

Conference Agenda

8:00-8:30 am Registration and light breakfast

8:30-9:10am Welcome/Intro to Farm to School (Emily Jackson), Framing in Context of Extension (John O'Sullivan)

9:20-10:50 am Session 1

11:00-12:30pm Session 2

12:30-2:10 pm Lunch and Networking

1:00-1:45 Optional Lunch and Learn – Purchasing Rules and Regulations for School Lunch

1:30-2:00 Optional Blue Ridge Food Ventures tour (meet in front of building)

2:20-3:20 pm Session 3

3:30-4:30pm State breakout and wrap up

	Break Out 1	Break Out 2	Break Out 3	Break Out 4
Session 1	Connecting With Curriculum	Models for Local Food Procurement	School Gardens	How School Nutrition Programs Work
Session 2	Cross-Program Collaboration	Models for Local Food Procurement	School Gardens	How School Nutrition Programs Work
Session 3	Farm to School Field Trips	Case Studies	Farm-to-School Cooking	Evaluation and Documentation

Workshop Descriptions

Connecting Farm to School with Curriculum - School gardens, farm field trips and cooking with local food are important educational components of Farm to School, reconnecting children with local agriculture and where their food comes from. To effectively engage schools and teachers in this process it is important that this work be a teaching tool rather than something extra in the day. Join experienced educators that have integrated Farm to School into the classroom for this hands-on engaging workshop.

- **Tamera Houchard**, Teacher, Mitchell County NC
- **Emily Jackson**, Appalachian Sustainable Agriculture Project (ASAP)

Creating Educational Farm Field Trips - Have you ever wondered how you could grow Farm to School in your community? This workshop will walk you through an Anderson County, SC berry farm's journey to broaden its farm field trips to include more educational components. Examples and lessons learned from other farms that have incorporated farm field trips will also be provided. Agents will walk away with knowledge of how to help farms in local communities tap into this under-utilized marketing effort.

- **Stacy Hardy**, Hardy Berry Farm
- **Emily Jackson**, Appalachian Sustainable Agriculture Project (ASAP)
- **Allison Schaum**, Palmetto Agricultural Consultants (facilitating)

Cross Program Collaboration - Organization of successful Farm to School programs requires the participation of individuals representing many different areas including production agriculture, community development, food safety and nutrition, 4-H and youth education. This provides an excellent opportunity for Cooperative Extension representing these different disciplines to lead collaborative efforts on Farm to School. This workshop session will feature Georgia and South Carolina Cooperative Extension personnel representing different programmatic areas who will discuss collaborative and team efforts that have helped in their Farm to School programs.

- **Julia Gaskin**, (facilitating) Sustainable Agriculture Coordinator, University of Georgia
- **York Glover**, Beaufort County Extension Agent, SC
- **Melanie Hollingsworth**, Nutrition Educator and Outreach Specialist, GA Dept. of Ag
- **Dave Lamie**, Asst Prof/Extension Specialist, Clemson University Institute for Economic and Community Development
- **Amanda Tedrow**, – County Extension Agent (UGA), Athens-Clarke County, GA
- **Geoff Zehnder**, Sustainable Agriculture Coordinator, Clemson University (facilitator)

Evaluation and Documentation: How to Capture Program Impacts - Evaluation and documentation is critical to be able to obtaining funding and continuing programs. This session will focus on how to structure a program to capture the information needed to report impacts and success stories in their Extension Reporting System. We will cover using a Program Logic model, and choices of indicators. Each state will have a chance to discuss these approaches and how they apply within their own reporting system.

- **John O’Sullivan**, Sustainable Agriculture Coordinator, NCA&T State University
- **Julia Gaskin**, Sustainable Agriculture Coordinator, University of Georgia
- **Geoff Zehnder**, Sustainable Agriculture Coordinator, Clemson University
- **Jay Jayaratne**, State Leader of Program Evaluation, NC Cooperative Extension
- **Judy Ashley** - Extension Coordinator for School Relations, University of Georgia

Farm to School Case Studies - Cooperative Extension’s role in Farm to School can range from supporting school gardens to connecting farmers and buyers. Join us for this workshop in which two Agents share their experience in making connections in their community and integrating Farm to School into work.

- **Jeremy DeLisle**, County Extension Agent, Mitchell County, NC
- **Stefan Price**, County Extension Agent (FVSU), Bulloch County, GA

How School Nutrition Works - Join us and learn the inner workings of school nutrition programs. Explore funding, policies and implementation strategies of these important programs for children. Meet three school nutrition directors who will share how they have successfully implemented Farm to School in their districts through collaboration, networking and stakeholder development. Learn how you can get involved lending support to increase markets for local farmers and bring healthier, tastier foods to schools.

- **Allison Goodman**, School Nutrition Director, Dekalb GA
- **Jim Hill**, Child Nutrition Director, Jackson County NC
- **Sandra Jordan**, Retired Child Nutrition Director, Anderson SC
- **Kirk Farquharson**, Senior Program Specialist, USDA Food and Nutrition Service Southeast Region
- **Amanda Manning**, Former Manager, GA Program Operations School Nutrition Division (facilitating)

Local cooking/tastings: linking farms and nutrition - While every child might not have a garden or go on a farm field trip, everyone eats. Just as children have become disconnected from where their food comes from, they have also lost the experience of cooking fresh foods with their family. This workshop focuses on hands on ways to engage children in cooking with local food as a way to increase fresh fruit and vegetable consumption and build positive experiences with local food and farms.

- **Anna Littman**, Appalachian Sustainable Agriculture Project (ASAP)
- **Cathy Hohenstein**, Extension Agent, Family and Consumer Sciences, Buncombe County, NC

Models for Local Food Procurement - Models for local procurement can be as different as the communities that make them happen. This workshop will feature a distributor, farmer co-op and state agency discussing how they work with schools to provide fresh, local produce, as well as a Child Nutrition Director that will share her experience purchasing from these types of models.

- **Heather Barnes**, NCDA & CS
- **Charles J. Henry Jr.**, Coastal GA Small Farmers Coop
- **Cindy Marion**, Stokes County (NC) Child Nutrition Director
- **Stefan Price**, County Extension Agent (FVSU), Bulloch County, GA

Starting and Supporting a Sustainable School Garden - What is Extensions role in developing, supporting or sustaining school garden programs? In this session, participants hear from professionals who have integrated school gardens into their work on different levels and will cover topics including building partnerships with schools, designing for sustainability, helping schools get started, and best gardening practices/food safety.

- **Melanie Biersmith**, UGA Extension 4-H Specialist (facilitator)
- **Benjamin Chapman**, NC State Assistant Professor and Food Safety Specialist
- **Keith Fielder**, County Extension Coordinator (UGA), Putnam County, GA
- **Anna Littman or Molly Nicholie**, Appalachian Sustainable Agriculture Project (ASAP)

Optional Lunch Sessions

Purchasing Rules and Regulations for School Lunch - **Kirk Farquharson**, Senior Program Specialist, USDA Food and Nutrition Service Southeast Region

Schools have a variety of rules and regulations to follow when buying food and equipment for school meals in the National School Lunch Program and the School Breakfast Program. This session will give you an overview of what Federal, State and Local rules and regulation schools must comply with when buying for the school meal programs. You will also learn how you, as an Extension Agent, may assist schools stay within these requirements and help local producers better understand what schools face when they are buying locally.

Blue Ridge Food Ventures Tour

Blue Ridge Food Ventures is an 11,000 sq. ft. shared-use kitchen incubator and natural products manufacturing facility, located across the street from the conference facility, which offers support in value added product development and production in addition to guidance on safe production of food products. This half hour tour will include visiting three distinct processing areas (wet, dry and natural product production) and discussion of value added processing for farmers.