

2018 Michigan Good Food Summit









Diane Conners

Senior Policy Specialist Groundwork Center for Resilient Communities













HOW IT HAPPENED



Advancing Michigan Good Food

AGENDA PRIORITIES

12. Implement a reimbursement program to provide an additional 10 cents per school meal, as a supplement to existing school meal funds, in order to purchase locally grown fruits and vegetables.

GROW JOBS AND KIDS with Michigan Food in Schools

Turkey-apple-spinach wraps anyone? Sounds like lunch on the town, but in fact turkey-apple-spinach wraps were one of two menu choices recently at Platte River Elementary School in northwest Michigan's Benzie County.

The sweetness of the locally produced Honeycrisp apples in the wraps was one trick to getting the spinach into the kids, said Daniel Marbury. He's one of two national FoodCorps members working for a year with the region's schools to spice up menus, connect with local farm vendors, and provide nutrition education support. "One of the



- Test the idea
- Collaborate
- Find funders
- Collect
 - data/stories
- Inspire legislature



Funding is for procurement Promotion is expected

HOW IT WORKS





ENGAGEMENT=EFFECTIVE



THORNAPPLE KELLOGG SCHOOL DISTRICT, PROSPERITY REGION 4 BRUSSELS SPROUTS





"The second or third time we menu something, we serve more of it. I was amazed we went through so many Brussels sprouts!!"

SERVING NEW FOODS TO STUDENTS:

Total new foods tried because of 10 Cents by January 1, 2017



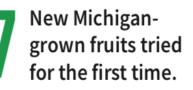
Total new foods tried because of 10 Cents by January 1, 2018



New Michigan- grown vegetables tried for the first time.



Top new Michigan-grown vegetables on the menu: Brussels sprouts, red and green cabbage, corn, radishes, winter squash.





Top new Michigan-grown fruits on the menu: Apples, peaches, blueberries, sweet cherries, watermelon.

5

New Michigangrown beans tried for the first time.



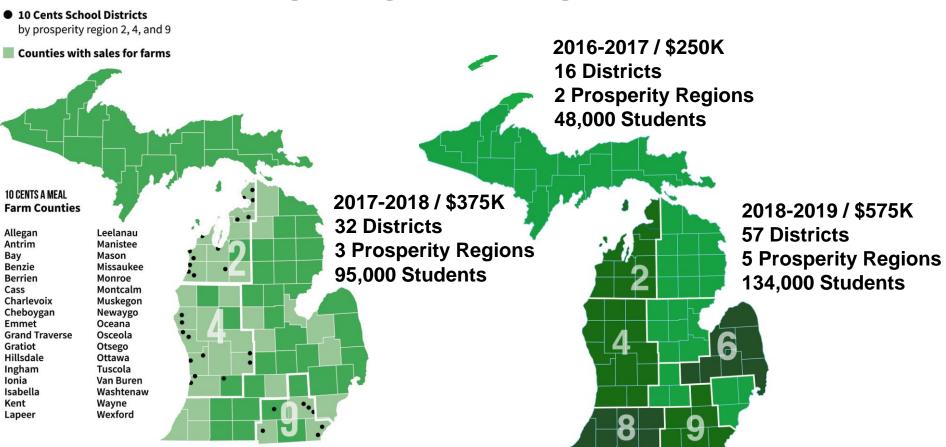
Top new Michigan-grown beans on the menu: Black, cranberry, navy, pinto, red.



Preliminary survey results of food service directors, through December of the 2017-2018 school year, MSU Center for Regional Food Systems

GROWING





SUPPORTING YOU



ABOUT NEWS SUCCESS STORIES V TOOLS

63

Discover the impact of the 2017-2018 program in our report to the legislature!

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tencentsmichigan.org

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Elissa Penczar

Chef Instructor Muskegon Area Career Tech Center





Once we believe in ourselves, we can risk curiosity, wonder, spontaneous delight, or any experience that reveals the human spirit.

e.e. cummings

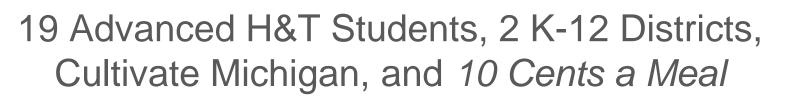
Taste the rain.



















Overview of Our Project



- Began 4 years ago with conversation between chef instructor and food service director, pilot Michigan potato tasting Spring 2015
- Now is vehicle for delivering the 2nd year core curriculum:
 - recipe development, food cost analysis, event planning, management, supervision, sustainability, nutrition, advanced cooking, entrepreneurship, marketing, and career preparation
- Collaboration of of HT teachers, food service director, HT students, food service staff, student engagement coordinator, local farmers, K-12 students and staff and CTC student body







3 Seasons, 24 Weeks, 12,000+ servings









Strengthens

Our Work



Develops Professional Relationships

Appeals to Stakeholders

Promotes Equity

Develops Leaders

















Develops professional relationships



Community-based approach appeals to stakeholders













Community-based approach appeals to stakeholders















Promotes equity: Access







Promotes equity: Skills





















Promotes equity: Opportunity











Promotes equity: Voice







John Sharpe

Youth Leader, High School Student Muskegon Area Career Tech Center





My Learning



- Healthy eating
- Discovery of Cultivate Michigan project
- Broadening food knowledge

- Family Farmers
- Beets
- Our journey









Brandon Archer

Youth Leader, Alumnus Muskegon Area Career Tech Center





My 1st Year as a Student

- Unaware of F2S
- Assisted with tastings of MI foods
- Participated in county F2T asset survey
- Given a seat at the "grown-up table"
- Developed professional career connections
 HOSPITALITY
 TOURISM







My 2nd Year as a Student



- Developed recipes: carrot, dry bean, fruit
- Presented at 2018 National Farm to Cafeteria
 Conference
- Learned about 10 Cents a Meal from Senator Hansen
- Developed national F2S connections
 HOSPITALITY
 TOURISM

Our Conversation with Senator Goeff Hansen



We invited Senator Hansen to join us at the CTC to talk about the impact of *10 Cents a Meal*, youth voice, advocacy, and strategies we can use to help candidates and future officeholders understand the strength *10 Cents a Meal* brings to Michigan kids, farmers, schools, and communities.

Here are excerpts from our interview with the Senator (10/12/18):

A Call to Action



Let's make investing in local food for kids in schools a part of:



Let's seize the opportunity to share info with new voices in Lansing:



Let's use all of our voices to spread the word, including youth:





Resources

Contact Information, Organizations, Videos









Diane Conners, <u>diane@groundworkcenter.org</u>

Tencentsmichigan.org

Reports, fact sheets, video, tools for schools Social media, e-newsletter

groundworkcenter.org

Farm to School Project Page 15-year history publication and video





Elissa Penczar, Chef Instructor, Hospitality & Tourism, MACTC, <u>epenczar@muskegonisd.org</u>

Brandon Archer, Hospitality & Tourism Alumnus, MACTC, <u>brandonarcher05@aol.com</u>

John Sharpe, Hospitality & Tourism Student, MACTC john.sharpe@reeths-puffer.org HOSPITALITY &TOURISM



Video: Our Project and Muskegon Food Culture, <u>https://vimeo.com/movemediaproduction/mkgf2s</u>

Video: Our Class at the Muskegon Home & Garden Show, http://www.viddler.com/v/f4b4fe87

Video: Muskegon Food Culture, https://vimeo.com/235719180





Muskegon Area Career Tech Center, <u>muskegoncareertech.com</u>



Hospitality and Tourism Program, https://tinyurl.com/CTChospitality



Real Food SEED, Whitehall DS/Montague Area PS, https://www.facebook.com/TheReGeneration/

Cultivate Michigan, <u>https://www.cultivatemichigan.org/</u> HOSPITALITY &TOURISM

SCHOOLS

Traverse Bay Intermediate School District Seven Local School Districts Traverse City Schools

LOCAL FOOD ORGS

FoodCorps MSU Extension Master Gardeners Farm Bureau Culinary Institute of NMC

BIZ: Cherry Republic Community & Hospital Foundations

FUNDERS

HEALTH & WELLNESS ADVOCATES

Munson Healthcare Health Dept. Dieticians

POLICYMAKERS

Chamber of Commerce Local Legislators

FARMERS, HUBS, CO-OPS Providence Farm Bardenhagen Farms MI Farm Co-op Cherry Capital Foods Farm to Freezer



Record Eagle Storylicious Public Access

TV

LOCAL STORYTELLERS

COMMUNITY ASSETS

Here is a successful team of community advocates who grew the first 10 Cents pilot. Who are your local food and education champions?



Thank-you!





