

## North Carolina USDA Farm to School Grant Awards

2013

### **Beaufort County Schools**

*Washington, North Carolina*

*Grant Type: Implementation; \$98,526*

Beaufort County Schools (BCS) serves 6,989 students living in Beaufort County, North Carolina, a large, rural county in which 71.5% of the students enrolled in the county's 14 public schools currently receive free or reduced price school meals. "Homesteading Our School Meals" is a two-year project that will increase usage and consumption of locally and regionally-sourced food products in the Beaufort County Schools Child Nutrition Program. The project will support and enhance gardening and nutrition education efforts at the district's elementary and secondary schools including Career and Technical Education agriculture, horticulture, and foods programs.

### **Appalachian Sustainable Agriculture Project (ASAP)**

*Asheville, North Carolina*

*Grant Type: Implementation; \$97,571*

A combination of project activities will further develop regional supply chains to serve the needs of school districts in the region, develop and implement a promotional campaign in support of farm to school initiatives, and create a model farm to school program that integrates local food in the cafeteria with experiential food and farm-based education in classrooms. At the end of the project period, the farm to school market in the project region will be more developed (i.e., more schools will be able to source locally grown food), ASAP's Appalachian Grown Get Local @ School promotional campaign will be more fully implemented at participating schools, and an educational model will emerge as an example to other schools in the region.

### **Stokes County Schools**

*Danbury, North Carolina*

*Grant Type: Planning; \$44,284*

Stokes County Schools would like to create a vibrant and sustainable farm to school program. The system has been involved in the program for a number of years but the efforts have been hampered by the lack of a systematic plan to increase the number of farmers that are participating in the program and by the small number of our students that are aware of the types of foods grown locally and the nutritional value of these products. This grant will provide us with a firm foundation to create a sustainable program and to take the next steps: the installment of a full blown farm to school program beginning as early as 2014.

2014

### **Chapel Hill- Carrboro City Schools**

*Chapel Hill, NC*

*Grant Type: Implementation; \$74,448*

The goal of this Farm to School Implementation proposal is to fully develop the Home Base Together Achieving Good Grub Education and Development (TAGGED) curriculum, manual, and train- the trainer classes in the Chapel Hill Carrboro City Schools, and to work with a sample of North Carolina public schools (urban and rural) to facilitate the use of more locally grown foods in schools by building school cafeteria infrastructure and human capital in the child nutrition staff. Chapel Hill Carrboro City Schools, with consultation from the University of North Carolina at Chapel Hill Center for Health Promotion and Disease Prevention, will augment the Home Base curriculum with lessons on menu planning as well as communication skills to help child nutrition service staff to encourage healthy eating among students and provide items that use locally sourced foods through the North Carolina Farm to School Program and/or direct purchasing. Our partnering schools can choose to participate in one or all of our activities that address known barriers to successful implementation of farm to school programs.

### **NC Public Health Foundation**

*Raleigh, NC*

*Grant Type: Support Service; \$84,908*

This project will demonstrate collaboration between schools, government agencies, nongovernmental and community based organizations, agricultural producer groups, and countless other community partners through a strong statewide coalition. Funding will support the Farm to School Coalition of NC in developing partnerships and conducting statewide planning and operations related to farm to school efforts. Given that 56% of North Carolina students qualify for free or reduced price school meals, the statewide work of the Coalition will reach a significant number of students and families in need of healthy, affordable local food and resources to support healthy eating. By the close of the grant, the Coalition will have developed a statewide directory of farm to school leaders, contacts, and resources, and will have hosted eight regional stakeholder meetings and one statewide conference.

2015

### **North Carolina Department of Agriculture & Consumer Services**

*Raleigh, North Carolina*

*Grant Type: Conference and Event – State; \$24,978*

The North Carolina Department of Agriculture and Consumer Services will partner with the North Carolina Department of Instruction in an effort to increase the purchase of local foods. A series of eight “Procuring Local Foods” workshops will be held across the state, reaching public, private and charter schools. Participants in these workshops will learn how to successfully procure local foods (including meat, dairy and produce) following USDA guidelines.

### **Eastern Band of Cherokee Indians**

*Cherokee, North Carolina*

*Grant Type: Support Service; \$99,000*

The proposed project will span two years and enable the Cherokee Choices, in conjunction with the Cherokee Central School (CCS) system and other partners, to procure and serve more local food through the CCS Child Nutrition Program; create infrastructure for local food procurement and sustainable food production on campus; continue and expand educational and learning opportunities for K- 12 students, teachers, and school staff associated with healthy food systems; and strengthen the local and regional food system to better serve institutions such as schools.

### **Working Landscapes**

*Warrenton, North Carolina*

*Grant Type: Support Service; \$100,000*

Working Landscapes' Chopped Produce Initiative will make locally- grown vegetables available to students throughout our predominantly rural, economically- distressed region. Through this project, small- scale, local farmers—including minority farmers—will be able to sell to area schools. Produce that they raise, such as collard greens and cabbage, will be chopped and bagged at Working Landscapes' newly developed processing facility. When the produce is delivered to schools, it will be accompanied by hands- on educational programming aimed at boosting student interest in, and consumption of, healthy local foods.

2016

### **Appalachian Sustainable Agriculture Project**

*Asheville, North Carolina*

*Grant Type: Training – Region, \$26,150*

The Appalachian Sustainable Agriculture Project's conference will build connections and capacity in supply chain relationships and enhance existing farm to school networks. Training topics include experiential activities, sharing successes and best practices from the region, sharing information about the USDA's Farm to School Program, and promoting farm to preschool. The conference will serve eight Southeastern states: North Carolina, South Carolina, Florida, Tennessee, Kentucky, Georgia, Alabama, and Mississippi.

### **North Carolina Department of Agriculture & Consumer Services**

*Raleigh, North Carolina*

*Grant Type: Training – State; \$24,790*

The North Carolina Department of Agriculture and Consumer Services will host two three-day sessions of the "North Carolina Produce Safety Academy," a statewide training for school nutrition staff. The Academy will focus on food safety related to fresh produce throughout the food system from farm to front serving line.

2017

**Beaufort County Board of Education**

*Washington, North Carolina*

*Grant Type: Implementation; \$94,100*

"Local Foods Abound, All Year 'Round" is a two-year project that will increase usage and consumption of locally and regionally-sourced food products in the Beaufort County Schools Child Nutrition Program and the school-based Summer Food Service Program (SFSP). The project will extend the period during which seasonal, local foods can be prepared and frozen for future use by establishing a permanent processing kitchen and community garden at a repurposed school system facility.

2019

**Cabarrus County Schools**

*Concord, North Carolina*

*Grant Type: Implementation; \$100,000*

Cabarrus County STEM Schools, in partnership with the NC State University Plants for Human Health Institute, the Cabarrus Health Alliance, and Dole will complete the creation of our K-12 gardening pipeline to match our already existent K-12 STEM pipeline. These entities will create a K-12 gardening curriculum aligned to the NC Standard Course of Study and the current Cabarrus County curriculum. Students will have the opportunity to be exposed to various gardening techniques and elements throughout their entire school experience. This experience will lead to a healthier and happier community in the future.

2020

**Appalachian Sustainable Agriculture Project**

*Asheville, North Carolina*

*Grant Type: Implementation; \$99,553*

Appalachian Sustainable Agriculture Project, in partnership with school nutrition directors, produce distributors (Carolina Produce, August Produce, and Marvin's Produce), and area farmers, will develop an efficient and sustainable local procurement system for school systems that will increase local procurement by getting local product into the distribution channels that are already being utilized by schools. Menus, recipe cards and stickers, farmer profiles, and produce posters will be used to promote the local products being served. Community members will be trained to conduct cafeteria taste tests so that the taste tests may continue after the project is over. Teachers will be trained on how to integrate the cafeteria taste tests into their course of study, as well as to add other agricultural education components such as classroom cooking, farm field trips, and edible school gardens.

**Central Park School for Children**

*Durham, North Carolina*

*Grant Type: Planning; \$32,374*

With Farms and Food: A Collaborative Urban Learning Model, Central Park School for Children will create a model to improve access to local foods in urban Durham schools. This will be accomplished by (1) creating a replicable farms- and food-based experiential curriculum rooted Project-Based Learning, (2) building a strong network of educators, farmers, and nutrition experts to design a Farm to School Action Plan, (3) increasing access and exposure to local foods for all children; and (4) valuing Black and Hispanic/Latinx farmers and farming history. This work will influence the greater Durham community of educators, farmers, and food workers, in addition to the students at CPSC and other urban students through replication of the model.

**North Carolina Department of Public Safety, Juvenile Justice Educational Services**

*Raleigh, North Carolina*

*Grant Type: Implementation; \$100,000*

The Stonewall Jackson Youth Development Center's Farm to School program proposes to build a greenhouse to increase the production of fruits and vegetables year-round. The project will provide agricultural education and promote healthy food choices for students through production activities. It will also provide a vocational opportunity to implement a transitional program for older students. The project will serve as a model, for replication at three other youth development centers in the state, thus expanding healthy eating options and vocational training across North Carolina.

**Real School Gardens (dba Out Teach)**

*Charlotte, North Carolina*

*Grant Type: Implementation; \$100,000*

In partnership with Charlotte-Mecklenburg Schools and nutrition experts from Mecklenburg Health Department, area hospitals, and the American Culinary Federation Chefs of Charlotte, Out Teach will help teachers at 10 Title I schools in North Carolina. We will strengthen students' exposure to, knowledge about, and attitudes toward healthy food and nutrition. The students will increase their consumption of fruits and vegetables through directly incentivizing healthier choices in the school cafeteria, and through presentations and taste tests by professional chefs, in alignment with the state's fourth-grade nutrition education curriculum.

**Working Landscapes**

*Warrenton, North Carolina*

*Grant Type: Implementation; \$99,990*

This project will benefit students across a 21-county region of northeastern North Carolina. Working Landscapes and its partners will increase school procurement of healthy, locally grown food by linking small farmers to cafeterias through our value-added processing hub, which specializes in making local food convenient for busy school cooks. The key partners include Halifax County Schools, the Haliwa-Saponi Tribal School, and Roanoke Chowan Community Health Center. Elementary classrooms in three districts will receive the Harvest Box—a monthly delivery of seasonal produce to prepare, along with a Core Curriculum-aligned lesson plan.

These classes will also be supported in growing their own garden harvests, while high school student farmers will be trained to supply cafeterias themselves.

2021

**North Carolina Sweet Potato Commission Foundation**

*Benson, North Carolina*

*Grant Type: Implementation; \$71,845*

The North Carolina Sweet Potato Commission Foundation seeks to expand the Ag-in-the-Classroom curriculum that it has developed to offer enhanced learning opportunities through digital and interactive lessons. The new modules will continue to build on the curriculum's STEM focus, and it will complement the Foundation's ongoing work in facilitating nutrition education and providing technical support to both educators and school food services. Partners in the project include NC Farm Bureau's Ag-in-the-Classroom, the NC Department of Agriculture, NC Department of Public Instruction, and the NC Cooperative Extension Service.

**Rebuilding Broken Places CDC**

*Goldsboro, North Carolina*

*Grant Type: Turnkey; \$34,665*

The Rebuilding Broken Places CDC (RBPCDC) Seed to Plate Edible Garden project will seek to plan an edible garden that will serve children participating in CACFP and SFSP. Staff and children will receive garden training, plant and work in the garden and use the garden products to create meals that they will serve through these programs. This project will be the first step in implementing edible gardens throughout the city, creating healthier eating habits for our children, sharing exposure, access and education with families and impacting their generational health outcomes.