

CalFresh Healthy Living, UC Town Hall: May 21st Agenda

Healthy School Food: Thinking Outside the Lunchroom (01:06)

Anna Jones, CFHL, UC State Office School Wellness and Smarter Lunchrooms Movement Project Manager

Physical Activity Break (24:24)

Paul Tabarez, CFHL, UC State Office Physical Activity Project Manager

Center for Ecoliteracy: Introduction to Rethinking Farm to School (32:15)

Liz Carlton, Program Coordinator, California Food for California Kids; Cindy Hu, M.Ed., Education Program Manager

State Office Updates (52:25)





Healthy School Food: Thinking Outside the Lunchroom

Anna Jones

CFHL, UC State Office
School Wellness Policy and
SLM Project Manager

Smarter Lunchrooms Movement Initiative

is becoming the

Healthy School Food Initiative!

Why this change?

- Better reflect the breadth of work in the school food environment
- Make it easier to find training and resources on the State Office website

Centers for Disease Control and Prevention.
Comprehensive Framework for Addressing the School Nutrition Environment and Services. Atlanta, GA:
Centers for Disease Control and Prevention, US Dept of Health and Human Services; 2019.



Healthy School Food Environment

- Nutritious and appealing foods
- Consistent and accurate messages about nutrition
- Ways to learn about and practice making healthy food choices

Centers for Disease Control and Prevention.
Comprehensive Framework for Addressing the School Nutrition Environment and Services. Atlanta, GA:
Centers for Disease Control and Prevention, US Dept of Health and Human Services; 2019.

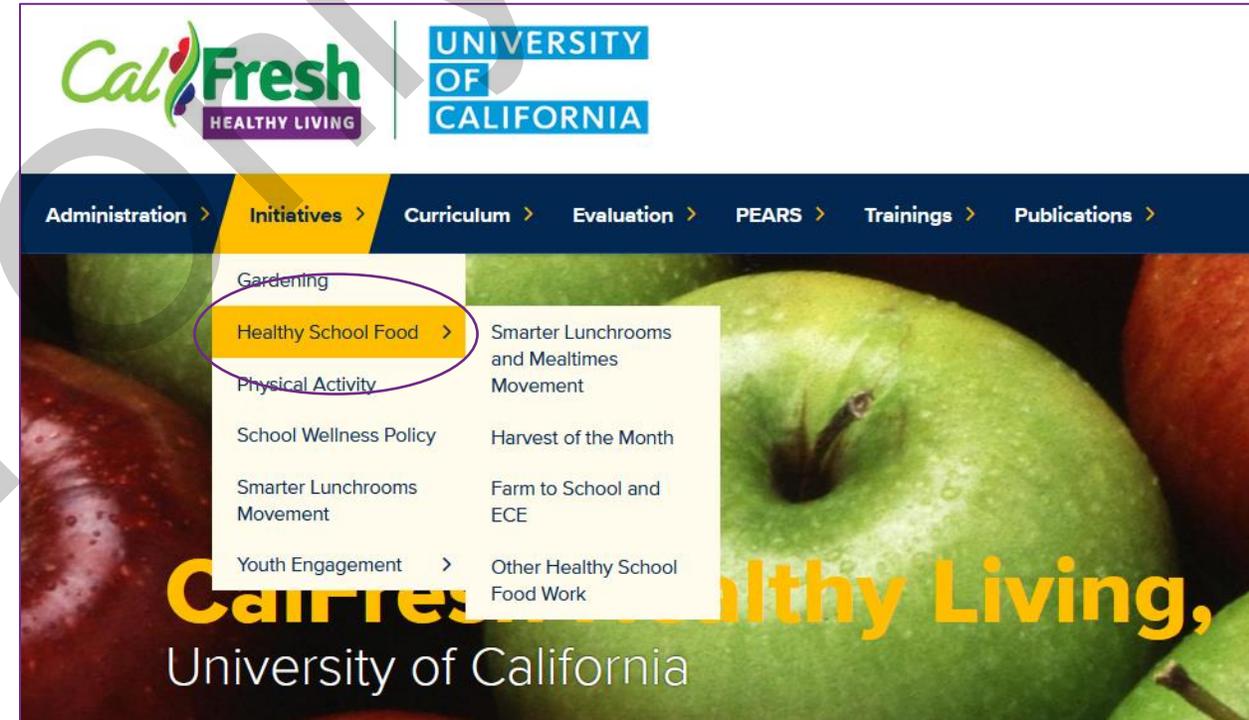


PSE Strategies and Sub-Strategies Related to Healthy School Food

	Nutrition Standards	Behavioral Economics	Access to Healthy Food
Core	Nutrition Standards: Schools	Places that Serve Food & Beverages: SLM	Healthy Procurement
	Nutrition Standards: Early Care and Education	Places that Sell or Distribute Food and Beverages	Food Waste Prevention, Recovery, and Redistribution
	Nutrition Standards: Before/Afterschool Programs	Food Waste Prevention, Recovery, and Redistribution	-
Complementary	Water Access and Appeal	Places that Sell or Distribute Food and Beverages	<i>Gardens</i>
	<i>Gardens</i>	<i>School Wellness Policy</i>	<i>School Wellness Policy</i>
	<i>School Wellness Policy</i>	<i>Site or Organizational Wellness Policy</i>	<i>Site or Organizational Wellness Policy</i>
	<i>Site or Organizational Wellness Policy</i>	Water Access and Appeal	Vending
	-	<i>Gardens</i>	Water Access and Appeal

What is changing?

- General Healthy School Food Webpage with subpages for individual topics
 - SLM/SMM
 - Harvest of the Month
 - Farm to School and ECE
 - Other Healthy School Food Work
- More resources



Healthy School Food

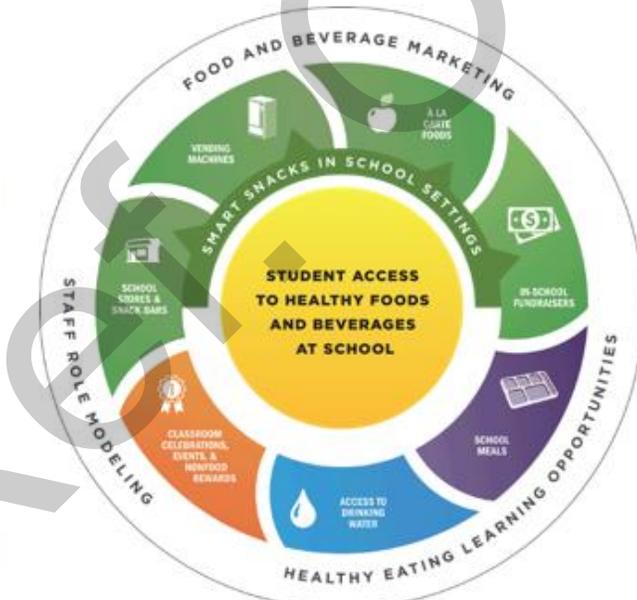
UC CalFresh Nutrition Education • Initiatives • **Healthy School Food**

Healthy School Food



CalFresh Healthy Living, University of California's (CFHL, UC) Healthy School Food Initiative (formerly Smarter Lunchrooms Movement) explores the ways in which CFHL, UC can support Policy, Systems, and Environmental (PSE) changes in school and Early Care and Education (ECE) environments that promote consumption and enjoyment of healthy foods, including fruits, vegetables, and whole grains.

- [Smarter Lunchrooms and Mealtimes Movement](#)
- [Harvest of the Month](#)
- [Farm to School and ECE](#)
- [Other Healthy School Food Work](#)



Components of the School Nutrition Environment - Centers for Disease Control and Prevention

Healthy School Food Pages

- > [Smarter Lunchrooms and Mealtimes Movement](#)
- > [Harvest of the Month](#)
- > [Farm to School and ECE](#)
- > [Other Healthy School Food Work](#)



Contact Us

Gardening

Healthy School Food

Training and Resources

Healthy School Food Overview Module *Coming soon!*

This video provides an overview of the initiative.

School Meals 101 Videos

Each of these videos provides a brief (3-5 minute) overview of a different school food topic.

- [What's in a School Lunch?](#)
- [What's in a School Breakfast? *Coming soon!*](#)
- [Offer Versus Serve *Coming soon!*](#)
- [Universal Meals / School Meals for All *Coming soon!*](#)

[CFHL Statewide Training School Wellness Recorded Webinars](#)

- The following two webinars included in the training provide helpful information about school meals and nutrition standards in schools.
- [School Breakfast and Lunch Programs: The Lowdown for CFHL Agencies](#)
- [Supporting Nutrition Standards in Schools Offered and Sold](#)

For additional training specific to the sub-initiatives, please see the relevant subpage for more information.

Healthy School Food Resources

- [USDA Team Nutrition](#)
- [CDC Healthy Schools – School Nutrition](#)
- [California Department of Education Nutrition What's New](#)
- [Institute for Child Nutrition](#)

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Town Hall Information

FFY 2023 Annual Report Timeline & Information





Smarter Lunchrooms and Mealtimes Movement

UC CalFresh Nutrition Education · Initiatives · Healthy School Food · Smarter Lunchrooms and Mealtimes Movement

Smarter Lunchrooms and Mealtimes Movement



Smarter Lunchrooms Movement

A smarter lunchroom is one that influences students toward choosing healthier, more nutritious foods. Smarter lunchrooms give students an opportunity to select and consume a balanced diet while providing them with a spectrum of choices. The SLM applies research-based principles that use low or no-cost solutions with a focus on the cafeteria environment and the promotion of healthful eating behaviors.

The mission of the [Smarter Lunchrooms Movement of California \(SLM of CA\)](#) is to provide training and technical advising for school food service in California on the Smarter Lunchrooms Movement (SLM) theory and practices created by the Cornell University.

Smarter Mealtimes is an adaptation of the Smarter Lunchrooms Movement for early care and education (ECE) environments. The Smarter Lunchrooms principles and concepts that result in increased selection and consumption of healthy food are also simple and effective in ECE settings.

- Skip to [Smarter Mealtimes Content](#)

SLM of California Technical Advising Professionals (TAP) Training



SLM Quick Links

- > [Smarter Lunchroom Movement Scorecard](#)
- > [SLM of CA Smarter Lunchrooms Scorecard Reporting Tool](#)
- > [SLM of CA Technical Advising Professionals Toolkit](#)
- > [SLM National Handbook](#)

SMM Quick Links

- > [Smarter Mealtimes Scorecard](#)
- > [Smarter Mealtimes Scorecard Reporting Tool](#)
- > [Smarter Mealtimes Handbook](#)

Healthy School Food Pages

- > [Smarter Lunchrooms and Mealtimes Movement](#)
- > [Harvest of the Month](#)
- > [Farm to School and ECE](#)
- > [Other Healthy School Food Work](#)

Harvest of the Month

UC CalFresh Nutrition Education • Initiatives • Healthy School Food • Harvest of the Month

Harvest of the Month



Harvest of the Month was created by the California Department of Public Health and features a new produce item every month. By combining tastings with HOTM curricula and materials, children learn to enjoy a variety of different fruits and vegetables while learning fun facts and health benefits about each.

Resources

[Harvest of the Month Resources for UCCE Educators](#)

- The resources in this folder include videos, handouts, and social media posts to promote produce items from the school meal menu. Many of these resources were created by CHFL, UCCE county programs!

[California Department of Public Health HOTM Curricula](#)

HOTM Quick Links

- > [Harvest of the Month Resources for UCCE Educators](#)
- > [California Department of Public Health HOTM Curricula](#)

Healthy School Food Pages

- > [Smarter Lunchrooms and Mealtimes Movement](#)
- > [Harvest of the Month](#)
- > [Farm to School and ECE](#)
- > [Other Healthy School Food Work](#)

Farm to School and ECE

UC CalFresh Nutrition Education > Initiatives > Healthy School Food > Farm to School and ECE

Farm to School and ECE



As defined in the SNAP-Ed Toolkit, Farm to School “is a Policy, Systems, and Environmental (PSE) change and direct education intervention designed to improve access to local foods in pre-k to 12th grade school settings and provides education opportunities that encourage healthy eating behaviors. Farm to school empowers children and their families to make informed food choices while strengthening the local economy and contributing to vibrant communities.”

Rethinking Farm to School

Rethinking Farm to School, a project by the Center for Ecoliteracy, is designed to support CFHL, UCCE staff in their efforts of implementing farm to school programs and expanding local food procurement initiatives in SNAP-Ed eligible schools. Farm to school programs promote sustainable school communities through food accessibility, school gardens, and nutrition education.

The Center for Ecoliteracy created marketing resources aimed at supporting local procurement in schools. CFHL, UCCE staff can use these editable resources to promote farm to school programs.

Resources

- [Toolkit](#)
- [Marketing Templates](#)
- [Graphics](#)
- [Posters](#)

Training

- [Rethinking Farm to School Webinars](#)
- [Rethinking Farm to School In-Person Training Materials](#)

Farm to School Quick Links

- > [Rethinking Farm to School Toolkit](#)
- > [Rethinking Farm to School Marketing Templates](#)
- > [Rethinking Farm to School Graphics](#)
- > [Rethinking Farm to School Posters](#)

Healthy School Food Pages

- > [Smarter Lunchrooms and Mealtimes Movement](#)
- > [Harvest of the Month](#)
- > [Farm to School and ECE](#)
- > [Other Healthy School Food Work](#)



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Gardening

Healthy School Food



Physical Activity

Other Healthy School Food Work



Nutrition Standards

Nutrition standards refer to the guidelines for food and beverages sold, served, or distributed in school settings.

All public schools in California provide a healthy breakfast and lunch to all students who want one through the National School Lunch and Breakfast Programs. These programs have strict standards for what foods can be served. In addition, all foods sold on school campuses during the school day are subject to USDA Smart Snacks in Schools guidelines, as well as additional requirements set forth by the state of California.

Because there are existing federal and state standards for foods sold on school campuses during the school day, CFHL, UC programs can make most impact with foods that are not sold on campus, including: Healthy Celebrations; Non-Food Rewards; and Healthy Fundraisers

Healthy Celebrations Resources

- [Action for Healthy Kids Healthy and Active Parties](#)
- [Alliance for a Healthier Generation Celebrations](#)

Non-Food Rewards Resources

- [Action for Healthy Kids Healthy and Active Non-Food Rewards](#)
- [CDC Tips for Teachers – Promoting Healthy Eating and Physical Activity in the Classroom](#)

Healthy Fundraisers Resources

- [Alliance for a Healthier Generation Fundraising](#)

Food Waste Prevention, Recovery, and Redistribution

According to the IWP Blueprint, "Food waste prevention aims to address individual behavior and organizational structures to prevent the unnecessary waste of food. Food recovery (also known as 'food rescue') collects surplus edible food that would otherwise go to waste and redistributes it to feed people in need of access to healthy food."

To learn more about food waste prevention, recovery, and redistribution in schools, check out the *Rethinking Farm to School* resources on the [Farm to School](#) page.

Healthy School Food Pages

- > [Smarter Lunchrooms and Mealtimes Movement](#)
- > [Harvest of the Month](#)
- > [Farm to School and ECE](#)
- > [Other Healthy School Food Work](#)



Contact Us

- Gardening
- Healthy School Food +
- Physical Activity
- School Wellness Policy
- Smarter Lunchrooms Movement
- Youth Engagement

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Town Hall Information

What is the Smarter Lunchrooms Movement?



 **MANAGE PORTION SIZES**

 **INCREASE CONVENIENCE**

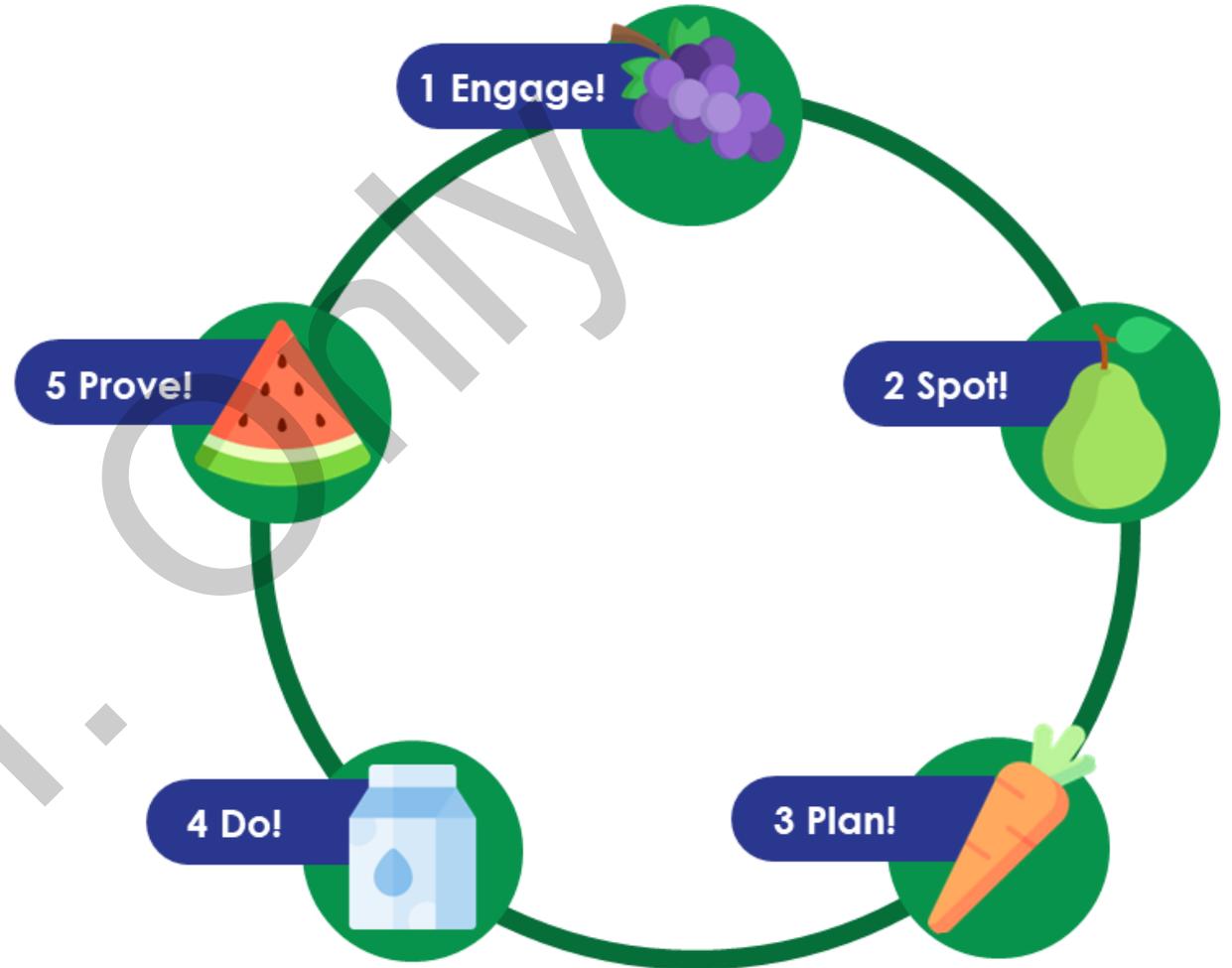
 **IMPROVE VISIBILITY**

 **ENHANCE TASTE EXPECTATIONS**

 **UTILIZE SUGGESTIVE SELLING**

 **SET SMART PRICING STRATEGIES**

SLM of California Five-Step Path



Smarter Lunchrooms Movement Scorecard



SMARTER LUNCHROOMS SCORECARD

Date _____ School Name _____ Completed by _____

The Smarter Lunchrooms Scorecard is a list of simple, no-cost or low-cost strategies that can increase participation, reduce food waste, and increase selection and consumption of healthy school food.

INSTRUCTIONS

1. Review the scorecard before beginning.
2. Observe a lunch period. Check off statements that reflect the lunchroom.
3. Ask other school nutrition staff, teachers, or administration about items that have an asterisk.*
4. Tally the score.
5. Discuss the results with stakeholders. Choose unchecked strategies to implement in the lunchroom.

SmarterLunchrooms.org

FOCUS ON FRUIT

- At least two kinds of fruit are offered.
- Sliced or cut fruit is offered.
- A variety of mixed whole fruits are displayed in attractive bowls or baskets (instead of stainless steel pans).
- Fruit is offered in at least two locations on all service lines, one of which is right before each point of sale.
- At least one fruit is identified as the featured fruit-of-the-day and is labeled with a creative, descriptive name at the point of selection.
- A fruit taste test is offered at least once a year.*

Focus on Fruit Subtotal ____ of 6

VARY THE VEGETABLES

- At least two kinds of vegetables are offered.
- Vegetables are offered on all service lines.
- Both hot and cold vegetables are offered.
- When cut, raw vegetables are offered, they are paired with a low-fat dip such as ranch, hummus, or salsa.*
- A serving of vegetables is incorporated into an entrée item at least once a month (e.g., beef and broccoli bowl, spaghetti, black bean burrito)*.
- Self-serve spices and seasonings are available for students to add flavor to vegetables.
- At least one vegetable is identified as the featured vegetable-of-the-day and is labeled with a creative, descriptive name at the point of selection.
- A vegetable taste test is offered at least once a year.*

Vary the Vegetables Subtotal ____ of 8

HIGHLIGHT THE SALAD

- Pre-packaged salads or a salad bar is available to all students.
- Pre-packaged salads or a salad bar is in a high traffic area.
- Self-serve salad bar tongs, scoops, and containers are larger for vegetables and smaller for croutons, dressing, and other non-produce items.
- Pre-packaged salads or salad bar choices are labeled with creative, descriptive names and displayed next to each choice.

Highlight the Salad Subtotal ____ of 4

MOVE MORE WHITE MILK

- Milk cases/coolers are kept full throughout meal service.
- White milk is offered in all beverage coolers.
- White milk is organized and represents at least 1/3 of all milk in each designated milk cooler.
- White milk is displayed in front of other beverages in all coolers.
- 1% or non-fat white milk is identified as the featured milk and is labeled with a creative, descriptive name.

Move More White Milk Subtotal ____ of 5

BOOST REIMBURSABLE MEALS

- Cafeteria staff politely prompt students who do not have a full reimbursable meal to select a fruit or vegetable.
- One entrée is identified as the featured entrée-of-the-day, is labeled with a creative name next to the point of selection, and is the first entrée offered.
- Creative, descriptive names are used for featured items on the monthly menu.
- One reimbursable meal is identified as the featured combo meal and is labeled with a creative name.
- The combo meal of the day or featured entrée-of-the-day is displayed on a sample tray or photograph.
- A (reimbursable) combo meal is offered as a grab-and-go meal.
- Signs show students how to make a reimbursable meal on any service line (e.g., a sign that says "Add a milk, fruit and carrots to your pizza for the Power Pizza Meal Deal!")
- Students can pre-order lunch in the morning or day before.*
- Students must use cash to purchase à la carte snack items if available.
- Students have to ask a food service worker to select à la carte snack items if available.*
- Students are offered a taste test of a new entrée at least once a year.*

Reimbursable Meals Subtotal ____ of 11

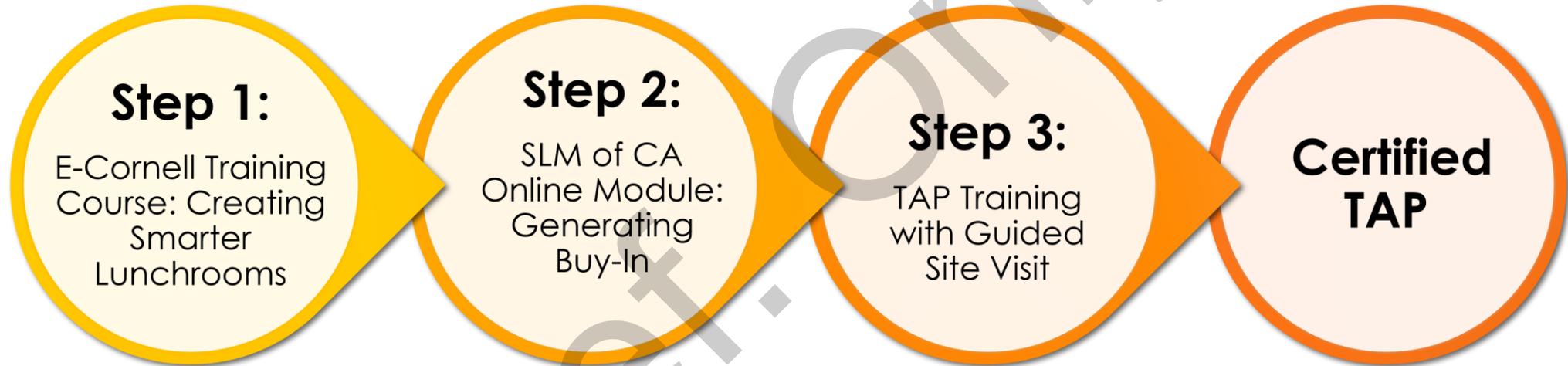
© Smarter Lunchrooms Movement, Cornell University 2019

Coming Soon – SLM TAP Certification Training

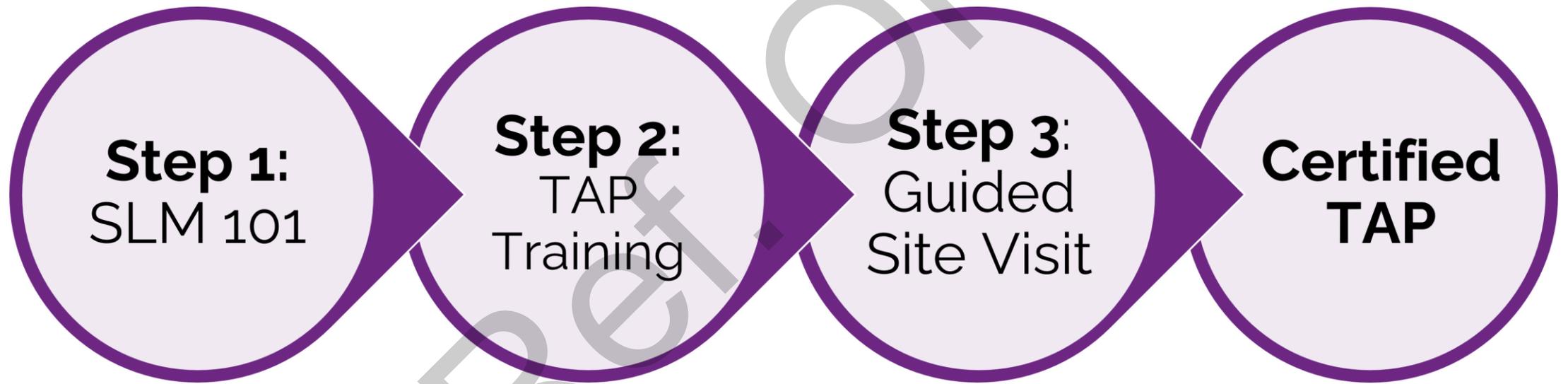
- Certified TAPs support and advise schools and school districts on implementing SLM strategies
- Revised SLM Technical Advising Professional (TAP) certification training sequence



Previous TAP Training Steps



Revised TAP Training Steps





Step 1: SLM 101 Training

- Series of three webinars
- Provides a foundation in behavioral economics and SLM principles
- Participants will need to attend all three webinars
- Once completed, trainees will be able to access the next step





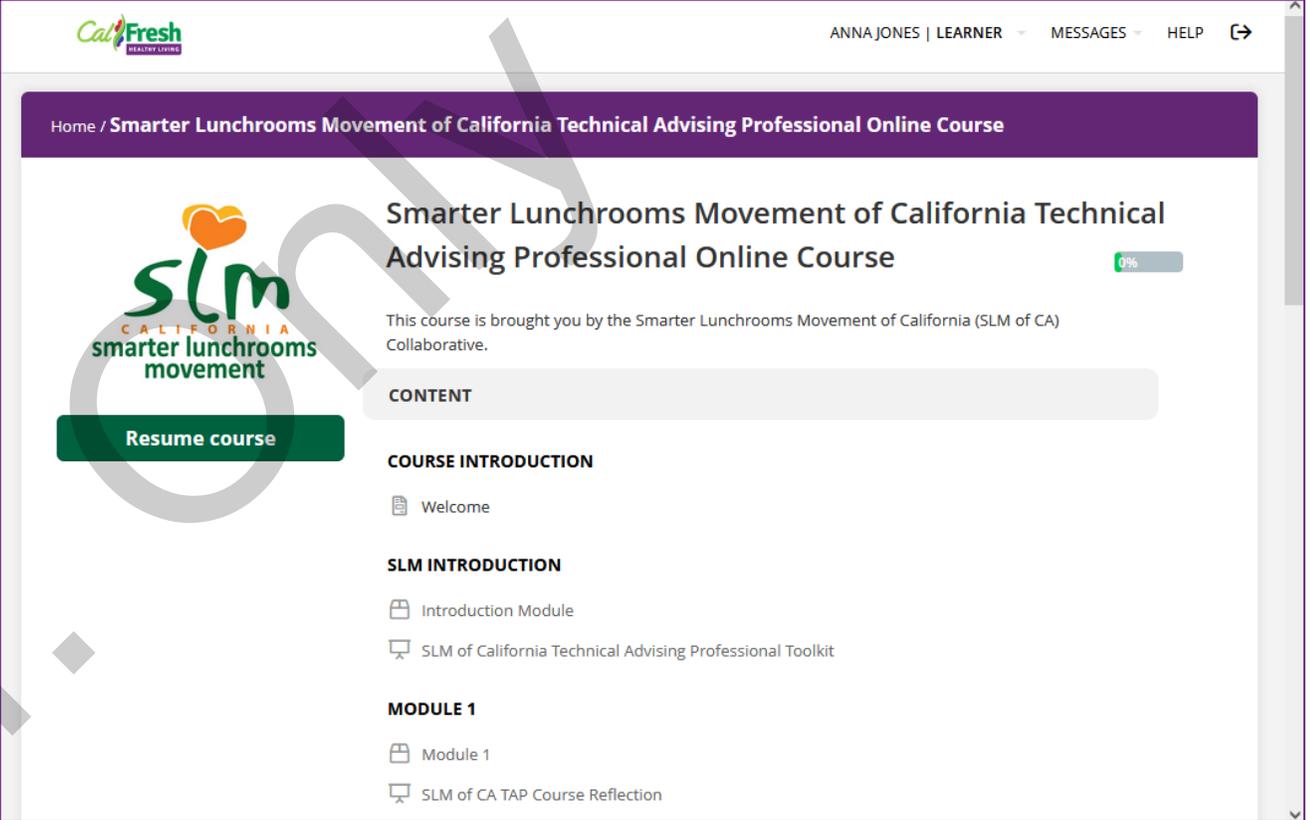
SLM 101 – Save the Dates!

- Part 1 – August 22, 2024
- Part 2 – August 29, 2024
- Part 3 – September 5, 2024
- All webinars will be from 1:00-2:30 pm



Step 2: SLM of California Online TAP Training Course

- Seven short modules
- Interactive and self-paced
- Goes into each step of the SLM process in greater depth
- Will be available on Leah's Pantry Statewide Training Talent LMS platform



The screenshot shows a web interface for the "Smarter Lunchrooms Movement of California Technical Advising Professional Online Course". At the top left is the CalFresh logo. The top right shows the user "ANNA JONES | LEARNER" with options for "MESSAGES" and "HELP". A purple navigation bar contains the breadcrumb "Home / Smarter Lunchrooms Movement of California Technical Advising Professional Online Course". The main content area features the SLM logo (with "CALIFORNIA" above "smarter lunchrooms movement") and a green "Resume course" button. To the right, the course title is displayed with a "0%" progress indicator. Below the title, a description states: "This course is brought you by the Smarter Lunchrooms Movement of California (SLM of CA) Collaborative." A "CONTENT" section lists the following items: "COURSE INTRODUCTION" (Welcome), "SLM INTRODUCTION" (Introduction Module, SLM of California Technical Advising Professional Toolkit), and "MODULE 1" (Module 1, SLM of CA TAP Course Reflection).





Step 3: Guided Site Visits

- Completion of Smarter Lunchrooms Scorecard process led by experienced TAP
- Small group training
- Hands-on experience completing the scorecard and creating an action plan with school nutrition staff



SLM Community of Practice

- Discuss SLM process, share successes and best practices, and brainstorm solutions to challenges
- Three meetings a year:
 - Fall – Initial scorecard
 - Winter – Implementation of SLM strategies
 - Spring – Follow-up scorecard



Coming Soon - Healthy School Food Workgroup

- Workgroup objective – develop resources that CFHL, UCCE staff can use to support healthy school food work



TODAY'S MENU

Choose at least 3 colors.
And be sure to include a
fruit or vegetable to make
a healthy school lunch!



Protein

(CHOOSE 1)

Oven-Fried Chicken
Grab 'n Go Hummus with Pita
Bistro Salad Plate

Grains

(CHOOSE 1)

Warm Roll
Grab 'n Go Hummus with Pita

Vegetables

BISTRO SALAD PLATE OR (CHOOSE 2)

Mashed Potatoes
Fresh Steamed Broccoli
Crunchy Carrots and Celery

Fruit

(CHOOSE 1)

Cool Honeydew Melon
Fresh Grapes
Cinnamon Applesauce

Milk

(CHOOSE 1)

Fat Free Milk
Low Fat (1%) Milk
Fat Free Chocolate Milk



Coming Soon – New Resources

- School Meals 101 Videos
 - Brief (3-5 min) videos on school food topics
 - First video “What’s in a School Lunch?” available now
- Healthy School Food Onboarding Video





On the Horizon

- SLM 101 Online Course
- More school meal explainer videos
- Additional Smarter Mealtimes support and resources
- Additional training and TA for Farm to School





Thank you!

Questions, comments, ideas?
Please feel free to reach out!

Anna Jones

anajones@ucdavis.edu



Physical Activity Break

Paul Tabarez
CFHL, UC State Office



<https://youtu.be/ox6NxmOpeLs>



Rethinking Farm to School: Successful Strategies from CalFresh Healthy Living, UC



Today's Presenters

Liz Carlton

Program Coordinator

Cindy Hu, M.Ed.

Education Program Manager



Ref. Only





CENTER FOR ECOLITERACY

Ref. Only





CALIFORNIA FOOD FOR CALIFORNIA KIDS[®]

California Food for California Kids is an initiative of the Center for Ecoliteracy



Rethinking Farm to School

Farm to School

Farm to school is a Policy, Systems, and Environmental (PSE) change and direct education intervention designed to improve access to local foods in pre-k to 12th grade school settings and provides education opportunities that encourage healthy eating behaviors.



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RETHINKING FARM TO SCHOOL:

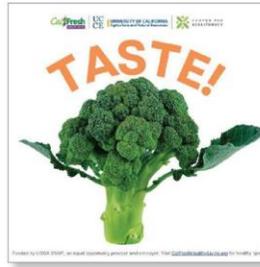
SUCCESSFUL STRATEGIES FROM CALFRESH HEALTHY LIVING, UC



California's CalFresh Healthy Living, with funding from the United States Department of Agriculture's Supplemental Nutrition Assistance Program – USDA SNAP, produced this material. These institutions are equal opportunity providers and employers. For important nutrition information, visit www.CalFreshHealthyLiving.org.



LOCAL PROCUREMENT STRATEGY



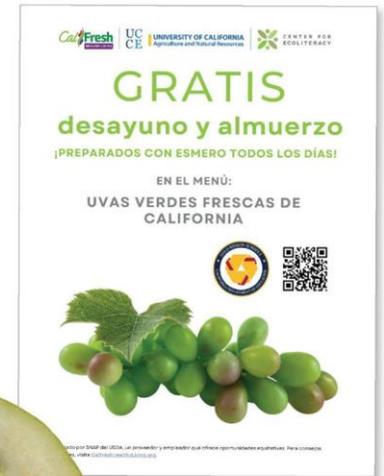
California's CalFresh Healthy Living, with funding from the United States Department of Agriculture's Supplemental Nutrition Assistance Program – USDA SNAP, produced this material. These institutions are equal opportunity providers and employers. For important nutrition information, visit www.CalFreshHealthyLiving.org.

FOOD WASTE REDUCTION STRATEGY



California's CalFresh Healthy Living, with funding from the United States Department of Agriculture's Supplemental Nutrition Assistance Program – USDA SNAP, produced this material. These institutions are equal opportunity providers and employers. For important nutrition information, visit www.CalFreshHealthyLiving.org.

SCHOOL MEALS FOR ALL IMPLEMENTATION STRATEGY



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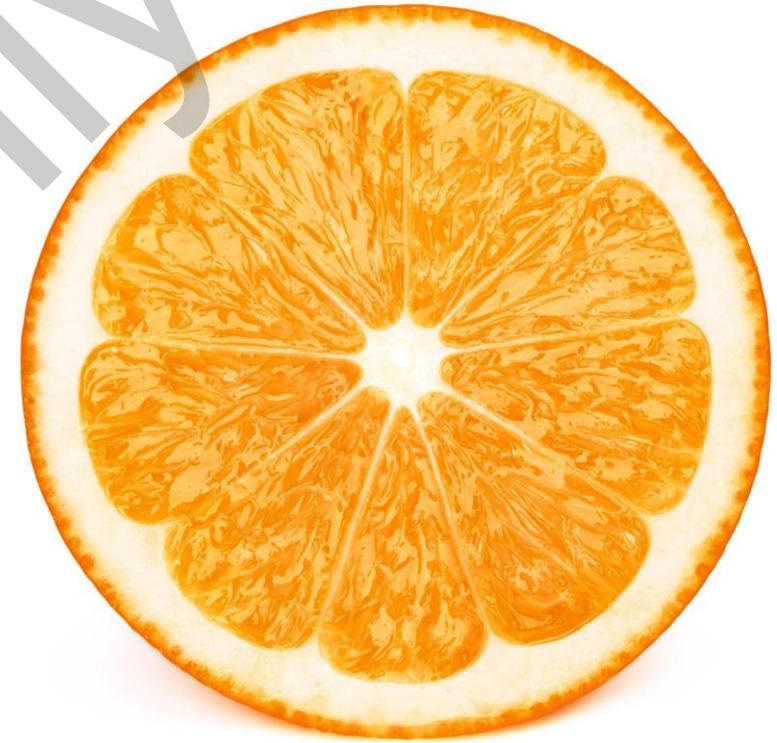


Local Procurement Strategy

Local Procurement

DEFINITION

There is no one definition of what “local” means. The definition can vary from region to region based on agricultural productivity and access.



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Local Procurement

ACTIVATING THE STRATEGY

- Marketing and Promotion
- Taste Tests
- Harvest of the Month
- California Food for California Kids® Network



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Local Procurement

ACTIVATING THE STRATEGY, cont'd

- Student Nutrition Advisory Councils
- School Garden Produce in the Cafeteria
- Building Farmer-District Relationships
- Convenings



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Food Waste Reduction Strategy

Food Waste Reduction

DEFINITION

Reducing (preventing) food waste is an effective strategy that aims to stop food from being wasted before it is purchased, prepared, or put on a plate.



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Food Waste Reduction

ACTIVATING THE STRATEGY

- Consumer Education Campaigns
- Share Tables
- Youth-led Activities
- Smarter Lunchrooms Movement
- Convenings



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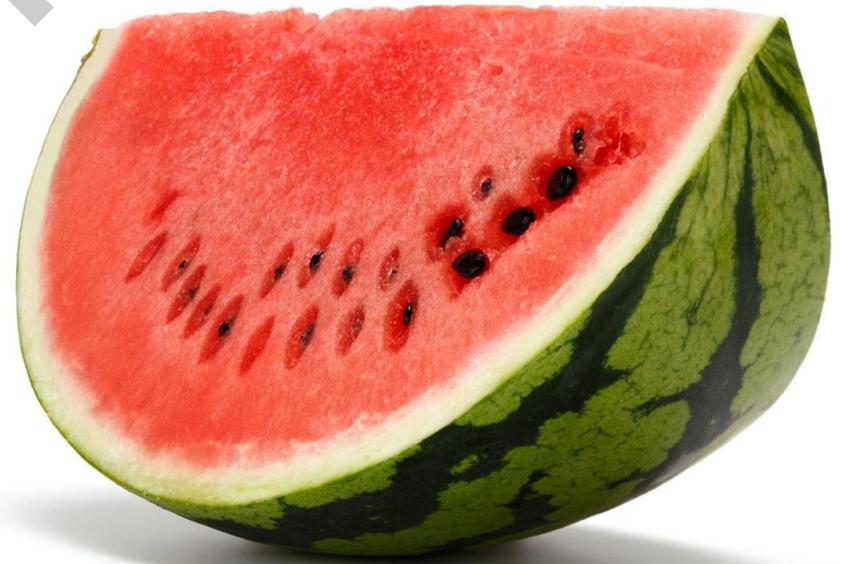
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School Meals for All Implementation Strategy

School Meals for All

DEFINITION

Every TK–12 student in California's public schools is offered free breakfast and lunch at school, permanently.



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School Meals for All

ACTIVATING THE STRATEGY

- Boosting school meal participation
- Sharing students' perspectives and stories
- Connecting school districts to outside organizations and funding



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Farm to School Reporting in PEARS

Example: Local Taste Tests

- Lead taste-tests with local items
- Capture feedback
- Present findings
- New, local menu items are served



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PSE Changes in PEARS

RELATED TO TASTE TEST EXAMPLE

- ✓ Point-of-decision prompt...
 - ✓ Improve menus...
 - ✓ Farm-to-table...
- + Youth actively involved in shaping the PSE with an established group



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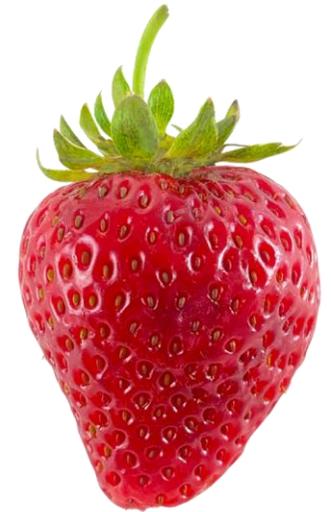


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Other PSE Changes

ADDITIONAL FARM TO SCHOOL PSE CHANGES

- ✓ Garden produce for meals....
- ✓ Food donations....
- ✓ Kitchen facilities....
- ✓ Youth participation in decision making....



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Resources + Offerings

Ref. Only

Rethinking Farm to School Toolkit

- Background information on each strategy
- Frameworks for activating the strategies
- Extended resources
- Case studies
- Activities
- Marketing material details



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Rethinking Farm to School Workshop Materials

- Presentation slides
- Posters
- Marketing materials



Ref. Only



Rethinking Farm to School: Support Sessions

CURRENT OFFERING

- Sign up for 1:1 support sessions with Center for Ecoliteracy staff
- Additional instruction and guidance
- Planning and thought partnership
- Relevant resources



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Rethinking Farm to School: July Webinar

CURRENT OFFERING

Join us and expand your ability to successfully implement farm to school strategies at your school sites and grow the local food procurement initiatives in your school districts.

Wednesday, July 24, 2024

1:00 p.m. – 2:30 p.m. PT.



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Rethinking Farm to School: Workshop

CURRENT OFFERING

Tuesday, August 6, 2024

10:00 a.m. – 3:30 p.m. PT.

Sierra Health Foundation

1321 Garden Highway

Sacramento, California 95833



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Q + A

Thank you!

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Rethinking Farm to School:

Successful Strategies from CalFresh Healthy Living, UC

Liz Carlton

liz@ecoliteracy.org

Cindy Hu, M.Ed.

cindy@ecoliteracy.org





State Office Updates

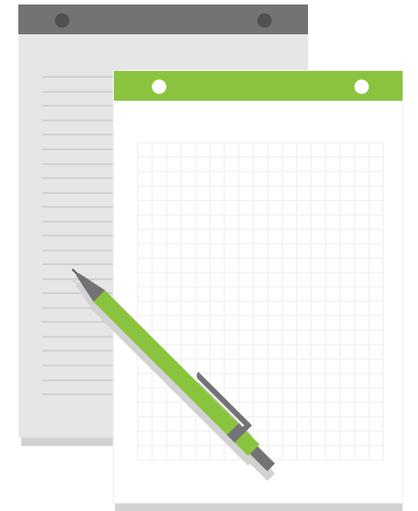
Q2 PEARS Errors due July 12th

- Q2 PEARS Programmatic Reports & PEARS Program & Indirect Errors sent by email the week of May 20th
- Review your programmatic report & errors:
 - If you have a question or concern about an error, email Melanie for assistance
 - Make any necessary updates in PEARS
 - Update column indicating that you cleaned the error under "UCCE Team Responses" by COB 7/12



Change to Reporting Demographics in FFY24 – Meeting Request Coming Soon

- The week of May 20th, supervisors and managers will receive an email from Melanie with an invitation to schedule a meeting in June/July
 - The meeting will review changes that need to be made to PEARS program activities to comply with new reporting requirements for school-aged youth
- Please reach out to Melanie Alexander with any questions or concerns



PEARS Trainings – LIVE on Zoom!



- CDSS & CSUS will be sending registration information for live PEARs trainings taking place over the summer
- Training dates range from **July 9th – August 22nd**
- Check out the *Active News Beet, May 20th edition* for specific dates and times



Mid-Year/Quarter 2 Survey Counts Now Available

- Mid-Year/Quarter 2 Survey Counts Now Available in County Specific folders in Box: [Mid-Year/Quarter 2 Counts](#)
- Evaluation Team implemented new format to display counts.
- Thank you CFHL, UCCE teams for your excellent work in entering pre/post surveys in PEARS. There was **very minimal** pre/post unmatched follow-up with teams; especially for Adult surveys! THANK YOU!

Please contact Lolita Quintero or Angie Keihner if you are interested in reviewing or have questions about your Mid-Year/Q2 counts.



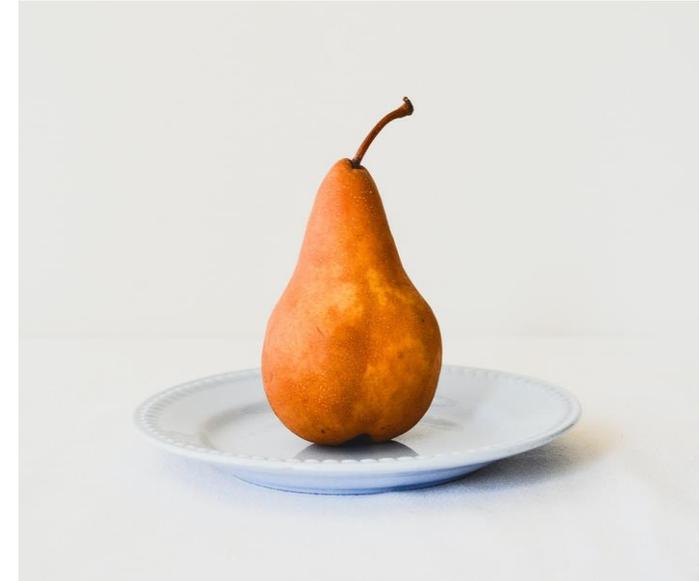



CFHL, UC FFY 2024 Quarter 2 Survey Counts by County

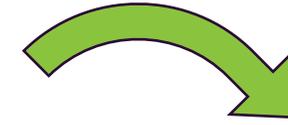
Number of Surveys Collected	County	
	Kern	Total Surveys
Surveys		
EATS_Grades4+	334	334
EATS_Grades4+ Post	167	167
EATS_Grades4+ Pre	167	167
FBC + PA (Eng/Spa)	50	50
FBC + PA - ENGLISH	8	8
FBC + PA - ENGLISH Post	4	4
FBC + PA - ENGLISH Pre	4	4
FBC + PA - SPANISH	42	42
FBC + PA - SPANISH Post	21	21
FBC + PA - SPANISH Pre	21	21
HHF (Eng/Spa)	74	74
HHF - SPANISH	30	30
HHF - SPANISH Post	15	15
HHF - SPANISH Pre	15	15
HHF - ENGLISH	44	44
HHF - ENGLISH Post	22	22
HHF - ENGLISH Pre	22	22
ITC - Food Groups (Eng/Spa)	11	11
ITC - Food Groups	11	11
ITC - Food Labels (Eng/Spa)	11	11
ITC - Food Labels	11	11
ITC - List (Eng/Spa)	8	8
ITC - List	8	8
PreK TTT	4	4
PSSC (Eng/Spa)	28	28
PSSC - ENGLISH	12	12
PSSC - ENGLISH Post	6	6
PSSC - ENGLISH Pre	6	6
PSSC - SPANISH	16	16
PSSC - SPANISH Post	8	8
PSSC - SPANISH Pre	8	8
TOT	5	5
WDYL	79	79
Youth TTT	39	39
Total Surveys	643	643

EVALUATION Team – PEARS Q3 Review

- Please aim to enter FFY24 **PSE Activities, Partnerships** and **Coalitions** to date by COB Friday July 12th
 - ✓ Entries do not need to be marked complete
 - ✓ Add PSE needs assessments completed
- SO evaluation team aims to review and follow-up with UCCE teams by end of July.



REGISTRATION IS NOW OPEN!



YPAR Summer Training Institute 2-day In-Person Workshops

- **July 10th & 11th in Davis**
- **July 17th & 18th in Riverside**

For questions, contact Brandon Louie (bplouie@ucdavis.edu) or Katherine Menendez (kmenendez@ucdavis.edu).

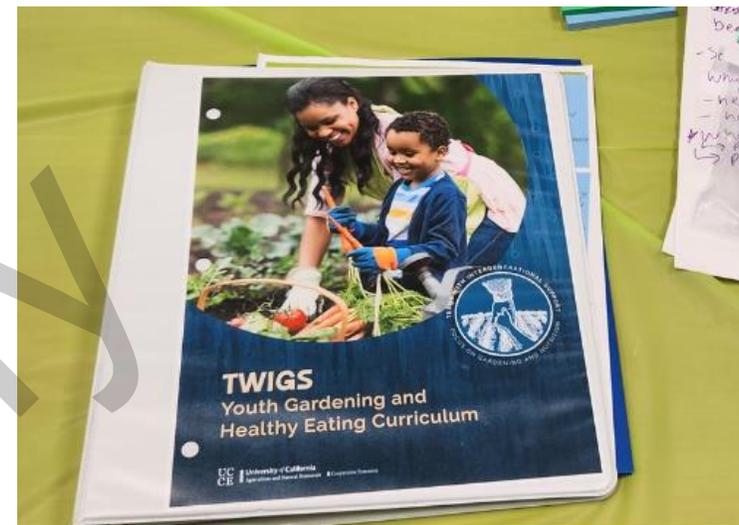


TWIGS Curriculum Training

- June 25-26
- UC ANR Conference Center, Davis, CA

Training will be 2-day interactive training.
Participants will:

- Be provided an overview of the curriculum
- Be trained in outdoor classroom management
- Practice skills learned by working with a group to deliver a TWIGS lesson to other participants



Nutrition Update Webinar

Topic: **Supporting a Healthy Gut Microbiome: Eating for Two (You and Your Gut Microbes).**

Date: June 5, 2024 from 1:00 to 2:00 PM

Registration: In CFHL, UC Training Calendar or [here](#)

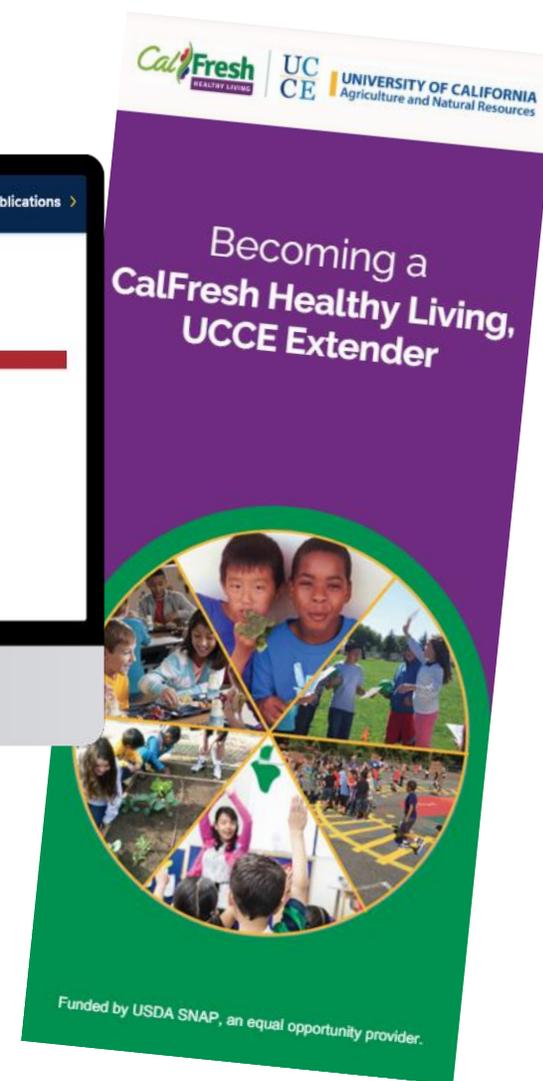
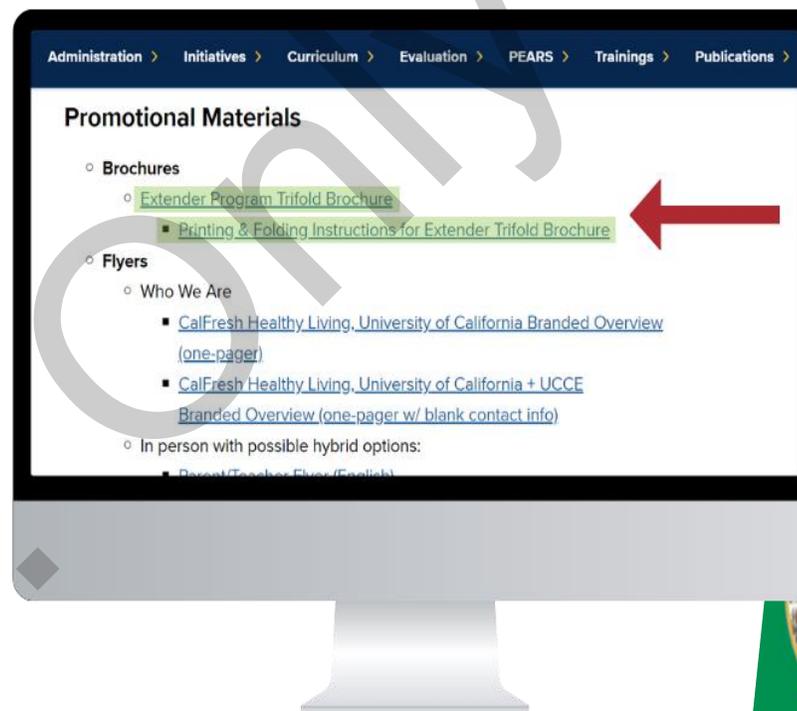
Presented by Jennifer Smilowitz, PhD



NEW Extender Program Trifold Brochure on Communication Resources Webpage

- CFHL, UC Website > Communication Resources > [Promotional Materials](#)
- Brochure promoting the CFHL, UCCE Extender Program to community members
- Thank you CFHL, UCCE Los Angeles for creating the blueprint that made this brochure possible!

Please contact Andra Nicoli if you are interested in the development of CFHL, UCCE promotional materials.



Thank you!

Next Town Hall: Tuesday August 20, 2024



Image Source: [Gellinger](#) via Pixabay/ CC0