



Agenda

Illinois Farm to School Boot Camp

7:45am Registration and Java

Lower Level Hallway Building D

8:00-9:00am Farm to School 101: Connecting the Dots in Your Site Level: Basic Farm to School Knowledge

Room D244

Learn about the exciting world of Farm to School and how it can be a perfect fit for your site in many ways! Connect your Farm to School efforts to culinary arts, FFA programs, indoor and outdoor garden programs, cafeteria and meal programs, area grocery stores, food pantries and many more health-centric organizations in your community to create a sustainable wellness effort that builds lifelong, good eating habits and promotes community connections.

Honestly? What's not to love?

Diane Chapeta, Programs Manager IL Farm to School Network

Alternate Session Opportunity! Networking for Farm to School Pros Lower Level Hallway Get your farm to school on and compare notes with other sites building programming!

Already on a Farm to School path? Hang back and share your journey over coffee with other pros during session one.

9:10-10:30am - Adding Farm to School Programming, One Apple at a Time! Room D244 Build a sustainable program that can connect to your site's existing efforts.

Take a spin with us through all of the Illinois Farm to School programs and learn which program, or combination of programs, will work at your site! We will share IL Harvest of the Month, The Great Apple Crunch and examples of garden programming in early childcare, K-12 and boarding facilities.

Diane Chapeta, Programs Manager IL Farm to School Network Mary Hosier, Network Coordinator IL Farm to School Network

10:40-11:30 Menuing Your Local- Different Styles for Different Programs Room D244

I found local asparagus...now what?

Buying locally is just the first step. Now you have to get it on the menu, add it to recipes or tastings and get kids to like it. Piece of cake! Right?

Let us show you some basics of menuing and incorporating local into your food program for K-12 and for early childhood programs.

Diane Chapeta, Programs Manager IL Farm to School Network









Illinois Farm to School Boot Camp

11:30 - 12:30pm LOCAL Lunch

Room D244

Juan, our local food provider from Betsy's Bistro (Hendrick House), will share his local food expertise with our participants while they dine.

Next, Dar Knipe from IL MarketMaker will share the national network that connect farmers and fishermen with food retailers, grocery stores, processors, caterers, chefs, and consumers.

12:35-1:40pm Play the Comparison Game!

Room D244

Utilizing what we have learned so far, participants will share new insights about their programs based upon a question presented on subject cards handed out randomly. Laugh and learn from participants in the room as we apply newly discovered fundamentals to problems, possible advantages and unknowns at participant sites!

1:45- 2:45pm Connect Local to Standard Procurement

Room D244

Does procurement have you pulling your hair out? Can't figure out how to manage sourcing locally within the regulations? We can help! Learn how to buy DOD, buy direct from growers with a Micro Purchase and how to add bid language that works and is allowable for both USDA and CACFP!

Diane Chapeta, Programs Manager IL Farm to School Network Pete Sikorsky, Get Fresh Produce John Rollins, Central Illinois Produce

3:00-5:00pm Farm Tour and Meet Your Farmer

Fowler Farm

We switch locations and drop by the Fowler Farm in Champaign for a 'Meet Your Farmer" and farm tour event of the farm. There will be local farmers to meet and get to know.

And, hey! If you get hungry, there's a local food truck onsite, too.

*In case of inclement weather we will move to the Betsy's Bistro inside Parkland for our networking with local farmers.

Mary Hosier, Network Coordinator IL Farm to School Network Ann Swanson, Fowler Farm Terrell Williams, Henrick House

We would like to thank the sponsors of this event:

JR Albert Foundation

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Parkland College Henrick House

