



**FLORIDA
FARM TO
SCHOOL
WORKSHOP**
WEST
PALM BEACH

October 9, 2014
Pine Jog Environmental Education Center



Florida Department of Agriculture and Consumer Services
Adam H. Putnam, Commissioner



Workshop Agenda

www.freshfromflorida.com/farmentoschool

Schedule Overview

7:30-8:00: Registration/Check-in at Pine Jog Environmental Education Center

8:00-8:15: Welcome & Opening Remarks, Introductions of Sponsors and Agenda Review

8:15- 8:45: Florida Farm to School Introduction

8:45- 9:05: Farm to School Success Spotlight: Palm Beach School District

9:05-9:30: Break and Board Bus

9:30-12:15: Farm Tour and Classroom Session

12:15-1:15: Agriculture Industry Seminar Luncheon

1:15-1:55: Sustainable School Garden Session

1:55-2:05: Break to Session Rooms

2:05-2:50: Breakout Session 1: Attendees will choose 1

- **Breakout A Room 101** Farm to School & Buying Local 101
- **Breakout B Room 102** Taste Testing Florida Grown Products
- **Breakout C Room 103** Engaging Youth Leadership in Agriculture

2:50-3:00 Break

3:00-3:45: Breakout Session 2: Attendees will choose 1

- **Breakout D Room 101** Produce Safety Tips and Tricks for Schools
- **Breakout E Room 102** Advanced Procurement Training
- **Breakout F Room 103** Using Nutrislice Technology

3:45-4:00: Q&A Session and Closing Remarks in General Conference Room



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Welcome & Opening Remarks, Introductions of Sponsors and Agenda Review
Lindsey Grubbs, Farm to School Program Director, Division of Food, Nutrition and Wellness, FDACS

Florida Farm to School Introduction
Robin Safley, Division Director of Food, Nutrition and Wellness, FDACS

Farm to School Spotlight: Palm Beach School District
Allison Monbleau, Director of School Food Service, Palm Beach School District

In-depth Sessions

9:30 a.m. – 1:55 p.m.

Farm Tour and Classroom Session– Hands-on Farm Fun!

Want to learn more about Florida's agriculture and incorporating farm tours into your curriculum? Visit the Bedner's Farm and Market and learn about how to integrate agriculture into your classroom where participants will be placed into rotating groups to tour the farm and outdoor session.

**Provided by: Bedner's Farm and Market, Boynton Beach, FL & FL Ag in the Classroom*

Agriculture Industry Seminar Luncheon– Not your Average Egg!

Join us for lunch to hear more about the egg industry in Florida and nation-wide as Marketing Director, Alan Andrews of Cal-Maine, Foods, Inc. discusses production as the nation's largest egg producer and distributor in the U.S. with more than 1 billion dozen eggs sold.

**Provided by: Florida Poultry Federation and Cal-Maine Foods, Inc.*

Sustainable School Gardens Session— Start a School Garden! Plant a seed!

New to school gardens or looking for innovated ideas for your existing garden? This session will discuss how to create a sustainable school garden with a tour of the Pine Jog Elementary school garden on their campus. Topics will include discussing challenges, innovative tips and success of how to best keep kids engaged with school gardens and creating sustainability year after year.

**Provided by Pine Jog Elementary School Garden Champions, Laurie Mecca & Linda Petuch*



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Breakout Sessions

2:05 p.m. – 3:45 p.m.

Breakout A Room 101: Farm to School and Buying Local 101

Are you interested in starting a Farm to School program but do not know where to start? This breakout session will discuss how to get started and organized when looking to procure local products, work with growers and beginning the school garden conversation.

**Allison Leo, Farm to School Coordinator, Division of Food, Nutrition and Wellness, FDACS*

Breakout B Room 102: Taste Testing Florida Grown Products

Join Brittany Wager for on taste testing Florida Grown products. Learn different models for conducting taste tests, ways to engage students, parents and school staff with simple and affordable recipes.

**Brittany Wager, Program Coordinator, ASAP's Growing Minds Farm to School Program & Southeast Regional Lead for the National Farm to School Network.*

Breakout C Room 103: Engaging Youth Leadership with Agriculture and Farm to School

Learn more about how agriculture encourages a sense of community and engages your leaders through innovative Farm to School ideas to engage student entrepreneurship, volunteerism and overall youth leadership in the agriculture industry and in your community.

**Pam Walden and Lane Woodward, Florida Association of Agriculture Educators*

Breakout D Room 101: Produce Safety and Tips for using Fresh Produce in School

Discover tips and time management tricks for using fresh produce in your Farm to School programs with FDACS division chef, Paula Kendrick. Topics will include working with school garden produce and simple, low-cost recipes to use in food service using Florida grown-products.

**Chef Paula Kendrick, Division of Food, Nutrition and Wellness, FDACS*

Breakout E Room 102: Advanced Procurement Training for Schools

Go beyond the basics of buying local and learn more about developing specifications and how to correctly use geographic preference for procurement. This session will also discuss best practices for writing local language into your distributor produce contracts.

**Christie Meresse, Bureau Chief of Food Distribution, Division of Food, Nutrition and Wellness, FDACS*

Breakout F Room 103 : Using Nutrislice technology in your Farm to School Program

Go beyond traditional school menus! Learn more about using the Nutrislice app technology for your Farm to School program and how to better communicate to students, parents and teachers about school meals!

**Michael Craig, Nutrislice Co-founder*



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