



2nd Annual Connecting Local Farms and Schools Conference

Friday, January 27, 2012

WORKSHOPS

SAFETY FIRST PRODUCER SPECIFIC

Occurring 12:45 & 2:30 PM @ Rendezvous Room #1

Panelists: Tracy Vanderpool (Colorado Department of Agriculture) and Gretchen Wall (Produce Safety Alliance)

Hands-on review, guidance and tutorial on GAP/GHP certification, HACCP development and other food safety measures for Producers who are exploring how to successfully move products from the ground to institutional purchasers such as schools.

SAFETY FIRST INSTITUTION SPECIFIC

Occurring 12:45 & 2:30 PM @ Rendezvous Room #2

Panelists: Therese Pilonetti, Colorado Department of Public Health & Environment

Hands-on review, guidance and tutorial on farm grown food safety measures and its importance when introducing farm grown food into institutional purchasers' facilities.

SCALING UP

Occurring 12:45 & 2:30 PM @ Rendezvous Room #3

Panelists: Adrian Card (Colorado State University Extension, Boulder) and Martha Sullins (Colorado State University Extension)

Introduction workshop on small to mid-sized farm growth strategies to market into institutional marketplaces. Focus of this workshop is on scaling up business principles for smaller yield producers working with large volume purchasers, potential benefits from this business diversification and best practices regarding working with institutional purchasers.

FARM TO SCHOOL PURCHASING 101

Occurring @ 12:45 PM @ Main Conference Room

Panelists: Jane Brand and Jan Bodnar (Colorado Department of Education), Krista Garand (Durango 9-R), (Wendy Moschetti, Jim Dyer and Lyn Kathleen (Colorado Farm to School)

Steps to develop a FTS purchasing program including pre-planning, engaging local producers, BID development, menu planning and partnering with community groups to gain momentum. Beginning principles for regulatory compliance, marketing with geographical preferences and how to apply within the school food procurement process.

FARM TO SCHOOL PROGRAMS...NEXT STEPS

Occurring @ 2:30 PM @ Main Conference Room

Panelists: Rick Hughes and Brian Axworthy (Colorado Springs D11), Jeremy West (Greeley-Evans Weld 6)

Sourcing local ingredients is just the beginning. Schools are venturing into infrastructure adjustments including building or revamping centralized warehouse and kitchen facilities, value added components in school kitchens and innovating school food production on site with partnership with producer partners. Introduction workshop on best practices for School based Food Hubs with lessons shared from Phase 1 implementation by two Front Range School Districts.