

Chefs in Schools Collaborative (1)
Kentucky Department of Agriculture's
Farm to School Program and National Farm to School Network

About the Seed Change Grant:

Seed Change will award up to 100 mini grants in Kentucky, Louisiana, and Pennsylvania. Seed Change is an 18-month, \$1.5-million project funded by the Walmart Foundation addressing barriers to farm to school in states that are ripe for significant growth. The mini grants will support a wide variety of activities including school garden activities, food and nutrition education, kitchen equipment to enable utilization of local foods, and food service staff training at emerging farm to school sites.

The Kentucky Department of Agriculture and the National Farm to School Network will provide statewide outreach efforts, trainings, and technical assistance to create a robust farm to school program.

Seed Change is an initiative of the National Farm to School Network aimed at expanding grassroots farm to school activities state by state to support better health outcomes for children and economic opportunities for local farmers. The 18-month project funded by Walmart Foundation in Kentucky, Louisiana and Pennsylvania will increase the number of students engaged in farm to school activities and strengthen statewide farm to school networks for long term sustainability.

Chefs in Schools Sites

Last September, the National Farm to School Network announced the recipients of 100 Seed Change mini grants to jump start farm to school activities including school gardens, field trips, trainings and local food purchases. Additionally, Kentucky is using part of their funds to provide a Chef in Schools project across the state. Four schools have been awarded this opportunity they are; Clark, Oldham, Grayson and Boyle. Each of the four counties will serve as model for the Chefs in Schools project.

Responsibilities for the Chefs in Schools project:

The chef will help personnel in the following related culinary activities; estimate food consumption and requisition of food purchases and develop recipes with the USDA guidelines in mind to ensure consistent quality and taste. The chef will also help establish presentation techniques and assist in planning menus; ensure proper use of equipment operation/maintenance; and ensure proper safety and sanitation the kitchen and lunch room area. The chef will provide culinary instruction and demonstrate culinary technique. The chef may cook selected items or for select occasions. The chef will provide assistance to the Food Service Director and staff to improve the overall operation of the kitchen. The chef will report directly to the Food Service Director. Duties will be performed in a school food service setting and will require travel to and from different districts. No overnight stay is anticipated but could occur upon request of the Food Service Director or the demand of the pilot project. End project summary will be required upon completion of the pilot project.

Total number of applications: 30

Total number of applications review and scored: 30

Total number of awards given: 4

Schools awarded:

- Clark County
- Oldham County
- Boyle County
- Grayson County

Talking points and what project provides:

- ❖ Teaching Food Service Director and staff the importance of buying fresh local products and sourcing producers
- ❖ How to incorporate fresh local foods into their menus alongside commodity products already being used
- ❖ Teaching knife skills and proper handling of fresh local foods
- ❖ Introducing fresh locally grown products to students via taste testing
- ❖ Introduce the farmer to the students so they better understand where their food comes from
- ❖ Recipe and menu development to create better participation
- ❖ Cornerstone for rural development by supporting local growers in their communities

By investing in Farm to School, not only will the next generation be healthier, but they will also be more informed consumers who value farmers and support local food systems, not as a novelty, but as a way of life.