

Evaluation Report

Davis Farm to School Davis Joint Unified School District School Lunch Program School Year 2012 – 2013

FULL REPORT

Prepared under contract with
Davis Farm to School
Yolo Farm to Fork

by

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Evaluation Report: Davis Farm to School and Davis Joint Unified School District School Lunch Program School Year 2012 - 2013

Executive Summary

With this report, UC Sustainable Agriculture Research and Education Program (SAREP) evaluates four goals that comprise an agreement between Davis Joint Unified School District (DJUSD) and Davis Farm to School (DF2S):

- 1) increase farm fresh food in school food offerings;
- 2) reduce solid waste through a comprehensive district recycling program;
- 3) provide education opportunities to promote a healthy lifestyle and develop the whole child; and
- 4) engage the community and evaluate programs to provide information to the community.

Goal 1

Procurement. The purchasing records for school year 2012 – 2013 show that **52.7%** of produce purchases are sourced from local farmers, up from 2011 – 2012 (29.5%). DJUSD's primary produce vendor, FreshPoint, established more complete systems for identifying the source of the produce they procure.

Participation. Participation in the school lunch program is expressed as a percentage of enrollment. In 2012 – 2013, participation averaged about 21.7% overall for the lunch program, slightly less than the previous year (22.1%). Statistics indicate that school lunch participation has dropped statewide.

School Food Environment. A number of changes were made this year to improve the structure and environment of the school food program. Chief among them were changes to the menu to include more salad bars and "from-scratch" cooking; expansion of the taste testing program; and enhancement of the Nutrition Advisory Committee. Three professional development cooking classes were offered again this year as well as a part of a Yolo County Farm to School grant, and they were well received.

Goal 2

Recycling Is Simply Elementary (DavisRISE). The DavisRISE program has continued to expand and implement new processes for diverting waste. A waste reduction pilot project introduced in the previous year by Davis Farm to School was expanded to the other elementary schools and Harper Jr High. The district's DavisRISE Coordinator, Ximena Jackson from Cesar Chavez Elementary, continued to oversee this project. Between SY 2011-12 and 2012-13:

- Waste at the elementary schools was reduced by 33% total for the year.
- Harper Jr High reduced its waste by 50%.
- The total number of (2-yard) bins was reduced from 15 to 8, and the weekly pick-ups were reduced from 24 to 16. This represents a reduction of total weekly waste from 48 cubic yards to 32 cubic yards.
- 1,595 gallons of waste were diverted weekly from nineteen 95-gallon containers.
- The ALL-Compost Program saved the district \$2,980 for the 10 months of the school year.

Harper Junior High's DavisRISE Coordinator, Carrie Juchau, developed extensive signage in order to give a more consistent and professional look to the recycling efforts at all participating schools.

Goal 3

Garden-based Education. Of the 6 schools reporting back, total garden income was \$10,400. DF2S awarded \$2500 in grants to these 6 schools¹; \$1250 was given in Nugget matching grants; the remaining income came from fundraising and donations. About 1340 students participated in some aspect of gardening at these 6 schools.

Farm Visits. The spring Farm Visits were popular and feedback was positive. About 250 second grade students visited 4 regional farms.

Goal 4

Community Connections. As in the past, DF2S sponsored and/or participated in a number of community events. Signature events included

- **Tour de Cluck:** This event gained nationwide press and once again was extremely popular. It drew over 700 participants statewide in the Bicycle Chicken Coop Crawl, and brought in approximately \$20,000 to support Davis Farm to School.
- **Village Feast:** The 8th Annual Village Feast, held under the sycamore trees in Central Park, August 2012, attracted about 300 participants and raised about \$18,000. This was the first year that the planning was solely under the DF2S umbrella. DF2S did not partner with Slow Food Yolo as in the past.

Program Development. School year 2012 – 2013 was the first complete year that Davis Farm to School operated under the umbrella nonprofit of Yolo Farm to Fork. In 2012 – 2013, the parent organization was still in its development stage, and strategic planning was a continuing process. Davis Farm to School remains its flagship program.

¹ Note: A total of \$5,000 in garden grants were awarded, but not all garden coordinators reported back. The figures here represent six report-backs (Harper, Emerson, DaVinci, Montgomery, North Davis, and Willett).

SUMMARY of RECOMMENDATIONS²
from School Year 2012 – 2013
DAVIS FARM to SCHOOL

Goal 1: School Food

Procurement:

- Continue regular check-ins with the new SNS Director, Dominic Machi regarding local purchasing.
- Encourage SNS to expand relationships with growers in the Yolo/Solano/Sacramento region.
- Support the new Garden-to-Cafeteria program (Harper Harvest) which is being rolled out this year.
- Support the SNS Director's new plans for outreach activities and engagement with the community.

Current Year Progress:

The new SNS Director is putting several new plans and activities in place:

- Machi is making strategic plans to purchase local products from a variety of local vendors, including dairy and grain products in addition to produce.
- He is interested in purchasing in bulk from local growers for freezing sauces, etc.
- He has already been involved in community outreach, e.g., 2 Tastings at the Davis Farmers Market; plans for a Health Fair in early April which will bring The Dairy Council on board

Professional Development:

- Continue to offer professional development cooking classes for food service staff.
- Make arrangements to conduct site visits to elementary school lunchrooms to evaluate the school food environment.

Current Year Progress:

- Classes will be offered again in 2013 – 2014 through a grant from Farm to School Yolo.

Marketing:

- Explore strategies for increasing the number of students who are eligible for Free & Reduce Priced meals to sign up for those meals. This could be through the PTA, parent groups, or the Nutrition Advisory Committee.

Nutrition Advisory Committee:

- Explore with SNS Director how he wants to use the Nutrition Advisory Committee. Assist him as appropriate.

Current Year Progress:

- The district has recently passed a district-wide Wellness Policy and plans to use this policy as the basis for future work in the area of overall health and well-being for children in the district. The district may or may not draw upon the Nutrition Advisory Committee as an entity to assist with implementation.

Taste Testing:

- Continue the Taste Testing program under the guidance of an experienced volunteer coordinator.
- Ensure that information, training and communication are adequate for volunteer taste testers and for food service staff at the school sites. Coordinate Taste Testing with Harvest of the Month offerings.
- Explore this program with the SNS Director: Dominic has some ideas about how to do this better, for example, involving students as taste testers.

Current Year Progress:

- DF2S has recently brought an experienced volunteer coordinator who has undertaken the job of coordinating Taste Testers. Thus far, she has recruited 8 volunteers.

² With "Current Year Progress" where particularly relevant.

Goal 2: DavisRISE

- Explore ways to integrate recycling and waste management more thoroughly into the curriculum.
- Hold dedicated meetings for RISE Coordinators on challenging issues such as recruiting volunteers.

Current Year Progress:

- Ximena Jackson, district RISE Coordinator has been working with others at school sites to ensure that the ALL Compost and DavisRISE programs are continuing to work efficiently and profitably.

Goal 3: Farm- and Garden-based Education

Garden

- Hold dedicated meetings for Garden Coordinators to discuss the issue of volunteer recruitment.
- Refresh DF2S plans to provide easy lessons/garden curriculum to involve more teachers.
- If possible, DF2S Program Coordinator should check in periodically with garden coordinators to assess progress and challenges. This might result in a better return of annual reports and give DF2S a clearer picture of needs for school gardens.

Farm Visits

- Begin communication with teachers in the fall about the spring tours.
- Reassess the structure and content for the farm visits, particularly the pre-trip classroom visits.
- Review the curriculum connections between the farm visits and classroom. Ensure that appropriate lessons are being presented in the pre-trip sessions.
- Clear instructions and expectations need to be laid out for volunteers.
 - Volunteers need to be thoroughly trained.
 - Internship expectations need to be very clearly explained and discussed at the beginning of the internship.
- Pursue farmer training to help them with appropriate on-farm activities for students.

Current Year Progress:

- Every odd-numbered year, DF2S hosts a Walkabout, during which DF2S Garden representatives and Chair meet with Maintenance and Operations to conduct site visits at all the school sites in order to determine what is needed for the gardens.
- This year, there has been a concerted effort to integrate the garden and recycling needs.
- In addition, DF2S has acquired the volunteer services of a Landscape Architect to help with schools' gardening projects.
- Under the direction of Carrie Juchau, the Harper Harvest Garden-to-Cafeteria project is well under way, and will become a model for connecting school gardens and Student Nutrition Services.
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Goal 4: Community Connection and Engagement

Recommendations are similar to the previous year:

- Continue to take advantage of statewide and national opportunities for promoting the Davis Farm to School program.
- Develop relationships with local and Yolo County organizations through Yolo Farm to Fork.
- Continue our signature fundraising events: The Village Feast and Tour de Cluck.

Davis Farm to School Davis Joint Unified School District Evaluation Report School Year 2012 – 2013

In November 2008, the Davis Joint Unified School District (DJUSD) and the Davis Farm to School (DF2S) entered into an agreement, a Memorandum of Understanding (MOU), to collaboratively support the health and education of all DJUSD students. The MOU identified four major goals:

- 1) increase farm fresh food in school food offerings;
- 2) reduce solid waste through a comprehensive district recycling program;
- 3) provide education opportunities to promote a healthy lifestyle and develop the whole child; and
- 4) research and evaluate programs and provide information to the community.

The current Evaluation Report is based upon this MOU. However, it should be noted that during the 2012 – 2013 school year, negotiations took place to update and amend the agreement. Although the new agreement was not finalized until September 2013, the goals had been substantially agreed upon during the 2012-13 school year.³

With this report, UC Sustainable Agriculture Research and Education Program (SAREP) focuses primarily on results from school year 2012 – 2013 relating to Goal #1: Increasing farm fresh food in school food offerings. This includes the overall school food environment. In addition, we report on Goal 2: Recycling Is Simply Elementary (DavisRISE); Goal 3: Education/Farm Visits; and Goal 4: Community Outreach and Engagement.

DJUSD is a medium sized district of approximately 8,600 students located in Yolo County.⁴ It has 15 schools, including nine elementary schools, three Junior Highs, two high schools and one Continuation school. Student Nutrition Services participates in the National School Lunch Program, and serves approximately 2,200 meals per day. The Free and Reduced Lunch eligibility rate is 20.8%, as compared to a county-wide rate of 51.6% (CDE, 2011-12 data). The cost of a full elementary lunch meal at DJUSD is \$3.25.

Methodology

Data for this report were gathered from DJUSD's produce invoices (distributors, individual farmers).

Data were also summarized from evaluation surveys administered by Davis Farm to School and reports by the DF2S Program Coordinator and volunteers who assisted with various DJUSD Farm to School programs: Nutrition Services-Taste Testing; DavisRISE; Garden-based Education/School Gardens; Farm Visits; and Community Connections.

³ See the section on Davis Farm to School Program on page 21 for a thorough discussion of the new MOU.

⁴ Most recent data from CDE: <http://www.ed-data.k12.ca.us/Pages/Home.aspx> Student enrollment=8,507 (2010-11); Free & Reduced Priced meals = 20.8% (compared to Yolo County at 51.6%); 58% White, 17% Hispanic, 3% African American; 22% Other.

Typically an end-of-year, in-depth interview is conducted with the Student Nutrition Services Director. This year, SNS Director Rafaelita Curva accepted a position in another district and left DJUSD before we were able to interview her.

Goal 1A: Increase farm fresh foods in school food offerings

The goal outlined in the MOU between DJUSD and Davis Farm to School was to increase the amount of farm fresh, local produce in the school meal and snack programs to 60% of total district produce by 2010. This has recently been amended to 40%.

As of June 30, 2013, the purchasing records for school year 2012 – 2013 show that **52.7%** of produce purchases are coming from local farmers, as defined below. This is up from 29.5% in 2011 – 2012.

Definition of “local”

Davis Farm to School and DJUSD define “local” as the following:

- (1) Products are grown within a 300-mile radius from Davis. **AND** one of the following:
- (2) DJUSD has a direct relationship with the small to mid-scale growers selling the product **OR**
- (3) The distributor provides transparent, verifiable information about the farmers, their production practices and where the product is grown.

Sourcing Local Produce FreshPoint Distributor

As in previous years, the Student Nutrition Services (SNS) procurement of fresh produce was made primarily through the distribution company with whom they have an ongoing relationship. FreshPoint (FP), a subsidiary of Sysco, has been their primary vendor for several years, and are considered reliable and cost effective. FreshPoint won the bid again for school year 2012 – 2013. The bid language stipulates that FP supply local produce whenever possible. FreshPoint’s representative assured SNS Director, Rafaelita Curva (RC) that a majority of fresh produce supplied to the district was sourced from within the 300-mile radius. They also agreed to continue to identify the sources of the produce on invoices to the district.

- By the end of June 2013, data gleaned from examining all produce invoices indicated that 44.4% of the produce purchased from FP could be identified as local. This is compared to 15% last year.

Gradually FP has implemented systems whereby they can identify more produce items as coming from the local region. As we review their invoices, we check the products they identify as local against our own criteria noted above. Because FP identifies more sources, we can determine that more of what they deliver comes from within the region defined as local.

Other Sources: Local Farmers

In 2012-13, SNS did not purchase much from local farmers. They have had an ongoing relationship with Frank Stenzel, who supplies kiwis, and purchased about \$4,700 from him. When strawberries were in season, they purchased from SaeLee, a local strawberry farmer and another

farmer supplying berries (Simply Sweet Berries). Capay Organic, a grower-shipper, was also a vendor to the district. SNS's purchases outside their main vendor were down this year.

The following Table 1 and graph (Figure 1) show the trend in local purchasing since 2002.

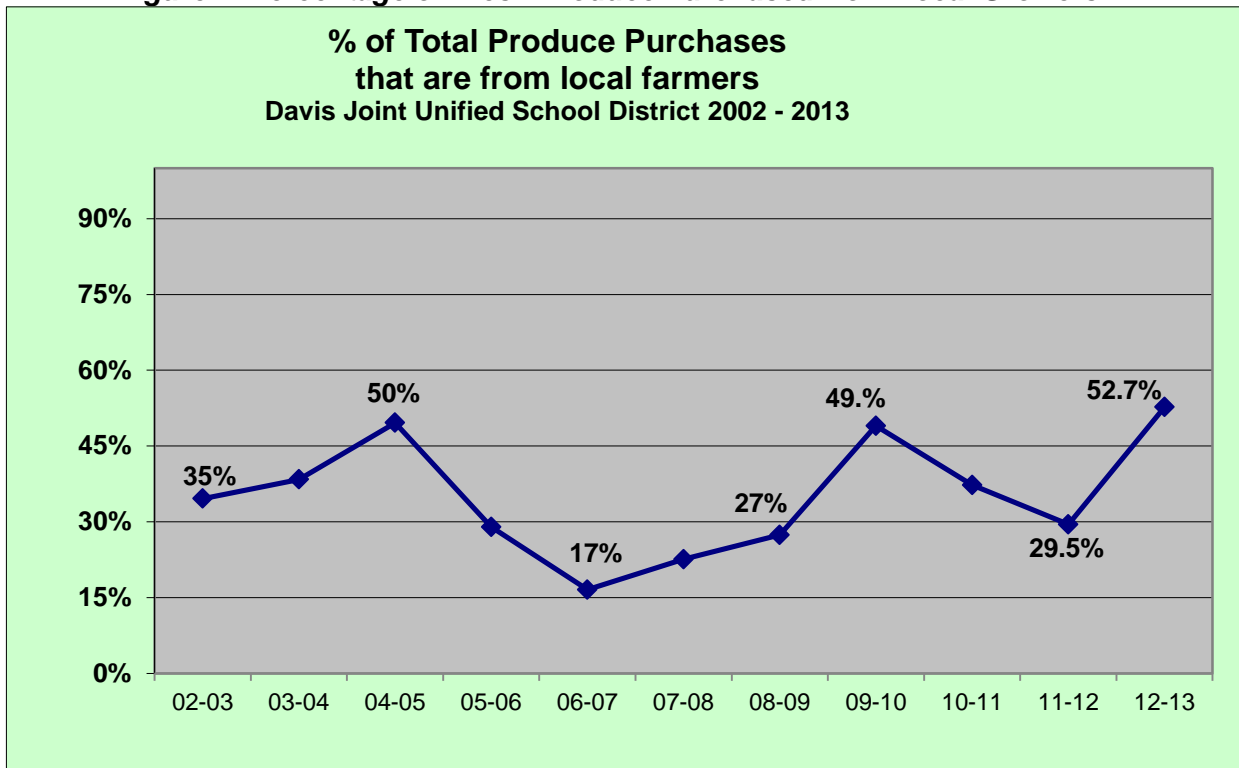
Table 1. Produce Purchases for DJUSD School Years 2002 – 2013, Adjusted for Inflation⁵

| | PPI factor (2012-2013 = base year) | Local Farmer + Distributors | Local Farmer + Distributors Adjusted (2012/13 \$) | Distributor or Nonlocal Purchases | Distributor or Nonlocal Purchases Adjusted (2012/13 \$) | Total Produce Purchases | Total Produce Purchases Adjusted (2012/13 \$) | % of Total that is Local |
|---------------------------------|------------------------------------|-----------------------------|---|-----------------------------------|---|-------------------------|---|--------------------------|
| 2002 – 2003 | 1.542 | \$17,062 | \$26,310 | \$32,304 | \$49,813 | \$49,366 | \$76,122 | 34.56% |
| 2003 – 2004 | 1.417 | \$16,201 | \$22,957 | \$25,970 | \$36,799 | \$42,171 | \$59,756 | 38.42% |
| 2004 – 2005 | 1.219 | \$20,806 | \$25,363 | \$21,141 | \$25,771 | \$41,947 | \$51,133 | 49.60% |
| 2005 – 2006 [1] | 1.249 | \$9,105 | \$11,372 | \$22,251 | \$27,791 | \$31,356 | \$39,164 | 29.04% |
| 2006 – 2007 | 1.074 | \$6,934 | \$7,447 | \$34,732 | \$37,302 | \$41,666 | \$44,749 | 16.64% |
| 2007 – 2008 | 1.021 | \$15,028 | \$15,344 | \$52,594 | \$53,698 | \$67,622 | \$69,042 | 22.22% |
| 2008 – 2009 | 1.116 | \$21,378 | \$23,858 | \$56,616 | \$63,183 | \$77,994 | \$87,041 | 27.41% |
| 2009 - 2010 | 0.997 | \$41,763 | \$41,638 | \$43,388 | \$43,258 | \$85,151 | \$84,896 | 49.05% |
| 2010-2011 | 0.992 | \$29,494 | \$29,258 | \$49,477 | \$49,081 | \$78,971 | \$78,339 | 37.35% |
| 2011-2012 | 1.043 | \$21,782 | \$22,719 | \$52,133 | \$54,375 | \$73,915 | \$77,093 | 29.47% |
| 2012-2013 | 1 | \$40,786 | \$40,786 | \$36,637 | \$36,637 | \$77,423 | \$77,423 | 52.68% |

[\[1\] Data missing: February 2006 – June 2006 Local Farmer purchases and Middle School/High School distributor purchases. Totals for local farmer and total produce purchases were extrapolated based on ~30% local produce purchased for August 2005 – January 2006.](#)

⁵ Highlighted columns are adjusted using the Producer Price Index (PPI), Farm Products-Fruits & melons, fresh/dry vegs and nuts, not seasonally adjusted, averaged for Sept-June in each year.

Figure 1. Percentage of Fresh Produce Purchased from Local Growers



In Figure 1, we notice that the percentage of local produce is up again this year. This is because of FP increasing their identification of sources, which allowed us to determine which were “local”. The previous spike in local procurement (2009 – 2010) was because at that time, SNS enjoyed the services of a forager who kept in close contact with a regional distributor (Produce Express, Jim Mills). The forager communicated frequently with the Kitchen Manager, consulting over menus and seasonal produce.

Although the percentage is high again this year, the model is different. As mentioned, Fresh Point now identifies the source of more products. In 2010 – 2011, about 69% of local produce came from individual growers (31% from FP). In 2012 – 2013, about 28% came from individual growers (72% from FP). The total produce expenditure did not differ significantly between 2011/12 and 2012/13.

FP sources from a number of Grower-Packer-Shippers (GPS) whose business operations lie within the “local” parameters and who generally source from growers in their region when the products are in season. Our estimation of local produce relies upon our research of the GPS businesses and where they get their product from PLUS seasonality charts from Buy Fresh/Buy Local. In other words, although FP is identifying THEIR source of produce, the identified source is not always the actual grower of the product.

In terms of individual, identified growers, DJUSD sourced directly from about 13 growers (Capay Organic sources from about 10 growers in the Capay Valley, depending on availability).

Goal 1B: Increase Participation in School Lunch

School Lunch Participation

There are two ways we calculate school lunch participation. First is on an “Average Daily Participation” (ADP) basis, which is the average number of meal counts per day.

Between 2004-2005 and 2010-11, ADP increased steadily. That is, SNS served more lunches, on average, every day. Since then, meal counts have gone down. Total lunches served from July 2012 through May 2013 amounted to 335,384.⁶ Average Daily Participation for 2012-13 was 1,895 lunches per day (Fig 3). Enrollment for 2012-13 has also dropped slightly, but not enough to account for the corresponding drop in participation.

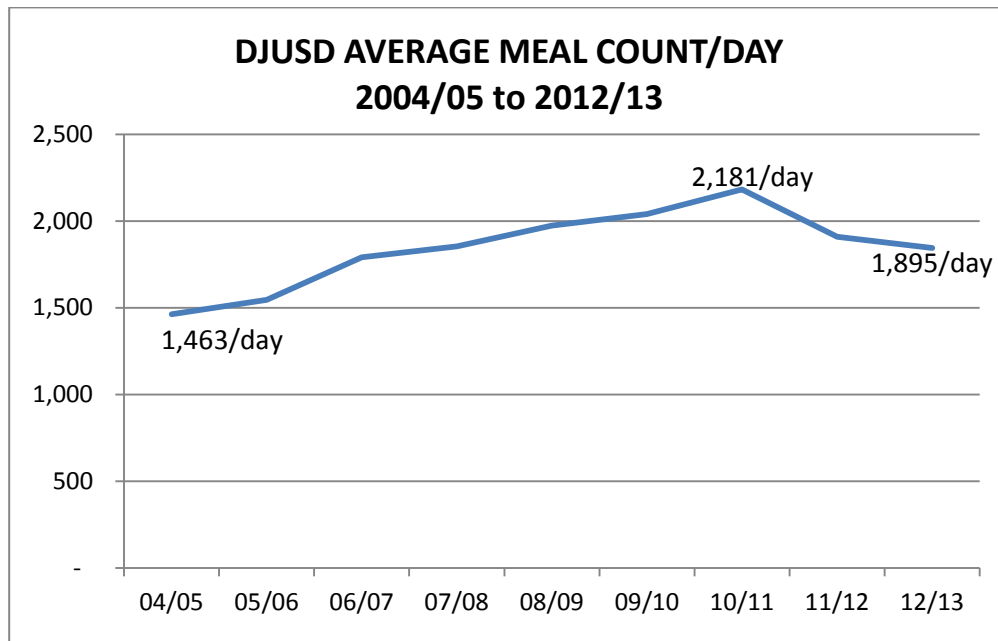


Figure 3. Trends in Lunch Counts from 2004/05 to 2012/13

The second way participation is calculated is as a percentage of total school enrollment. Table 2 shows the average percentages of Free, Reduced, Paid and Overall participation over the past three years. It appears that where the participation rate has gone down is in the category of Paid lunches. This may be useful information for the new Student Nutrition Services Director as he makes plans for the future.

Table 2.

| | 2010-11 | 2011-2012 | 2012-2013 |
|--|----------------|------------------|------------------|
| Average Free Participation as % of Enrollment | 10.6% | 10.7% | 10.2% |
| Average Reduced Participation as % of Enrollment | 2.1% | 1.5% | 2.2% |
| Average Paid Participation as % of Enrollment | 13.0% | 9.9% | 9.3% |
| Average Overall (F/R/Paid) Daily Lunch Participation (% enrollment) | 25.8% | 22.2% | 21.7% |

⁶ DJUSD Student Nutrition Services Meal Counts, July 1, 2012 – May 31, 2013. Average daily lunch count is calculated by dividing the total number of lunches for the year by the number of “Food Service Days”. 335,384/177 days = 1895/day (ave).

Free and Reduced Eligibility Participation

A concern of the district is making sure that all children who are eligible for Free or Reduced lunches actually participate in the Free & Reduced Lunch program. Figure 4 below gives a snapshot of the percentage of children who are eligible compared to those who have filled out applications (and by inference are participating).⁷

Of students who are eligible for Free lunches, approximately 64% are participating. About 55% of students eligible for Reduced lunches are participating, and about 62% overall. Many efforts are directed toward getting parents of eligible children to reapply each year. It may be an area where Davis Farm to School could assist SNS in getting the message to parents.

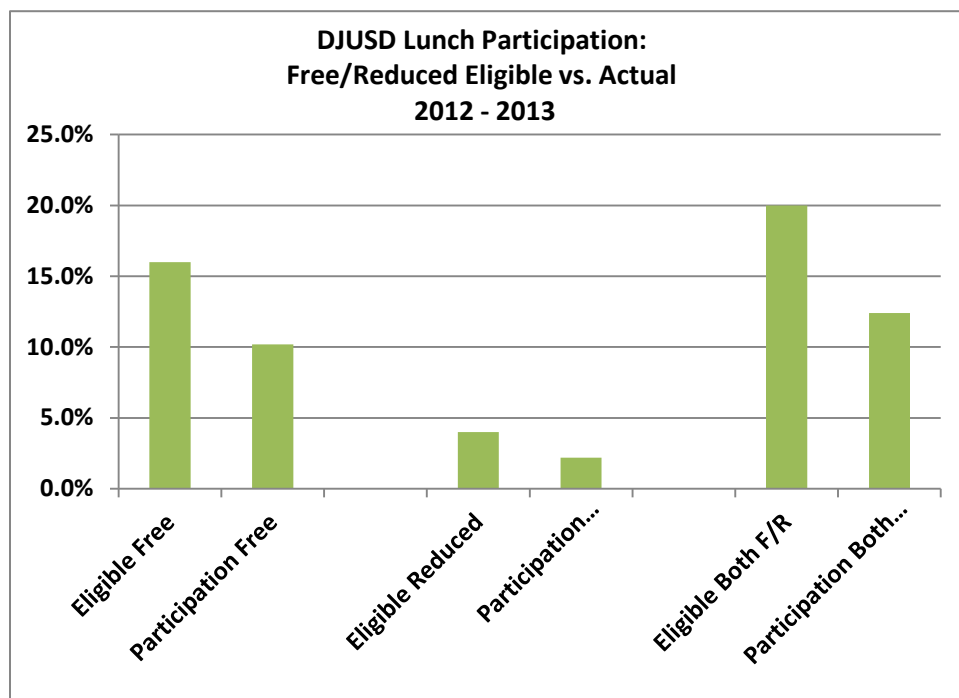


Figure 4. Free & Reduced price eligible students vs. participating

⁷ These figures are based upon 2013-14 eligibility numbers, and on the assumption that these numbers, as well as overall enrollment, are relatively stable (which they have been over the past several years).

Goal 1C: Encourage Increased Consumption: School Food Environment

New meal requirements were instituted by USDA during the past year, and SNS has worked to conform to the requirements while still offering fresh and appetizing options to students. We did not notice any substantial changes to the lunch program this past year.

1. DJUSD's Student Nutrition Services School Lunch Program

- Every elementary school offers a salad bar daily stocked with some local produce.
- Farm to School pizzas including a vegetarian one, are freshly made and served every week at both elementary and secondary schools.
- Every day at every school, one or more made-from-scratch item is available on the menu.
- SNS offers a variety of culturally appropriate dishes, e.g., beef teriyaki; empanadas with enchilada sauce, etc.

2. Expanding the Taste Testing Program

During the previous year (2010-2011), a concerted effort was made to expand the Taste Testing program. Ten volunteers visited school sites about once per week and distributed over 70 tastes per visit.

This year, eight volunteers signed up to administer taste tests. However, only one Taste Tester reported back, so it is difficult to know the extent to which others actually did the taste tests.

The one responding volunteer wrote an extensive analysis of her experiences, which she reported were mixed. She said that initially, students were curious and positive, although in the end, they typically did not make a special choice of the featured produce. After a while, she experienced negative reactions from students and became discouraged.

After speaking with food service staff, this student concluded that the lunch hour was not the best time to offer taste tests. She felt that tasting needs to be accompanied with food education, and that after school is a better venue for doing that. She reported that "engagement is the single characteristic that has been lacking" and that creating an after-school program focusing on food education could bring parents and staff into the process, thereby having a longer-lasting effect on students.

3. Professional Development Cooking Classes

In the past, DF2S has supported Professional Development Cooking Classes for food service staff through the services of Evans & Brennan, LLC. These classes have been very popular. This year, 2012 – 2013, Davis Farm to School did not fund these classes. However, three classes were delivered to DJUSD staff via a different grant project, Farm to School Yolo Initiative.

Staff responses to the professional development cooking classes were positive. Staff reported using the information they learned to develop new menu dishes for the lunch program. For example, they make soups from scratch every week; they tried a week of Indian food for the upper grades; and they had plans to try the new recipe of Mandarin chicken.

In addition, two DJUSD chefs, Arturo Topete and Kristy Labourdette, were featured chefs in the Northern California Farm to School Forum at the UC Davis Mondavi Center for Wine and Food Science. They prepared a Mediterranean Chopped Salad for over 100 participants at the forum. [Attachment A](#)

4. Nutrition Advisory Committee (NAC)

In 2012-13, three meetings were held. The outcomes of the meetings were to initiate the process in collaboration with DJUSD School Board of a revamped Wellness Policy. A Wellness Policy draft has been produced, and the ratification process is still ongoing under the leadership of Shiela Allen and Susan Lovenberg, DJUSD Board members.

Also, the NAC decided to produce a weekly nutrition newsletter to be distributed to the schools for inclusion in their school newsletters. Four “Nutrition Nook” newsletters were produced and distributed in the spring of 2013. [Attachment B](#)

The current status of the NAC is unclear.

5. Marketing school lunch

- Work done in the previous year on the appearance of the menus paid off. The menus continue to be colorful and informative and they feature photographs of real seasonal products in conjunction with Harvest of the Month. [Attachment C](#)
- Student Nutrition Services catering was featured in several community events, including the Souper Bowl, Chamber Mixer, DJUSD Board Meetings, Farm to School Team Meetings (see Community Connections section for more detail).

Recommendations for Goal 1: School Food

- **Procurement:**
 - Continue regular check-ins with the new SNS Director, Dominic Machi regarding local purchasing.
 - Encourage SNS to expand relationships with growers in the Yolo/Solano/Sacramento region; e.g., discuss the idea of purchasing in bulk from local growers in order to make sauces, etc. for freezing.
 - Support the new Garden-to-Cafeteria (Harper Harvest) program which is being rolled out this year. This will provide fresh produce from Harper Junior High’s garden to the Central Kitchen.
 - Support the SNS Director’s new plans for outreach activities and engagement with the community.
- **Professional Development:**
 - Continue to support the offering of professional development cooking classes for food service staff.

- **Marketing:**
 - Explore strategies for increasing the number of students who are eligible for Free & Reduce Priced meals to sign up for those meals. This could be via PTAs, parent groups, or the district's Wellness Policy.

- **Nutrition Advisory Committee:**
 - Explore with Dominic how he wants to use the Nutrition Advisory Committee. Assist him as appropriate.

- **Taste Testing:**
 - Continue the Taste Testing program under the guidance of an experienced volunteer coordinator. Ensure that information, training and communication are adequate for volunteer taste testers and for food service staff at the school sites. Coordinate Taste Testing with Harvest of the Month offerings.
 - Explore this program with the SNS Director: Dominic has some ideas about how to do this better, for example using kids to do this.

Goal 2: Recycling is Simply Elementary (DavisRISE)

In school year 2012 – 2013, DJUSD expanded the ALL Compost Program, piloted by Cesar Chavez in 2011-12, to all elementary schools. With this program, students learned to recycle many items that they previously could not, such as milk and juice carton. The ALL Compost Program has shown consistent savings to the district, and it is reducing the amount of waste going into the landfill. Since ALL Compost began in SY 2012-13:

- Overall weekly waste (trash) was reduced by 33.3%.
- Harper Jr High reduced its waste by 50%.
- The total number of (2-yard) bins for trash went from 15 to 8, and the weekly pick-ups went from 24 to 16. This represents a reduction of total weekly waste from 48 cubic yards to 32 cubic yards.
- 1,595 gallons of food waste was diverted weekly and went into compost.
- The ALL Compost Program saved the district \$2,980 for the 10 months of the school year.

DavisRISE at school sites⁸:

Over 2,100 students were reported as participating in the DavisRISE recycling program this year. In addition, a minimum of 45 teachers and 5 parents participated.

Recycling and waste management are integrated into the curriculum in some schools (Chavez, Harper), but not in others. However, all RISE coordinators reported that the RISE program and the garden program were nicely integrated through composting efforts.

All reporting schools reduced their landfill-bound waste through both recycling and composting. Everything from yogurt cups to straws to paper, cans and bottles were recycled. Milk cartons and juice boxes were added this year. North Davis created a community service program in which students participated in the ALL Compost program.

Garden/RISE Coordinator, Carrie Juchau (Harper Jr High) worked diligently to finalize and implement new signage and labeling system for recycle bin for all participating schools. The signs were designed in collaboration with the City of Davis Public Works and Davis Waste Removal, to maintain a relevant and consistent look across the City. [Attachment D](#)

Challenges:

- The most common challenge mentioned was getting parent volunteers to help out—people power. Several coordinators expressed the wish for help.
- The second most common challenge was getting the children to remember to recycle, and setting up a system whereby it becomes automatic.
- Getting teacher buy-in was also mentioned as difficult.
- Finally, getting the district to cooperate and support the program is an ongoing struggle. RISE coordinators need SNS to purchase recyclable lunch containers; funding for additional signs/labels for bins; and containers for compost.

⁸ Data based on report backs from Harper, Emerson, DaVinci, Montgomery, North Davis, Willett, Chavez, Pioneer, and Patwin).

Progress since 2010 – 2011

Many of the goals identified in the previous year were met; however, some challenges were also encountered.

1. Invite a representative from Davis Waste Removal to the Garden/RISE meetings.
 - DF2S was partially successful with this goal. Although representatives did not attend the meetings, Ximena Jackson, DavisRISE Coordinator, maintained communication with DWR and checked out any containers in advance with DWR that were questionable. She provided the information verbally and visually for DavisRISE leaders at the team meeting.

2. Request that Mel Nelson and custodians attend the fall DavisRISE meeting.
 - Although Mel Nelson was unable to attend meetings, he and the department were always represented by Jim Herrington of Maintenance & Operations. Jim is the head groundskeeper for all the schools and the "filter" for Mel on articulation and finalizing needs for the gardens and DavisRISE programs.

3. Develop a job description and checklist of measurable outcomes that can be used to ensure DavisRISE coordinators are meeting expectations.
 - Performance measures were conducted and assessed subjectively by Ximena Jackson throughout the year. Ximena visited each elementary site and provided input for choosing the winners for the awards at the end of the year.

4. Collaborate with Harper Junior High School coordinator to address issues that are specific to junior high school campuses.
 - Ximena Jackson and Carrie Juchau worked very closely to address the Junior High issues at Harper and provided suggestions for other Junior High Sites.

Recommendations for Goal 2: DavisRISE

Recommendations from Evaluators and RISE Coordinators:

- Explore ways to integrate recycling and waste management more thoroughly into the curriculum and into the school culture.
- Hold meetings of RISE Coordinators dedicated to challenging issues such as recruiting volunteers, managing children at the lunch site.

Goal 3: School Garden and Farm-based Education

School Garden Program

The 2012 – 2013 year was productive for some of the DJUSD garden programs. A summary of the district-wide school gardening program is below, based on six returned annual reports.

School Garden Program Income (N=6)

| | |
|--|-----------------|
| Total Income received by school garden programs | \$10,400 |
| DF2S Garden Grants awarded* | \$2,500 |
| Matching grants PTA/O | \$2,500 |
| Matching grants-other [Nugget] | \$750 |
| PTA Annual Stipend for Garden Coordinator (1 school) | \$2,000 |
| Fundraising activities: [flower bulb sales, plant sales, Davis Farmers Market Carousel] | \$1,076 |
| Donations: [Davis Bridge Fdn; Monsanto; private] | \$1,575 |

**Note: the total amount given out in garden grants for this year was \$5,000; not all schools receiving grants reported back.*

Garden coordinators reported that about **1340 students** were able to participate in garden-based learning. Activities varied by site. Some of the best successes reported this year include the following:

Harper

- Completed four 20 x 20' raised gardens in the community garden adjacent to Harper's school garden, of which two are rented.
- Established several partnerships with local businesses that donated in-kind materials.
- Completed a school garden perimeter fence.
- Completed fall nitrogen fixing crop planting.
- Harper was featured in a Special to the Enterprise on the community garden that they have established adjacent to the school's garden, and which is available for rental by community members (June 4, 2012).

Marguerite Montgomery

- The Garden Coordinator wrote a grant proposal to the California Native Garden Foundation for MME's Native Plant garden. (As of this report's writing, MME did not hear back from CNGF.)
- They got the kids involved in labeling the plants in their native plant garden.
- They created a cooking cart
- Collaborated on several projects with the new science classes K-3.

DaVinci

- The Club Garden started the year by harvesting over four pounds of basil and donating it to Student Nutrition Services
- Planted 6 garden boxes with beets, carrots, garlic, peas, lettuce and spinach.
- Students made a salad for the annual Winter Feast.

- Harvested several pounds of garlic
- Currently growing Indian corn, cucumbers, amaranth, string beans and other veggies.

Some of the other successes included simply maintaining the garden for another year. Given the difficulty in finding volunteers, this in itself is an accomplishment. [Attachment E](#)

Outstanding Garden-based Educator Awards

Each year, **GROW Awards (Garden Recognition for Outstanding Work)** are given to garden coordinators who make outstanding contributions to their programs and to the district during the year. This year, GROW awards went to the following garden coordinators:

- Margaret Belcher; Peggy Perron; Yamilet Arambula; Marc Ishisaka-Nolfi; Stan Hagan

In addition, a **Thompson Award** was given to the people listed below for being instrumental in taking the ALL Compost pilot project from Chavez and successfully implementing it in seven other elementary schools.

- Rigo Mayorga; Leticia Rocha; Ana Topete

Custodial Awards recognize the crucial role that custodial staff plays in facilitating the school gardens and recycling efforts. Custodial awards went to:

- Luis Ramirez; Beatriz Carrillo-Morales; Geronimo Ramirez; Eva Guittierrez; Lester Lasker

Tomato Time Workshop

- The Tomato Time workshop was a deliverable for the Campbell Soup Foundation grant, which was awarded in 2010. It involved extensive revision of the curriculum, followed by the hands-on workshop.
- In October 2012, the Tomato Time workshop was held. There were eight teachers and garden coordinators attending. The group explored plant parts, tomato history, made (and ate) salsa, and did a seed saving activity. It was very successful and enjoyed by all, although attended by fewer people than hoped for.

Garden to Cafeteria

In 2012 – 2013, a Garden-to-Cafeteria project that had been initiated at the end of the previous year was put into place, primarily at DaVinci.

Farm Visits

Ten 2nd Grade or combination 2nd/3rd Grade classes participated in Davis Farm to School sponsored Farm Visits this past year. This amounted to 249 children (41% of all 2nd Grade students) and 88 adults taking advantage of trips to four of Yolo County's farms: Good Humus; Farm at Putah Creek/Center for Land-based Learning; Capay Organic and Farm 2.6. The latter two farms were new additions to the program this year. In addition, for the first time, National University paid for lunches for students, drivers and teachers, and this was greatly appreciated.

Half of the teachers (5) returned evaluations. Feedback from the farm visits was generally positive:

- All said they would participate in the program the next year.
- The farms were chosen not only because of proximity, but because of their mission and farming practices. One teacher called out the example of **FARM 2.6**, whose mission is to donate a portion of their produce to various causes.

- The pre-trip presentations were cited as well executed with some caveats. In general, the pre-trip content fit in well with classroom curriculum. However, a couple of teachers had suggestions for improvement (see below).

Areas for improvement:

- The pre-trip presentation needs to be better organized, more challenging and informative. Suggestions were to include a piece on pollinators, or to shift the focus from “cow pie” to compost, decomposers, soil, and plant parts.
- Although the lunches were appreciated, the consensus was that reducing the trip fee from \$10/student to \$5/student was preferable to having the lunches provided.
- Teachers would like to be sure that emergency measures are in place, e.g., CPR certification for person leading the farm visit.
- Farms/farmers need better preparation and/or experience with the farm visits. Some farms were not as organized and prepared as they could have been.

Farm Tour volunteers

Nine volunteers were trained to deliver the pre-trip class presentations and to accompany groups on the farm visits. The coordination between presenters and the logistics of scheduling and handing materials off to each other went well.

- Communication posed some problems:
 - Communication of expectations for UCD interns/volunteers was not clear enough. There is a need to make a better plan for the internship at the very beginning and lay out expectations very clearly.
 - Interns need more information on Farm to School programs and how to fill hours.
 - Program Coordinator needs to give more notice when out of the office, and contact information.
 - “Need to be more organized and find more presentation slots.”
 - Content needs to tie in better with what is taught in the UCD course.
- Suggestions:
 - Try to add more lessons, so that they are more varied
 - Be more attentive to interns
 - Develop a post-visit activity, e.g., a garden lesson
 - Connect the presentation themes to activities that happen on the farm visit.

Recommendations for Goal 3: Farm- and Garden-based Education

Garden:

- DF2S should arrange dedicated meetings for Garden Coordinators to discuss the issue of bringing on more volunteers; revisit volunteer recruitment strategies.
- Refresh plans to provide easy lessons/garden curriculum to involve more teachers.
- If possible, DF2S Program Coordinator should check in periodically with garden coordinators to assess progress and challenges. This might result in a better return of annual reports and give DF2S a clearer picture of needs for school gardens.

Farm Visits

- Begin communication with teachers in the fall about the spring tours.

- Davis Farm to School Steering committee needs to re-visit the structure and content for the farm visits, including the pre-trip classroom visits.
- Review the curriculum connections between the farm visits and classroom, Ensure that appropriate lessons are being presented in the pre-trip sessions.
- Clear instructions and expectations need to be laid out for volunteers.
 - Volunteers need to be thoroughly trained.
 - Internship expectations need to be very clearly explained and discussed at the beginning of the internship.
- Pursue farmer training to help them with appropriate on-farm activities for students.

Goal 4: Community Outreach and Engagement

Davis Farm to School continued to expand its community presence and involvement during 2012 – 2013. Each year, the awareness of Davis Farm to School has grown. Events are designed to maximize cross-marketing and to reinforce the shared values of Davis Farm to School and community partners in a variety of local venues.

Highlights of events organized and/or hosted by Davis Farm to School in the past year include the following:

- **4th Annual Tour de Cluck, May 2013:** The Tour de Cluck, a bicycle tour of local chicken coops in Davis, has become an iconic event that has put Davis on the national map. Once again, this event was a rousing success. This past year, DF2S shared the work and proceeds with Davis Art Center.
 - Approximately **700** tickets sold—additional attendees at non-ticketed events such as the Fowl Food Fair, Kick-off and Clucking Exhibition, Chicken Skool Sessions, Art Exhibit & Silent Auction
 - Approximately \$20,000 was raised to support Davis Farm to School
- **8th Annual Village Feast:** The Village Feast is Davis Farm to School’s signature community event and fundraiser. Each summer on the last Saturday in August, community members and visitors sit together under the sycamore trees in Central Park and enjoy a meal together of local meats, cheeses, nuts, wine, fruit and vegetables. At this event DF2S’s annual awards are given to teachers and volunteers who support the school gardening programs.
 - In 2012, Village Feast attracted about 300 participants and brought in **\$18,029**. This is somewhat lower than previous years, but considering that there were changes in the team that organizes the event, it was a very solid return.
- **Hoes Down Harvest Festival, Fall 2012:** Again, DF2S featured a “Grain to Bread” pizza crust making activity that involved a creative artisan-made bicycle milling machine. It was tremendously popular with the kids.
- **COOL Davis Festival:** Davis Farm to School hosted a table where children made paper pots and planted fava bean seeds at this event featuring energy efficiency.
- **Sweet Pepper Tasting:** First grade students at North Davis Elementary grew sweet peppers for an October harvest. Students tasted red, green and yellow sweet peppers.
- **Chamber of Commerce Lunch:** DF2S sponsored a spring 2012 Chamber meeting. The meeting was catered by Student Nutrition Services and honored Randii MacNear, Davis Farmers Market Director and Board member of Yolo Farm to Fork as Outstanding Davis Business of the Year.
- **Art & Ag:** As in previous years, DF2S assisted with Yolo Arts Commission’s Art and Ag event, ArtFARM in November 2012. Each year, Art & Ag has expanded. DF2S/YF2F has received more money from the event this year than ever before for its role in partnership.

The Art & Ag event has garnered national recognition by receiving a National Arts Foundation grant.

- **Recycled Art Faire:** This event has morphed into CoolDavis Festival, and DF2S has partnered with other groups to bring this to the community in the fall of each year.
- **“Souper Bowl”** SNS participated in the Davis Food Co-op’s annual fundraiser for “Meals on Wheels” with other restaurants in town. SNS made their best soup and served it to guests. This kind of event reinforces the positive image of DJUSD’s Student Nutrition Services as a delicious caterer.

Statewide, National and Professional Outreach about Davis Farm to School by Davis Farm to School members

- DF2S consultants, **Georgeanne Brennan and Ann Evans** launched their book, Davis Farmers market Cookbook. This book was awarded **first place** for non-fiction in the **Writer’s Digest 2012 Contest for Self-Published Books**. The book features seasonal recipes based on what’s available at the Davis Farmers Market.

2013

- “Northern and Central California Farm to School Forum.” Helped to plan and presented at this one-day forum, Robert Mondavi Institute for Wine and Food Science, UC Davis, June 27, 2013. (*Ohmart & Feenstra*)
- “The Farm to School Program: Its Impacts on Children’s Food Choices and Regional Agriculture,” invited speaker at the UC Davis/ Bank of Marin Community Conversation and Reception, Novato, CA, April 25, 2013. (*Feenstra,*)
- “Farm to school: Building successful models,” invited speaker at Davis chapter of PEO, Davis, CA, February 25, 2013. (*Feenstra*)
- “Farm to school evaluation: Concepts and tools,” invited speaker in USDA’s Farm to School Planning webinar for grantees, January 23, 2013. (*Feenstra*)
- “Farm to school: The school’s perspective,” invited speaker at the UC CalFresh & EFNEP Statewide Training Conference, Sacramento, CA, January 15-17, 2013. (*Feenstra*)

2012

- “The Yolo County Food System: Themes and Issues,” Invited keynote speaker at the Yolo Food Connect Summit, UC Davis, Davis, CA, October 19, 2012. (*Feenstra*)
- “Cooking Seasonal Foods: Professional Development for Food Service Staff,” Organizer, National Farm to Cafeteria Conference, Burlington, VT, Aug 2-5, 2012. (*Feenstra & Evans*)
- “Food Hubs and Values-based Supply Chains in School Food,” Organizer, Speaker National Farm to Cafeteria Conference, Burlington, VT, Aug 2-5, 2012. (*Feenstra*)

Davis Farm to School Program Development

The 2012 – 2013 school year was the first entire year that Davis Farm to School operated under the parent organization Yolo Farm to Fork (YF2F). Yolo Farm to Fork is still in its developmental stage, and Davis Farm to School remains its “flagship” program. Other Yolo County communities are developing their local programs, and YF2F is expanding.

As a program of Yolo Farm to Fork, Davis Farm to School reports to YF2F’s Board of Directors monthly and looks to the Board for approval of some aspects of its program. DF2S is maintaining its own, separate website. Program activities during 2012 -2013 were carried out by Julia Van Soelen Kim, Program Coordinator, under the Direction of Dorothy Peterson, Chair of DF2S. Julia’s activities were focused on the Taste Testing program, on the Nutrition Advisory Committee, and on revising the Memorandum of Understanding. Julia has since accepted a position with UC Cooperative Extension in Marin County, and has left the Project Coordinator position. In her place is Tabari Lukas as a temporary employee.

The search for an Executive Director was begun in 2012-13, and has just recently been completed. Yolo Farm to Fork will have its first Executive Director beginning November 2013. That person will also oversee Davis Farm to School.

Memorandum of Understanding (MOU) with DJUSD

The MOU that was agreed upon in 2007/08 needed to be revisited and updated. The Project Coordinator and others, in conjunction with Davis Joint Unified School District, crafted a new MOU for the time period 2013 – 2018. In spirit, much is the same as the previous MOU. The new MOU compares to the original in the following ways:

1. Goal #1 was changed from “Increase” to: “**Promote**” farm fresh foods in schools.
2. The goal for purchasing local produce set at **40% of total produce purchases** as compared to 60% in the previous MOU.
3. The new MOU specified DF2S’s role in assisting SNS with Harvest of the Month and a Taste Testing program.
4. The new MOU expands DavisRISE to include the ALL Compost program integrated into district operations at all district sites.
5. The new MOU combines previous goals #3 and #4 into one goal: “**Provide school garden and farm-based education.**” This goal emphasizes the importance of school gardens and farm visits as connectors to the cafeteria and classroom.
6. Missing from the new MOU is a specific goal relating to evaluation and providing information to the community. However, this action is not necessarily dependent on an agreement between DF2S and DJUSD. DF2S will continue those activities on its own.

Recommendations for Goal 4: Community Connection and Engagement

Recommendations are similar to the previous year:

- Continue to take advantage of statewide and national opportunities for promoting the Davis Farm to School program.
- Continue to develop relationships with local and Yolo County organizations through Yolo Farm to Fork.
- Continue our signature fundraising events: The Village Feast and Tour de Cluck.

ATTACHMENTS

Evaluation Report: The Davis Farm to School Program and Davis Joint Unified School District School Lunch Program, School Year 2012 – 2013

Attachment A: Northern California Farm to School Forum: DJUSD chefs prepare a dish

Attachment B: Nutrition Advisory Committee newsletter: Nutrition Nook

Attachment C: DJUSD School Lunch menu (hard copy only)

Attachment D: Harper Junior High School Recycling Plan for 2012-13

Attachment E: School garden photos

- Da Vinci High School
- Marguerite Montgomery Elementary

Attachment F: New Memorandum of Understanding between DF2S and DJUSD