2021 Farm to School & Scratch Cooking Institutes

Info Session

Basics:

• **Apply here.** Applications due June 11

• June 24: applicants notified of selections

• Selected programs will:
  
  o **Attend one intensive in August (locations TBD):**
    ▪ August 19-20: Tribal & Traditional School Foods Institute
    ▪ August 23-24: Central & Eastern Washington Institute
    ▪ August 26-27: Western Washington Institute
  
  o **Join bi-monthly institute cohort check-in calls**
  
  o **Share some of your successes** via WSDA case studies

*Interested in hosting? Contact ciberle@agr.wa.gov*
Overview of Institute intensives agenda

Topics include:

1. **Local food procurement**
   - Finding & coordinating with local farms and food producers
   - Projecting product needs, setting vendor requirements
   - Developing a local procurement policy and protocols within USDA rules
   - Strategies for budgeting in local foods within USDA reimbursement rates

2. **Scratch cooking operations**
   - Kitchen and staff management for scratch cooking production
   - Daily and weekly kitchen operations
   - Food preparation and processing whole, local ingredients
   - Menu development around seasonal ingredients and cultural foods

3. **Farm to school partnerships beyond the kitchen**
   - Marketing and promoting your program inside and outside the cafeteria
   - Student engagement and leadership
   - Partnerships with school gardens, teachers and other educators
Overview of Institute intensives agenda

Topics include:

- **Tribal & traditional foods** *(focus of Aug 19-20 intensive)*
  - Recipe and menu development to feature traditional foods in school or childcare meals
    
    *May include camas, nettle, salmon, huckleberry, dandelion, etc.*
  - Working with local communities and producers to source native foods
  - Connecting your traditional meals program with to classrooms, gardens, and other school settings
Overview of Institute intensives agenda

• Farm to School Program Action Planning

• Training & Lunch Demonstrations

• Networking with Farm to School Partners
Forming your team

Flexible, but try to include:

• 1-2 food service staff

• A superintendent, principal, business manager, or school board member

• A school garden educator, classroom teacher, student, or community member
Content Development & Training Team

Elizabeth Campbell
Squaxin Island Tribal Garden
Spokane Tribe

Chef Kent Getzin
Creative Culinary Solutions for School Food Service
Former Wenatchee School District Nutrition Director

Chef Andre Uribe
Former Executive Chef at Intel Corporation and Willamette University

Nora Frank-Bucker
Food Sovereignty Initiatives Director
Northwest Portland Area Indian Health Board
Nez Perce Tribe

Featuring:
• Chef Ann Foundation School Food Institute training videos
• Self-assessment tool from Georgia Johnson, former La Conner School District Food Service Director
• Plus guest speakers TBA!
Q & A: Ask away!

Common questions so far:
• What if one key team member can’t attend the intensive due to scheduling conflicts?
• Is this a good fit for small childcare centers?
• Which intensive should we apply to attend?
Thanks! Contact WSDA for more info:

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agr.wa.gov/farmtoschool