine Quane, Detroit Eastern Market Corporation; Robert Wooley, Detroit Lions; Joe Nader, Levy Restaurants

A5: From Data to Action: Farm to School Assessment Tools and Strategies for Using Data to Further Your Goals at Any Scale [Room 616AB] As communities deepen their commitment to farm to school, it becomes increasingly critical to measure progress. Recent surveys of the Canadian and U.S. school foodscape reveal strikingly similar trends. Join our team of panelists and breakout presenters to discuss assessment and mapping tools while we share strategies to translate data into action. John Fisher, Life Lab; Roxana Atkinson, New Brunswick Food Security Action Network; Emilie Giota, The Edible Schoolyard Project; Matt Benson, USDA Farm to
A6: **Farm to School: Strategies for Building Community Beyond the Schoolyard** [Room 416AB] Farm to school benefits go beyond the cafeteria or classroom. Whole communities can be strengthened by fostering a diverse network of stakeholders to support greater economic, health and social equity benefits. Learn to incorporate community-based networking strategies within your projects to encourage deeper roots and achieve greater sustainability. **Gail Feenstra, University of California Sustainable Agriculture Research and Education Program/Agricultural Sustainability Institute; Joanne Bays, Farm to Cafeteria, Canada; Judy Belue, Delta Fresh Foods Initiative; Emily Jackson, ASAP (Appalachian Sustainable Agriculture Project); Deborah Moore, Delta Fresh Foods Initiative; Brooke Smith, WhyHunger; Danielle Whitmore Thomas, YoloArts and Ag Project**

A7: **How Food Hubs, Co-ops, Growers, Processors and Buyers are Making Farm to Cafeteria a Reality** [Salon F] A geographically diverse panel representing co-ops, food hubs, processors and institutional buyers will share their experiences creating mutually beneficial relationships that make farm to cafeteria a reality. The National Good Food Network Food Hub Collaboration will complete the story with a national perspective, all while engaging the audience to deepen the discussion. **John Fisk, Wallace Center; Jake Carter, Moontower Community Agricultural Co-op; Kelly Lively, Cherry Capital Foods; Jan Tusick, Mission Mountain Food Enterprise Center; Robert Mayberry, University of Texas**

A8: **Synergizing Efforts to Build National Farm and Food Education Curricula** [Room 400/402] How do we ensure food education curricula are fully integrated into the academic day? Participate in innovative activities from across the country; assess appropriateness and adapt curricula for various grade levels, academic subjects, regions, and cultural groups; and energize the movement through nationwide collaboration. **Pamela Koch, Laurie M. Tisch Center for Food, Education and Policy at Teachers College, Columbia University; Erin McKe VanSlooten, Institute for Agriculture and Trade Policy; Whitney Cohen, Life Lab; Kyle Cornforth, The Edible Schoolyard Project; Beth Hanna, Wisconsin School Garden Initiative at Community GroundWorks; Sue Knott, Minnesota Agriculture in the Classroom; Grant Brigham, Jones Valley Farm; Lydi Morgan Bernal, ‘ĀINA in Schools, Kōkua Hawai‘i Foundation; Joe Muellenberg, Horticulture and 4-H Program, University of Wisconsin Extension; Morgan Rogers, Edible Schoolyard NYC**

A9: **Lead Advocacy, Engage Youth and Succeed!** [Room 602] You do amazing work every day and more people should know about it. Explaining your achievements and including youth in your work is meaningful for them, opens new doors and can make a huge difference to your success. Learn about successful past efforts, being an effective advocate, and getting the most satisfaction from your work. **Kate Fitzgerald, Food Policy Consultant; Elisa Ortiz, Rescue Social Change Group; Shavaun Evans, National Sustainable Agriculture Coalition; Pam Roy, Farm to Table; Soni Tankersley, Rescue Social Change Group**
A10: **Bringing Local Food to Little Ones: Farm to Preschool and Child Care** [Room 615AB]  
This workshop will cover key points from a national (USDA) and state (Texas) perspective on promoting and implementing a farm to preschool/child care program. USDA representatives will review federal policies, regional support and teach you how to maximize the amount of local food you purchase with Child and Adult Care Food Program reimbursement dollars. There will be interactive activities to share best practices for connecting with a local grower/farmer, establishing a farm to cafeteria direct purchasing system and sustaining it. *Linda Simmons, Texas Dept. of Agriculture; Alicia Rampulla, USDA Food and Nutrition Service; Traci Mouw, USDA Food and Nutrition Service; Robbie Zapata, Little Lions Learning Center; Susan Horner, Community Services of Northeast Texas Head Start*

A11: **The School Garden as Nature’s Classroom** [Room 408] Come see how three engaging programs ground kids in garden-based education. GAME (Grow, Ask, Move, Eat) motivates kids to be active and informed, and have fun in the garden. The Eat-Read-Talk-Write approach integrates literacy to invite learners to reflect on their food choices. The Soilmates program promotes nurturance by teaching kids how to close the food loop in public schools. *Carrie Strohl, University of California-Davis; Julia Parker-Dickerson, National Gardening Association; Scott Koepke, New Pioneer Food Co-op*

A12: **Strategies for Building Powerful and Effective Farm to Institution Networks** [Room 415AB] It takes strategic organizing, food system expertise and multisector collaboration to “marshal the muscle” for real and resilient supply chain change. In this advanced session, hear from supply chain facilitators of nationwide, multistate and multisector collaborations. Learn about the power of deep partnerships, innovative funder alliances, shared metrics and a mutual understanding of key leverage points that bolster the purchase of healthier local food for institutional cafeterias and improve production, availability and transparency in the marketplace. *Dana Hudson, National Farm to School Network/Shelburne Farms; John Turenne, Sustainable Food Systems Inc.; Kevin Terr, Red Barn Produce; Stacia Clinton, Health Care Without Harm; Olivia Farr, John Merck Fund*

**Workshop Session B:** Wednesday, April 16, 3:30–5 p.m.

B1: **Planting, Picking, Prepping and Preserving — Building Kids’ Relationships to Food on Their Plates** [Room 617] This workshop will demonstrate how to build awareness and life-long appreciation in the concept of food — how it gets from the garden/field, to the kitchen, to the plate. Presenters will share best practices and highlight foods from their region. Includes hands-on demonstrations of how to bring gardening and cooking to life with youth of all ages! *Barb Mechura, Hopkins Public Schools; Amber Parker, Hollygrove Market and Farm; Brian Alexander, Slow Foods Baton Rouge; Lola Bloom, City Blossom*

B2: **Growing Educated Diners through Agrarian Partnerships** [Room 619] Adopting a farm, sourcing whole foods through farmers on and off campus, and aggregating are a few ways Sodexo-managed accounts are increasing their sustainable purchases, supporting their local foodshed and partnering with client farms. Farmers grow chickens, not chicken breasts; learn to utilize whole animals in menus. Work with farmers in planning your seasonal menu, engage in
season planning, commit to purchases and buy what’s available in season. When you know your farmer and their concerns it allows you to invite your customers to further support local farmers and bridges connections to local food. Andy Cox, Sodexo at The Hotchkiss School; Solange Morissette, Sodexo at Pawtucket Schools; Benjamin Thomas, Sodexo at University of California-Davis

B3: **Saving Antibiotics: Using Your Purchasing Dollars to Protect Public Health** [Room 404] Foodservice professionals from schools, hospitals, restaurants and grocery stores have joined forces in creative ways to tackle one of the largest public health threats of our time: antibiotic overuse in animal agriculture. The Centers for Disease Control estimates that 60,000 Americans die each year from antibiotic-resistant infections. Over 80 percent of antibiotics administered in the U.S. are given to animals, primarily to promote growth and fend off infection. Find out how purchasers have joined forces to vote with their dollars to end this dangerous practice. Katherine Pryor, Health Care Without Harm; Dr. Gail Hansen, The Pew Charitable Trusts; Kathy Lawrence, School Food FOCUS; Jack Henderson, University of California-San Francisco Medical Center

B4: **Creating Statewide Support for Farm to School** [Room 615AB] This workshop will highlight ways to garner statewide support for farm to school at the policy and grassroots levels. Participants will learn about using food policies and food policy councils to benefit farm to school, and how to create statewide campaigns to secure community involvement in local initiatives. Mark Winne, Center for a Livable Future/Food Policy Networks; Anne Palmer, Center for a Livable Future; Pam Roy, Farm to Table; Emily Rose, Georgia Organics

B5: **Tools to Measure School and Community Implementation and Impact of Farm to School Programs** [Room 416AB] This workshop will describe survey tools to monitor implementation and evaluate the impact of farm to school programs in four domains: school meals, classroom lessons, student engagement and garden activities. We will also describe tools to measure “community readiness for change” and community assets related to farm to school programs. Alexandra Evans, University of Texas School of Public Health; Andrea Bontrager Yoder, University of Wisconsin-Madison; Claire Berezowitz, University of Wisconsin-Madison; Beth Hanna, Community GroundWorks; Laurence Dens, University of Texas School of Public Health; Semonti Basu, Michael and Susan Dell Foundation; Rose Jennings, University of Texas School of Public Health

B6: **Bananas, Chickens and Lunch Ladies: Labor Issues Throughout the Cafeteria Supply Chain** [Room 415AB] Learn about the labor issues affecting workers who harvest the bananas and process the chicken that you eat, as well as the workers cooking and serving the food in your cafeteria. The challenges and opportunities they face impact not only their own health and well-being, but yours, too. Diana Robinson, Food Chain Workers Alliance; Abby Mills, International Labor Rights; Rigo Valdez, United Food and Commercial Workers Union Local 770; Jessica Choy, Unite Here

B7: **Overcoming Barriers to Serving Farm Fresh Food in Schools** [Room 400/402] As schools work to serve more fruits and vegetables, many are facing equipment, infrastructure and training challenges. This session will explore findings from the recently released KITS (Kitchen...
Infrastructure and Training in Schools) study, their implications for farm to school work, and innovative strategies for overcoming the barriers identified. Jessica Donze Black, The Pew Charitable Trusts; Megan Lott, The Pew Charitable Trusts

B8: The Whole is Greater: Edible Education’s Big Idea [Salon F] We are at a pivotal moment in the development of the edible education model. The phrase is entering the mainstream dialogue, while at the same time thousands of programs and organizations across the country are operating with differing interpretations of its meaning or using other terms altogether. What is an edible education? What steps are needed to create a unifying set of goals and a shared language for this movement? Now is the time to cement a definition of “edible education” and together pursue this vision to its fullest potential. Katrina Heron, The Edible Schoolyard Project; Michael Becker, Permaculture Classroom Project; Natalie McKinney, Kōkua Hawai‘i Foundation; Deborah Kane, USDA Farm to School Program; Cecily Upton, FoodCorps; Anupama Joshi, National Farm to School Network

B9: Using Policy Advocacy to Advance Local Food Procurement [Room 408] This workshop will discuss the procurement policy issues that arise at local, state and international levels (specifically with current trade negotiations) and ways attendees can engage in policy advocacy, including the benefits of forming partnerships between nonprofits and university law clinics to bring policy analysis to on-the-ground farm to institution organizing. Alli Condra, Food Law and Policy Clinic, Harvard Law School; Simca Horwitz, Massachusetts Farm to School Project; Karen Hansen-Kuhn, Institute for Agriculture and Trade Policy; Kathy Ozer, National Family Farm Coalition

B10: Strategies for Growing Farm to Preschool at a Statewide Level [Room 616AB] Statewide support is critical to the success of the farm to preschool movement. This interactive session will feature case studies of statewide initiatives and guide you through the process of organizing stakeholders and resources. Participants will leave with work plans to support farm to preschool programs from the state level. Stacey Sobell, Ecotrust; Erin Croom, Georgia Organics; Diane Harris, Centers for Disease Control and Prevention; Erin McKee, Institute for Agriculture and Trade Policy; Julia Smith, Michigan State University Center for Regional Food Systems

B11: Minimizing Risks and Removing Obstacles in School Gardens [Room 602] Safety and liability concerns are a major obstacle for many school garden programs. Join four presenters from Oregon, Arizona and Colorado as they share a collaboratively developed systems approach to help minimize risks and remove perceived obstacles in serving food safely from a school garden. The presentation will include a startup school garden guide, volunteer and student training, weekly and yearly checklists, and food safety protocol templates. Rick Sherman, Oregon Dept. of Education; Andrew J. Nowak, National School Garden Program, Slow Food USA; Stewart Jacobsen, Agricultural Consultation and Training, Arizona Dept. of Agriculture; Shawnee Adelson, Denver Urban Gardens/Colorado Farmers’ Market Association

B12: Farm to School Funding: A Conversation with State, Federal and Foundation Funders [Salon G] State, federal and foundation funders will answer questions, offer suggestions and participate in small group discussions. Workshop content will focus on funders’
perspectives on proposals and reporting. Handouts related to farm to school funding will be provided. Johanna Herron, Vermont Agency of Agriculture, Food and Markets; Matthew Russell, USDA Farm to School Program; Kathleen de Chadenedes, School Food Initiative, Orfalea Foundation

**Workshop Session C:** Thursday, April 17, 2:15–3:45 p.m.

**C1: From Theory to Practice: Authentic Youth Engagement Strategies and Best Practices from Perspectives on the Ground** [Room 415AB] Youth engagement can be a challenge to initiate and sustain. This session will focus on best practices for engaging and building youth presence and leadership. Alyssa Simon, The Food Trust; Nancy Moore, National Center for Appropriate Technology; Rebecca Wiggins-Reinhard, La Semilla Food Center

**C2: Fresh and Local Summer Meals: Expanding Farm to School Beyond the School Year** [Room 416AB] We will demonstrate strategies for expanding farm to school programs beyond the school year and offering fresh, seasonal foods through the summer meal program. Presenters will draw from their experiences implementing farm to school summer programs to highlight successful procurement strategies and nutrition education activities. Sharon Cech, Urban and Environmental Policy Institute, Occidental College; Patrice Chamberlain, California Summer Meal Coalition; Sandy Curwood, Conejo Valley Unified School District; Alexandra Emmott, Oakland Unified School District; Pamela Lambert, Alvord Unified School District

**C3: Big Dog, Little Dog and the Data In Between** [Room 617] Join this Oklahoma-based panel for a discussion of successful farm to school implementation and strategic development in urban, rural and tribal school districts. Panelists will discuss their experiences with data gathering and analysis, conducting farm to school trainings for school personnel and food producers, partnerships with existing food infrastructure and other keys to establishing successful farm to school practices in both large and small school districts. Rita Scott, Oklahoma Farm and Food Alliance; Sophie Oppenheimer, Oklahoma Farm and Food Alliance; Susan Bergen, Peach Crest Farms; Roy Vinyard, Vinyards Produce Company; Lisa Griffin, Union Public Schools; Marilyn Williams, Morrison Public Schools; Laura Cochran, Chouteau-Maize Public Schools; Chelsey Simpson, National Farm to School Network

**C4: Family Outreach: Innovative Ways to Engage Families in Farm to School Activities** [Room 602] Learn innovative strategies to reach families and engage them in farm to school programming in preschool through high school settings. Attendees will walk away with inspiration and tangible examples of activities and outreach strategies. Practitioners and those in coordinating or support roles will benefit from the information. Megan Kemple, Willamette Farm and Food Coalition; Alyssa Herold, Texas Dept. of Agriculture; Victor Hernandez, Urban and Environmental Policy Institute, Occidental College

**C5: Accelerating the Movement: Collective Impact and Networks that Work** [Room 404] Come learn the basics of collective impact as a means for building a strong farm to institution movement and action in your community. This workshop will introduce you to the five conditions of collective impact, highlight county and state examples and guide you through the process of organizing for change. JuliAnna Arnett, San Diego County Childhood Obesity
C6: Creating a Welcoming and Inclusive Cafeteria Table: How We Talk About Diverse Food Choices, Values and Systems and Their Underlying Issues [Room 619] Community activists and educators will lead an examination of individual and institutional assumptions about food — from farms to daily meals — to demonstrate how engaging in such fundamental questioning strengthens initiatives involving farms, schools and urban community agriculture. Embracing diverse worldviews, in turn, underpins intercultural competence, food sovereignty and edible democracy. Megan Phinney, Aurora St. Anthony Peace Garden; Jonathan Garfunkel, EduCulture Project; Melvin Giles, Aurora St. Anthony Peace Garden

C7: From Farm to Hospital: Sourcing Sustainable Food Through Broadline and Regional Distributors [Room 408] As purchasing of local and sustainable food grows, institutions are finding that utilizing traditional distribution pathways is increasingly necessary in order to meet budgetary constraints, product specifications and high-volume demands. Learn how the healthcare sector has responded to this need, including successes, challenges and innovative models for procurement. Kendra Klein, San Francisco Bay Area Physicians for Social Responsibility; Eecole Copen, Oregon Health and Science University; Nancy Gummer, Good Shepherd Medical Center; Ariane Michas, Community Alliance with Family Farmers

C8: Engaging Community with Knives, Forks and Shovels [Room 616AB] How can we expand the impact of farm to cafeteria? Join this dynamic session to learn about unique approaches to community engagement through food and farm education. Explore four cooking competitions for students from Vermont, New York, New Hampshire and Kentucky that inspire change in school meal programs and gather thousands of spectators. Learn how the Maryland Agricultural Education Foundation builds bridges between farmers and educators and facilitates meaningful food system education. Connect with the Farm-Based Education Network and explore resources and models for the whole family. Bring your own stories of collaboration, engage with focused small-group discussion and leave with new ideas to get your community involved today. Vera Simon-Nobes, Farm-Based Education Network; Jenn McGowan, Burlington School Food Project; Peggy Eppig, Mid-Atlantic Farm-Based Education Network/Maryland Agricultural Education Foundation; Sarah Bentley-Garfinkel, Health Initiative Inc.

C9: State Level Farm to School Models: How it Happens, How to Do It [Room 400/402] Leaders involved in state level farm to school efforts from across the country will provide an overview of diverse advocacy efforts that lead to farm to school legislation. In small groups, participants will develop an advocacy strategy for passing legislation that best fits their political environment. Lyn Kathlene, Spark Policy Institute; Kirsten Gebatsch, FoodCorps/National Center for Appropriate Technology, Ellen Gray, Washington Sustainable Food and Farming Network, Kasandra Griffin, Upstream Public Health; Johanna Herron, Vermont Agency of Agriculture, Food and Markets, Stephanie Potts, GrowMontana/National Center for Appropriate Technology; Joan Qazi, Washington Sustainable Food and Farming Network
C10: Does it Work? Program Evaluation for Farm to Preschool  [Room 615AB] Members of the National Farm to School Network Farm to Preschool Research and Evaluation Workgroup will provide guidance on evaluating farm to preschool programs. An overview of methods and resources will be presented, along with specific examples and opportunities for creating evaluation action plans. Diane Harris, Centers for Disease Control; Zoe Phillips, Urban and Environmental Policy Institute, Occidental College; Betty T. Izumi, School of Community Health, Portland State University

C11: Sustaining Your School Garden  [Salon G] Gain tools, resources and strategies that support the long-term success of school garden programming. Led by representatives of successful school garden support organizations, as well as teachers from across the country, this workshop fosters learning opportunities for school stakeholders who want to either start or sustain school garden programming. Nathan Larson, Community GroundWorks; Kyla Van Deusen, Captain Planet Foundation; Sacha Richards, Mary McLeod Bethune Day Academy; Jimia Williams, Mary McLeod Bethune Day Academy; Kelly Edwards, Mary McLeod Bethune Day Academy; John Fisher, Life Lab; Whitney Cohen, Life Lab

C12: Emerging Leaders: Finding Your Place in the Farm to Cafeteria Movement  [Salon F] Attendees will hear from emerging farm to cafeteria leaders — professionals from various sectors who are newer to the field and working to strengthen local food systems. Attendees will learn about panelists’ career paths and have an opportunity for small group discussion in order to visualize their own next steps. Bring your business cards! Moderater: Janet Poppendieck, NYC Food Policy Center, Hunter College. Panelists: Katy Pelissier, Ecotrust; Emily Ritchie, FoodCorps Fellow; Helen Dombalis, National Farm to School Network; Amy Rosenthal, School Food FOCUS; Jenny Montague, Kalispell Public Schools; Leah Chapman, Aramark Higher Education; Christina Conell, USDA Farm to School Program; Daniel Marbury, FoodCorps Fellow; Kadiri Sennefar, Detroit Black Community Food Security Network

Workshop Session D: Friday, April 18, 8:30–10 a.m.

D1: Building and Sustaining Effective Statewide Networks  [Room 416AB] Leaders involved with statewide farm to school networks will share about their networks’ successes with goal setting and programming, structure and leadership, funding and sustainability, participation and inclusivity, and communication. Participants will be asked to share and learn from each other as well. Tracy Harding, Oregon Farm to School/School Garden Network; Megan Kemple, Oregon Farm to School/School Garden Network; Ellie Libby, Maine School Garden Network/Maine Farm to School Network; Emily Rose, Georgia Farm to School Alliance

D2: Food Safety on the Farm, in the Garden and on the Line — What Everyone Needs to Know  [Salon G] Food safety may not be the most enticing topic, but it’s critical to the success of any farm to school program. Learn tips from various states for navigating food safety requirements, heading off concerns and forming partnerships. Those with new or existing programs can learn about food safety from seed to cafeteria tray and how food safety can lead to a successful program! Ashley Jeppson, Nevada Dept. of Agriculture; Catrina Peters, Nevada Dept. of Agriculture; Rick Sherman, Oregon Dept. of Education; Lisa Carolina Gonzalez,
University of Maryland Extension; Bertrand Weber, Minneapolis Public Schools; Andrea Northup, Minneapolis Public Schools

D3: The Protein Puzzle: Local Meat, Seafood and Legumes for School Lunch [Room 400/402] The demand for locally sourced protein is growing in school cafeterias around the country. Several meat- and legume-based initiatives are addressing the challenges of local protein procurement. Learn and ask questions about seafood, beef and legumes eaten by students in a variety of school food environments in Alaska, Oregon, California and Montana. Emily Ritchie, FoodCorps and Oregon Department of Agriculture; Tracy Gagnon, Sitka Conservation Society; Jenny Montague, Kalispell Public Schools; Rod Friesen, Truitt Family Foods; Stephanie Laporte Potts, Grow Montana/National Center for Appropriate Technology; Kathy Lawrence, School Food FOCUS

D4: Making the Most of Media in the School Food Chain: Putting Social and Traditional Tools to Work for You [Room 619] Photos, videos and other media are necessary to document the revolution weaving together farmers, students, families and nutrition programs. Upgrade your current skills and explore new tools to highlight the successes and challenges of feeding children. Learn to effectively use smartphones as marketing tools and share your media experiences. Dayle Hayes, Nutrition for the Future/School Meals That Rock; Wendy Slusser, University of California-Los Angeles/Fit for Life/Our Food Chain; David Binkle, LAUSD Food Services

D5: Ground-Up Metrics to Assess Impact: Panel Discussion with Edible Schoolyard, FoodCorps and Farm to Institution New England (FINE) [Room 404] Can farm to institution programs increase regional farmers’ viability, improve citizens’ health, enhance student health and knowledge and reduce environmental impacts? What metrics demonstrate success? A panel discussion explores the process of identifying key metrics, evaluation tools used by a range of farm to institution programs, and progress toward identifying goals for the movement as a whole. Kate Brashares, Edible Schoolyard NYC; Claudia Barker, Edible Schoolyard New Orleans; Jill Fitzsimmons, Farm to Institution New England; Pamela Koch, Laurie M. Tisch Center for Food, Education and Policy at Teachers College, Columbia University; Eva Ringstrom, FoodCorps

D6: Reclaiming Healthy Communities: Farm to Table Programs in Indian Country [Room 415AB] There is a growing movement occurring in Native American communities across the U.S. focused on increasing sovereignty over local food systems. This panel will highlight the successes and challenges of local farm to table programs as native communities look to reclaim diet, health and community food system control. Raymond Foxworth, First Nations Development Institute; Mark Sorenson, STAR (Service to All Relations) School; Lori Watso, Shakopee Mdewakanton Sioux Community; Harley Coriz, Santo Domingo Senior Center; Jackie Francke, First Nations Development Institute

D7: School Choices: Accessing Local, Minimally Processed and Healthy Foods for Schools [Salon F] Availability of minimally processed, ready-to-eat fresh or frozen local produce can enhance the efficiency of farm to cafeteria programs. Options such as in-house processing and/or purchasing local product lines through distributors are increasingly available. This session will highlight some existing models and the factors schools face when making the right choices for their food service operations. Catherine Strohbehn, Hospitality and Management Program,
D8: Harvest of the Month: Celebrating Local Sourcing and Seasonal Eating One Crop at a Time [Time] [Room 615AB] Harvest of the Month programs have the potential to unite classrooms, cafeterias, families, school libraries, restaurants, grocery stores and other community institutions around the simple concept of celebrating a different locally available crop each month of the school year. Presenters from California, Vermont and Massachusetts will share best practices and resources to help you integrate Harvest of the Month in school settings and the broader community. Session participants will create action plans to begin or expand Harvest of the Month programming in your school, district, community or state. Chris Boynton, Project EAT (Educate. Act. Thrive.), Alameda County Office of Education; Nicole Cabot, Island Grown Schools; Jennifer LeBarre, Oakland Unified School District; Katherine Sims, Green Mountain Farm to School; Katharina Streng, Public Health Institute, California Dept. of Public Health; Noli Taylor, Island Grown Schools

D9: Tools for Developing Successful Procurement Programs to Improve Cafeteria Food and the Food System [Room 602] Successful procurement programs often face significant political and regulatory barriers in their initial adoption and startup phases, as well as early periods of growth. Come learn some innovative strategies for developing cross-sector partnerships both inside and outside the cafeteria and along the supply chain to shape, alter and advance successful farm to school initiatives. Alexa Delwiche, Los Angeles Food Policy Council; Amy Bachman, DC Central Kitchen; Emma Brewster, Real Food Challenge

D10: Farm to Preschool: Hands-on Curriculum Strategies for Early Care and Education Settings [Room 616AB] Excellent curricula take farm to childcare programs to the next level by giving children experiences using their five senses as they explore locally grown foods. This session will feature curricula and activities from across the country and will give participants hands-on experiences with different ways to bring locally grown food into early care and education settings. Participants will leave with information on how to access curricula and other farm to preschool resources. Erin McKee Van Slooten, Institute for Agriculture and Trade Policy; Roberta Recken, Mt. Hood Community College Head Start; Lola Bloom, City Blossoms; Tiana Kamen, Farm to Keiki; Nicole Murphy, The Food Trust; Zoë Phillips, Urban and Environmental Policy Institute, Occidental College; Julia Smith, Center for Regional Food Systems, Michigan State University

D11: Health and Nutrition in the Garden with Junior Master Gardeners and the Texas Grow! Eat! Go! Project [Room 617] A garden can be good for the mind, body and soul! We invite you to attend this Junior Master Gardener session and cultivate awareness of how school gardening can be used as a tool to educate children and families about the importance of healthy and active lifestyles. Participants will learn about the national Junior Master Gardener program and receive information regarding its partnership and coordination with companion agencies via the Texas Grow! Eat! Go! grant project. Randy Seagrave, Texas A&M AgriLife Extension
Service/Junior Master Gardener Program; Susan LeBlanc, Barbers Hill Independent School District; Caren Walton, Texas Grow! Eat! Go!; Rusty Hohlt, Texas Grow! Eat! Go!

D12: **Building a Field of Certified Edible Education Teachers** [Room 408] In this workshop we will explore how to create a meaningful, formal accreditation system for edible education professional development in public schools across the country. *Kyle Cornforth, The Edible Schoolyard Berkeley; Olivia Webster, Growing Gardens; Ethan Bodin, Shelburne Farms/Vermont FEED (Food Education Every Day); Ellen Robinson, REAL School Gardens*