

2008-09 School Food Garden to Cafeteria Pilot Project

OVERVIEW & APPLICATION

What is Garden to Cafeteria?

Garden to Cafeteria is a collaboration of NYC Department of Education, SchoolFood; NYS Department of Agriculture & Markets; Cornell Cooperative Extension; GreenThumb; Added Value; and more than 20 community based organizations to incorporate student-grown food into the school menu. The objective of the project is to promote consumption of more plant-based menu items and connect kids to local food and farming. Twenty to 25 participating school and community gardens/farms will collaborate with SchoolFood to grow vegetables and herbs that will be featured on the lunch menu as part of a fall harvest celebration at the participating school.

When will Harvest Days take place?

Student-grown foods will be celebrated during 2008 NY Harvest for NY Kids Week on **October 1, 2 or 3**. In addition to student-grown foods on the menu, harvest days can also feature food tastings in the cafeteria; presentations from students, NY farmers/ gardeners and others about local foods, farming and good nutrition; vegetables and recipes to try at home; and youth farmers markets.

Who should apply to participate?

- NYC public schools with active school gardens or gardening programs at nearby community gardens or farms
- Community gardens and urban farms growing fruits and vegetables that have child or youth programming
- Community-based organizations with school day, after school or summer child/youth gardening programs
- Community gardens interested in working with a nearby school

What are the requirements?

- **An established garden or farm**
- Children/youth participate in growing food
- Liability insurance for community gardens or urban farms
- Safe soil – Soil has been tested for heavy metals and is safe or students are growing in soil that has been brought into the garden
- A coordinating team that includes a school site garden lead (most often a teacher), SchoolFood food service manager, and community garden and farm lead where applicable.
- A commitment to grow vegetables and herbs for SchoolFood to serve during the harvest day. To accommodate different garden/farm scales, product varieties, and availability, the pilot project is designed with flexibility regarding what vegetables and herbs can be grown and what quantities will be needed.
- A plan for keeping student gardening projects in production over the summer while school is not in session.

Submission process:

Applications must be postmarked and mailed no later than **MAY 31, 2008**. SchoolFood and Ag & Markets will confirm pilot schools and gardens by **June 15th**. Please

- *mail* to SchoolFood Garden to Cafeteria Pilot, NYS Department of Agriculture & Markets, 55 Hanson Place, Brooklyn, NY 11217
- *email* christina.grace@agmkt.state.ny.us
- *fax* to 718.722.2836

SCHOOLFOOD GARDEN TO CAFETERIA APPLICATION

Please provide the following information:

Contact Details

School/Organization _____

Contact Person _____ Title _____

Phone _____

Email _____

Street _____

City _____ State _____ Zip _____

School/Organization Web site _____

Organization type? (Check all that apply):

Public School

Not-for-profit Organization

Community Garden

Government Agency

Urban Farm

Other _____

If you are not a school, with which NYC public school(s) do you currently or would you like to partner?

About Your Garden Children/Youth Programming

Garden/Farm Name _____

Garden Location (name of school site or community garden address/cross streets)

Brief Garden Description

Does your program have a special child youth program or emphasis? Please check any that apply and explain in the Project Overview section of the application.

Outdoor Classroom Service Learning After School Entrepreneurial

Special Needs Population Habitat/Natural Area (active gardening required)

Roughly how many children/youth from each age group do or will participate directly in the garden program?

Ages 2-5 (preschool-K) _____

Ages 12-13 (grades 7-8) _____

Ages 6-8 (grades 1-3) _____

Ages 14-18 (grades 9-12) _____

Ages 9-11 (grades 4-6) _____

By October 1, 2008 would your garden/farm be ready to provide:

Tomatoes, all varieties

Herbs, Parsley, Basil, Cilantro, Chives

Salad Greens

Other Herbs _____

Peppers, Bell

Cucumbers

Onions

Braising Greens (Swiss Chard, Collards)

Summer Squash/ Zucchini

Snap peas

Eggplant

Green Beans

Potatoes, all Varieties

Other _____

Ornamental Squashes and Gourds

Projected amounts for a "Garden Salad" for 300 Students:

Example:

Green Salad with cherry tomatoes, Sliced Cucumbers and Shredded Carrots

- 40 pounds of Salad green
- 20 pound of garnish (tomatoes, peppers, cucumbers and carrots)

Projected amounts for a "Hot Vegetable" for 300 students:

Examples:

Roasted Green beans with Toasted Garlic

- 90 pounds of Green Beans
- 3 pounds of garlic

Steamed New Potatoes with Scallions

- 90 pounds of Potatoes
- 3 pounds of Scallions

Roasted Root Vegetables

- 90 pounds total of Summer Squash, Eggplant, Peppers and Onions

Projected amounts for a "Cold Salad"

Examples:

Roasted Vegetable Pasta Salad

- 40 pounds total of Peppers, Onions, Summer Squash, Eggplant, Snap Peas and Green Beans
- 8 bunches of Herbs

Marinated Green Bean and Tomato Salad

- 50 pounds of Green Beans
- 30 pounds of Tomatoes
- 6 bunches of Basil

Would your garden/farm want to donate grown food or sell your food products to SchoolFood?

Donate

Sell

Not sure/need more information

Soil Testing

Has your garden soil tested safe for heavy metals or have you brought in new soil to safely grow food?

Yes If yes, please provide dates of soil testing. _____

No

Please describe measures your garden/farm has taken to ensure that food is produced safely.

Do you know of other gardens or programs that would be a good fit for this pilot? Please list.
