Community Based Food Systems Extension-led training and project development FEBRUARY 25- 26, 2010 Ralston Arboretum -Raleigh, NC

DAY 1, THURSDAY, FEBRUARY 25, 2010

9:00am Registration and networking coffee

10:00am Welcome: Who CEFS is and what we are doing Nancy Creamer

Background and importance of local foods in the state, components of local food systems, process to develop the action plan and some of the priority actions; how we think the grant fits into the overall effort.

10:30am Teams: Who we are and what we're doing John O'Sullivan

This is a meet-and-greet with a focus on learning from each other and hearing team experiences so far.

11:15am Project Design and Evaluation Process Tes Thraves

Layout of the overall project logic model, plus introduction of participatory evaluation and participating team evaluation processes.

12:00pm Learning Lunch catered by Lip Service Catering

PART I: COLLABORATION AND COMMUNITY TEAM BUILDING

12:30-1:45pm Collaborative Teams M

Mary Lou Addor//Laurie Mettam

Building community teams with multiple stakeholder collaboration

1:45-3:00pm Collaborative Meetings

Warren Miller

Making the most of your community-based teams

3:00pm-3:15pm Break (snacks)

PART II: BUILDING LOCAL FOOD SYSTEMS

3:15-4:00pm Community Food Assessments

Leslie Hossfeld

Identifying community needs and strategies through assessments

4:00-5:15pm Farmer to Market: Market Alternatives and Expansion-

Freda Butner

An Institutional model-

Creative farmers' market strategies and models

Roxanne Leopper/Brooke Love

5:15-5:30pm feedback from the day

6:00pm Reception 18 Seaboard restaurant

7:00pm 18 Seaboard Dinner Conversation with Jason Smith

A Dinner conversation with local chef and proprietor

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DAY 2, FRIDAY, FEBRUARY 26

8:00am Breakfast at Arboretum

Part II (conti): BUILDING COMPONENTS OF A FOOD SYSTEM

8:15-8:30am *reflection*

8:30-9:10am Community Gardens Claire Herman

Lessons learned and effective strategies for starting and sustaining community gardens

9:10-9:50am Cooperatives & Retail Distribution Sandi Kronick

Market resources and development

9:50-10:30am Cooperatives & Direct Sales Christy Shi

Creative consumer links through CSAs and Outreach

10:30-11:10am Engaging Youth Kavanah Ramsier/Santos Flores

Creating opportunities and leadership with youth

11:15-11:30am Break

PART III: FOOD SYSTEM TOPICS

11:30am-12:30 "What does Local actually mean?" a retailer's perspective Rudi Colloredo-Mansfeld

12:30pm Learning Lunch catered by Green Planet Catering

1:00-2:00pm Planning, Policy, and public officials Debbie Bost

2:00pm – 2:15pm Break

PART IV: KNOWLEDGE EXCHANGE AND PROJECT PLANNING

2:15-3:00pm Next Steps: Planning, Reporting, and Passing Forward Tes Thraves

Details on moving forward in year-one: working with consultants, building a program that can be documented. Details on planning toward year two of this train-the-trainers project: Disseminating lessons learned across the region as well as building a network of trained community groups and tool-kit resources.

3:00-5:00pm Team Food Projects John O'Sullivan

Moderated discussions with teams, then share back

5:00-5:30pm Taking the Training back to the Teams

Remaining questions on process and evaluation of the training workshop

5:30pm Close