



**WORKSHOP** Wednesday, April 28, 2010  
Ironwood Springs, Stewartville, MN

**AGENDA**

- 2:00-2:30                    **Registration**
- 2:30-3:00                    **Welcome and overview of Farm to Cafeteria programs**  
Stephanie Heim, Farm to School coordinator  
University of Minnesota Extension
- 3:00-3:30                    **Overview of food safety regulations and licensing requirements**  
Larry Kruger, Food Inspector  
Minnesota Department of Agriculture
- 3:30-4:30                    **Panel Discussion**  
*How do we get food from our local farms to the cafeterias of our region?*  
Learn from individuals with hands-on experience buying/selling locally grown food to institutions, how to get started and overcome barriers. The moderated discussion will focus on answering the questions you have about Farm to Cafeteria and identifying resources to help you get started.
- Lyn Halvorson, Winona Public Schools
  - Gail Griffin, Rockie Hill Bison
  - Sandy Dietz, Whitewater Gardens
  - Pam Benike, SE MN Food Network and Prairie Hollow Farm
  - Dave Olson, Reinhart Food Service - La Crosse Division
  - Peter Abrahamson, Bon Appétit - St. Olaf's College
  - Lesli Haines, Environmental Health Specialist/Sanitarian in Winona County
  - Larry Kruger, MDA Food Inspectors

4:30-6:00

### **Networking Dinner**

***Are you interested in making new connections to buy/sell local products?***

Brett Olson, Renewing the Countryside, will help you make new connections and build new relationships while enjoying a locally produced meal. Be ready to exchange your business cards.

6:00-7:30

### **Breakout Sessions**

***Interested in taking the next step?***

**Choose from two breakout sessions in the evening**

**Farmer Track** – *How do you market to institutions and how do you develop a food safety plan for your farm as a marketing tool?*

Beth Nelson, Minnesota Institute for Sustainable Agriculture, will provide overview for marketing to institutions.

Michele Schermann, University of Minnesota Agricultural Health and Safety Research Fellow, will give an overview of fresh produce microbial hazards, explain the GAP (Good Agricultural Practices) audit process, walk you through the steps of putting together a food safety plan, and provide resources and templates to get you started.

**School Track** – *How can we create a Farm to School (K-12) plan for the 2010-2011 school year?*

Lynn Mader, Institute for Agriculture and Trade Policy, provides technical assistance to the Minnesota Department of Health Statewide Health Improvement Program (SHIP) grantees who choose to work on Farm to School. SHIP coordinators, food service directors and other community experts will join for more in-depth discussion, Q&A and strategies for menu planning, procurement, and working with schools. Participants will begin drafting a farm to school plan utilizing a planning guide and the Minnesota Farm to School Online Toolkit ([www.mn-farmtoschool.umn.edu](http://www.mn-farmtoschool.umn.edu)).

7:30

### **Closing and Further Networking**

Have you made new connections with potential buyers/producers? Would you like to make more? Talk to new people and exchange more business cards or brochures.

#### **Hosted by:**

University of Minnesota Regional Sustainable Development Partnerships, Minnesota Institute for Sustainable Agriculture, University of Minnesota Extension, Sustainable Farming Association of Minnesota, Institute for Agriculture and Trade Policy, Statewide Health Improvement Program, Land Stewardship Project, Minnesota Project, Minnesota Grown, and Renewing the Countryside.

#### **Funded by:**

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