



Farm to Institution:
*Using local foods to
enhance community
health and alleviate
hunger*



Why Farm to Institution?



Health Crisis

- For the first time in 200 years, children have a shorter life expectancy than their parents
- More than 30% of all children are obese.
- Almost 50 million people in the U.S. are food insecure.

Farm Crisis

- Number of farms (and the land in agriculture) continues to decline
- Farmers receive less than 18 cents for every food dollar.
- The average age of the WI farmer is 56.



School-aged children eat between 19-50% of their daily calories at school, this is much higher for food insecure children.



Broccoli, snap peas, spinach, and turnips!



Consume more fruits and veggies (0.99-1.3 servings per day increase)

Consume fewer unhealthy foods and sodas

Willingness to try new foods

Enhanced overall academic achievement in K-12



Student Outcomes



Increase in meal participation of 3-16%, generating increased revenue for meal programs

Improvements in food service operations

Improved food service staff motivation, moral, and knowledge



Food Service Outcomes



Average increase of 5%
in income from Farm to
School sales for
individual farmers

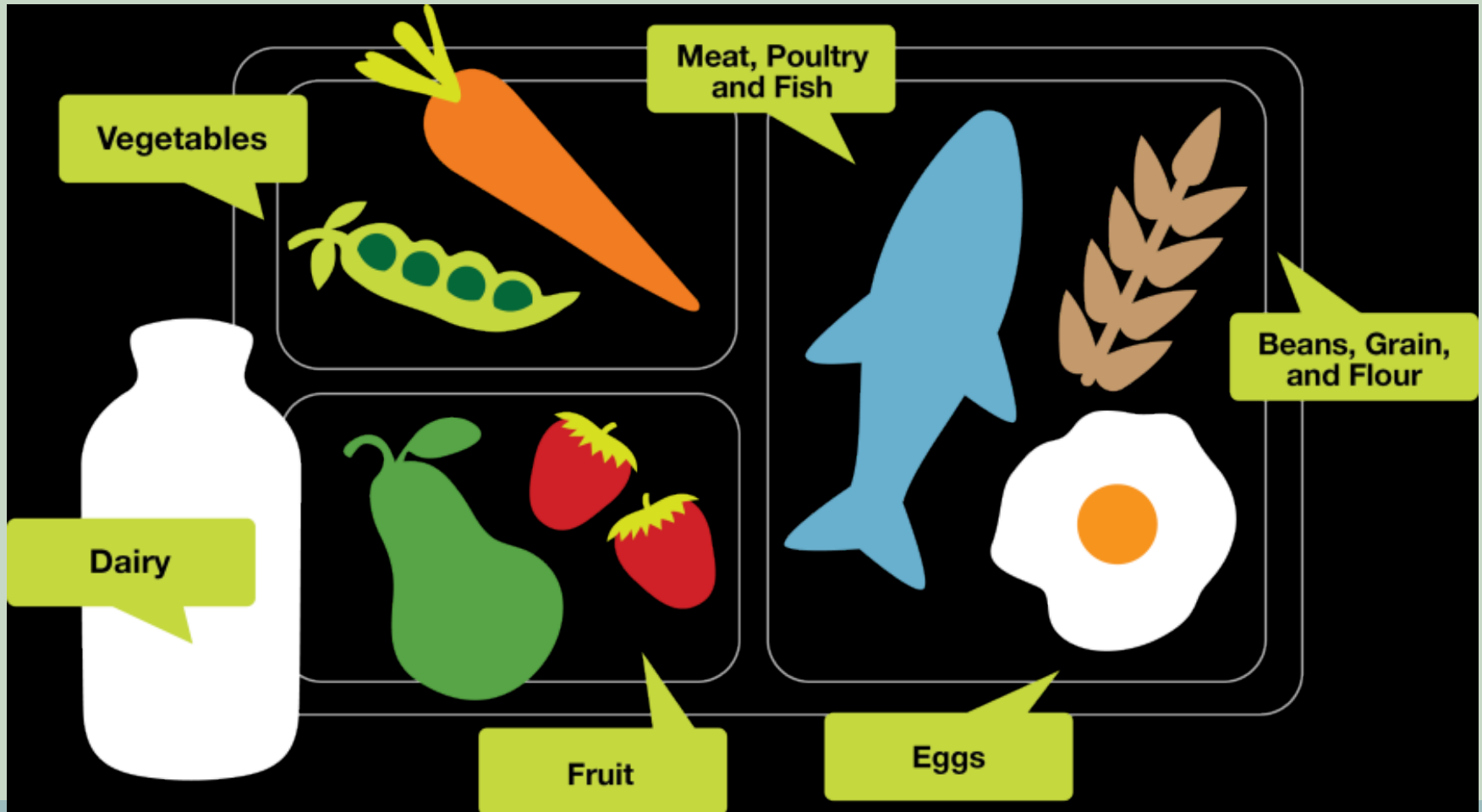
Increased market
diversification and
positive relationships
with their community

Each dollar invested in
Farm to School
stimulates an additional
\$2.16 of economic
activity



Farmer Outcomes

What Types of Products?



Many Sources for Local Foods



- Direct from farm
- Through a distributor
- From a food hub
- From farmers' markets
- Using garden produce



Local Foods and Your Hospital



**“Let food be thy medicine and
medicine be thy food.”
- Hippocrates**



When hospitals buy local food, they can:



- Increase patient and employee satisfaction
- Improve public image
- Improve economic viability of local agriculture → improved community economic health for local communities
- Improve environmental stewardship of the land



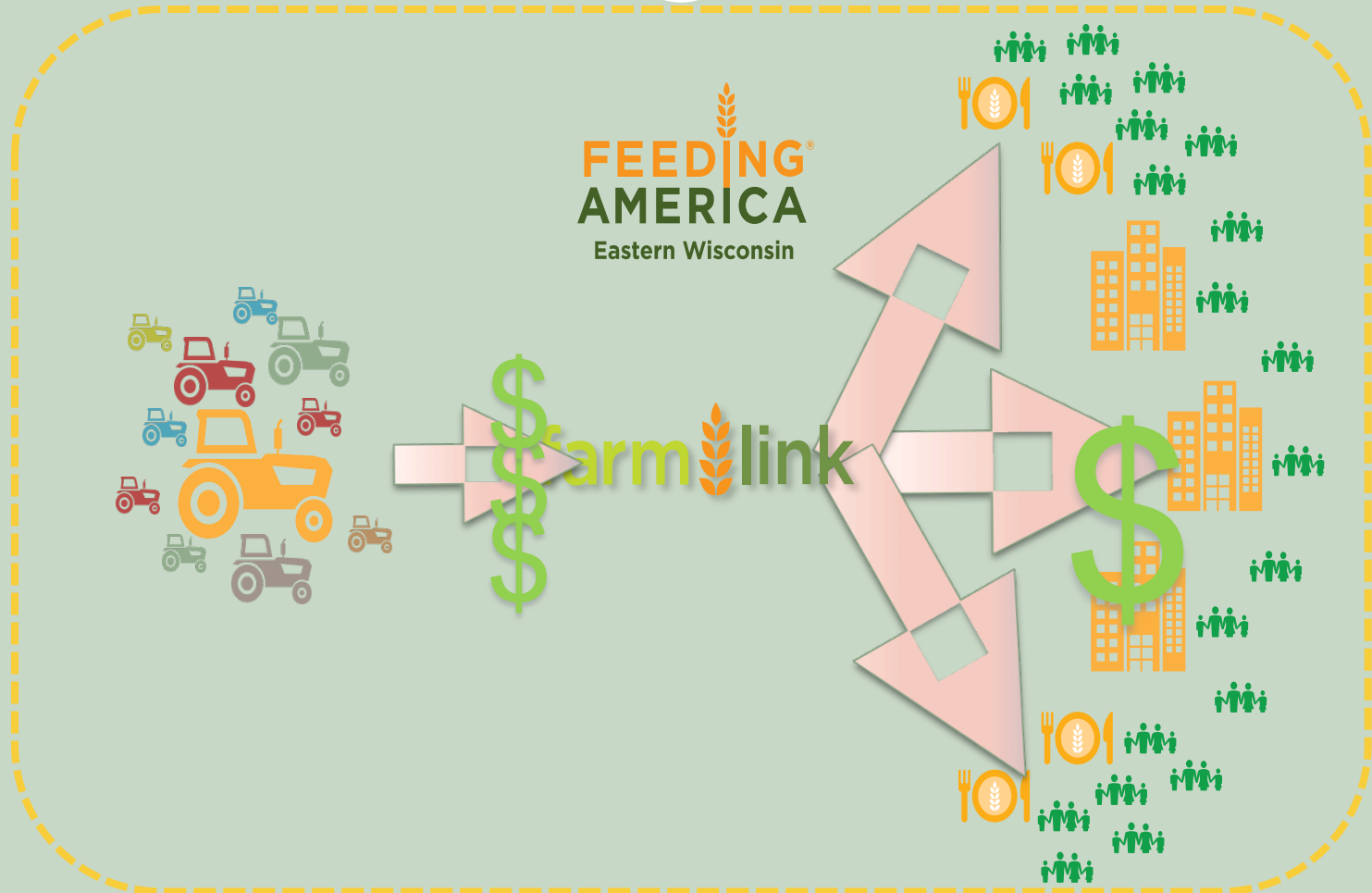
Farm to Table Logistics



- Supply vs. Demand



Farm to Table Logistics



What is Farm to Summer?



- **Summer is a natural extension of the farm to school model, and works to connect summer meal providers to local food producers with the objectives of:**
 - » serving healthy, fresh foods to children while school is out
 - » improving child nutrition
 - » providing related educational opportunities (edible gardens, taste tests, farm visits, etc.)



Benefits of Farm to Summer



- Take advantage of peak growing season in many regions
- Expose children to a variety of products that may not be available during the school year
- Continue enjoyment of school gardens while school is out
- Test new items and recipes for use in SBP or NSLP
- Develop consistent, year-round farm to school programming
- Provide a reliable outlet for producers
- Engage the community in agriculture-based activities at feeding sites

Farm to Summer Activities



- Growing or visiting edible gardens
- Offering agriculture-based, hands-on activities
- Organizing farm field trips or visits from producers
- Cooking demonstrations and lessons teaching students to prepare meals with local ingredients
- Taste tests with various fresh, seasonal products
- Junior Iron Chef Competitions with garden grown or locally sourced items
- Creating and sending newsletters home for parents with recipes, farmers' market tips, etc.
- Many, many more!

Toolkits



<http://www.cias.wisc.edu/toolkits/>

**Wisconsin
Farm to School:
Toolkit for School
Nutrition Programs**

Mino Bimaadiziwin Farm

March 2014

**Wisconsin
Farm to School:
Toolkit for
Producers**

June 2014

Questions



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