GARDEN TO CAFETERIA WEBINAR

For webinar audio, call:
1-719-234-7800
Participant Code 738419

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GARDEN TO CAFETERIA: FRESH FROM THE SCHOOL GARDEN

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INTRODUCTIONS
WEST MICHIGAN ACADEMY OF ENVIRONMENTAL SCIENCE: JENNIFER DIETRICH

Photo credit: Holly Orians
Monica DeGarmo

- Established in 2011, DSGC is operated through the Detroit Public Schools Office of School Nutrition (OSN).

- Mission: to provide fresh, local, and healthy food to our students.

- 78 school gardens and one 3 acre production farm located at Drew Transition Center, an alternative education school for young adults with cognitive and physical special needs.

OSN Staff and students washing freshly harvested produce and preparing it for lunch.
STEP ONE: GET STARTED

- Figure out your assets
- Map your Garden to Cafeteria landscape
- Think through your goals

GARDEN TO CAFETERIA
A STEP-BY-STEP GUIDE

Step 1: Get Started
Garden to Cafeteria Assessment

The following questions are designed to help determine your interest and ability in using school garden produce in your cafeteria. Many of these questions will require input from food service staff members or food service providers. If you are not in one of these roles, try to set up a meeting with these stakeholders to better understand the food service environment. The support and interest of your food service is essential for starting a garden to cafeteria program. This information is helpful when setting up your program and putting systems in place to ensure smooth planning.

1. Food service type
   - Your food service is:
     - Self-operated
     - Contracted
   - Whose approval will you need to pursue a garden to cafeteria program?
     - School district administrators
     - Food service staff members
     - Contracted food service company
     - School staff members
     - Other: ____________________________

2. How would you describe your food service operation?
   - Scratch cooking
   - Heat-and-serve
   - Semi-prepared
   - Combination of ____________________ and ____________________
   - Other (specify) ____________________

3. Are there specific fresh fruits, vegetables or herbs currently being used in food service that could be easily substituted with school garden produce?

4. Are there products that could easily supplement the current menu?

5. Are there foods easy to order on short notice if the garden does not have an adequate supply or there is a crop failure?
STEP ONE: GET STARTED
DETOUR SCHOOL GARDEN COLLABORATIVE

School Gardens

Drew Farms
REGULATIONS

- USDA memo 1
- USDA memo update
- MDARD memo
- District or management company policies
PLAN FOR FOOD SAFETY

- Check out the tools in the guide: training checklist + planning guidelines
- USDA tip sheet
- Request teachers to attend food safety training
# PLAN WHAT TO GROW IN THE GARDEN

## Sample Planting Schedule

<table>
<thead>
<tr>
<th></th>
<th>March</th>
<th>April</th>
<th>May</th>
<th>June</th>
<th>July</th>
<th>August</th>
<th>September</th>
<th>October</th>
<th>November</th>
<th>Dec.</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>1 2 3 4</td>
<td>1 2 3 4</td>
<td>1 2 3 4</td>
<td>1 2 3 4</td>
<td>1 2 3 4</td>
<td>1 2 3 4</td>
<td>1 2 3 4</td>
<td>1 2 3 4</td>
<td>1 2 3 4</td>
<td>1 2 3 4</td>
</tr>
<tr>
<td>1 DS</td>
<td>Scallions</td>
<td>H H 50</td>
<td>T P</td>
<td>Cherry Tomato</td>
<td>H H 80</td>
<td>DS</td>
<td>Salad Mix</td>
<td>H H 28</td>
<td></td>
<td></td>
</tr>
<tr>
<td>2 DS</td>
<td>Radish</td>
<td>H H 21</td>
<td>T P</td>
<td>Hot Pepper</td>
<td>H H 80</td>
<td>DS</td>
<td>Spinach</td>
<td>H H 40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>3 DS</td>
<td>Radish</td>
<td>H H 21</td>
<td>T P</td>
<td>Sweet Pepper</td>
<td>H H 80</td>
<td>DS</td>
<td>Spinach</td>
<td>H H 40</td>
<td></td>
<td></td>
</tr>
<tr>
<td>4 DS</td>
<td>Red Beets</td>
<td>H H 40</td>
<td>T P</td>
<td>Slicing Tomato</td>
<td>H H 75</td>
<td>DS</td>
<td>Spinach</td>
<td>H H 40</td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

**Key:**

- **DS** - Direct seed
- **H** - Harvest
- **21** - Days until mature
- **TP** - Transplant
- **Resting time**

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*Crop planning model provided courtesy of Rowan Buneo, Rock River Farm, LLC.*

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**Michigan State University Center for Regional Food Systems**

[msuench.ag.wayne.edu](http://msuench.ag.wayne.edu)

[foodsystems.msu.edu](http://foodsystems.msu.edu)

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**MSU Center for Regional Food Systems**

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PLAN WHAT TO GROW IN THE GARDEN

Consider this:
• Ease of growth
• Educational use
• Seasonality
• Ease of use in food service
• Food safety
PLAN WHAT TO GROW IN THE GARDEN: OPPORTUNITIES

Step 1: Get Started

Michigan Produce Availability Chart

This chart depicts availability in the Lower Peninsula of Michigan. The Upper Peninsula’s growing season, including season extension, runs from March through November. Product availability there may be up to a month behind what is shown in this chart.

MICHIGAN PRODUCE AVAILABILITY

<table>
<thead>
<tr>
<th>CROP</th>
<th>FIELD FRESH</th>
<th>EXTENDED SEASON</th>
<th>STORAGE</th>
</tr>
</thead>
<tbody>
<tr>
<td></td>
<td>Jan</td>
<td>Feb</td>
<td>Mar</td>
</tr>
<tr>
<td></td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Broccoli</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cauliflower</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Carrots</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cauliflower (All)</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cabbage</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Cucumbers</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Kale</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Lettuce</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Leeks</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Mushrooms</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Onions</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Potatoes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Radishes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Spinach</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Sweet Corn</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Tomatoes</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Turnips</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Watermelon</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Winter Squash</td>
<td></td>
<td></td>
<td></td>
</tr>
<tr>
<td>Zucchini</td>
<td></td>
<td></td>
<td></td>
</tr>
</tbody>
</table>

Availability may vary by variety and with weather conditions.

The estimated growing season in the upper peninsula specifically runs from March to November. March and extended season produce may be available two weeks or more of harvest time suggested below.

Putting Michigan Produce ON YOUR MENUS
STEP TWO: BUILDING COMMUNITY CONNECTIONS

Building connections increases your likelihood of having a successful and long lasting program!
STEP TWO: BUILDING COMMUNITY CONNECTIONS

- Garden to cafeteria planning meeting
  - Get on the same page about purpose
  - Identify crop plans, who will be responsible, necessary equipment
  - Create a budget
- Build a school garden team
  - Think broadly about who can provide support to your program
- Make a summer plan
  - Suggested checklist from DPS
- Reach out to other organizations for support
  - Research (or check the guide) for potential partners in your area!
**STEP THREE: DEVELOP AN AGREEMENT**

**Step 3: Develop an Agreement**

**Harvest and Sales Logs**

Recording your harvests helps maintain food traceability by allowing you to track your produce from harvest to when it is eaten. Keeping track of this information is a food safety precaution, in addition to helping you monitor how much you are producing. Numbering or naming your garden beds for use on harvest will assist with documenting traceability. Maintain permanent labels in the garden to assure that the correct information is entered on the log.

Recording the amount of produce going to food service as either sales or donations will allow you to track production, the impact on food services’ sourcing, your program’s income, and changes over time. This information can be used to support your program. Use the following tools to track your harvests and sales.

**Harvest**

<table>
<thead>
<tr>
<th>Date</th>
<th>Harvester(s)</th>
<th>Product</th>
<th>Bed(s) #</th>
<th>Units harvested (pounds/bunches)</th>
</tr>
</thead>
<tbody>
<tr>
<td>7/14/2014</td>
<td>Stefan and Camila</td>
<td>Spinach</td>
<td>1, 7, 9</td>
<td>2.6 pounds</td>
</tr>
<tr>
<td>7/14/2014</td>
<td>Stefan and Camila</td>
<td>Basil</td>
<td>2</td>
<td>8 bunches</td>
</tr>
</tbody>
</table>
STEP THREE: DEVELOP AN AGREEMENT – WMAES EXAMPLE

Communication is key!
- You can plan ahead, but expect that things will change
- Developing a communication system will assist with unexpected changes and help your program improve
STEP THREE: DEVELOP AN AGREEMENT – DPS EXAMPLE

Be clear on your goals!
• Transitioning into a financially sustainable program
• Having stated goals helps the team and stakeholders to work towards a common purpose
STEP FOUR: LINK TO GARDEN PRODUCE
LINK TO GARDEN PRODUCE

• Garden to cafeteria programs bring school gardens full circle
• Summer program involvement
• Parent volunteers
• Transition away from grant funding

Photo credit: Holly Orians
• Building internal partnerships is essential
• Consider large and small scale grant opportunities
• Explore farmers market partnerships
• Get creative with programming possibilities
BENEFITS OF GARDEN TO CAFETERIA
PROGRAM HIGHLIGHTS: WMAES

Photo credit: Holly Orians
PROGRAM HIGHLIGHTS: DPS
OPPORTUNITIES TO LEARN MORE + GET INVOLVED!

• 4-H Junior Master Gardener Workshop, Feb. 26th at MSU Tollgate Farm + Education Center
  http://events.anr.msu.edu/event.cfm?folder=JMGTeacherVolunteerTollgate

• MSU Extension Starting and Sustaining a School Garden in Jackson on February 24th and Novi on April 15th. Email hahnk@anr.msu.edu for more information.

• Join the Michigan Farm to School List Serv at
  http://foodsystems.msu.edu/activity/info/farm_to_school under “Link to Local”
  • Includes monthly school garden newsletter

• National Farm to Cafeteria Conference, June 2-4 in Madison, WI
  • More information at http://farmtocafeteriaconference.org/8/
QUESTIONS? KEEP IN TOUCH

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