Schedule Overview

Wednesday, April 25

4:00pm - 7:00pm Registration Open [3rd Floor Ballroom B]
5:30pm - 7:00pm Welcome Reception with Poster Presentations [3rd Floor Ballroom B]  
Sponsored by CoBank

Thursday, April 26

7:00am - 10:00am Registration Open [3rd Floor Ballroom B]
7:00am - 8:00am Breakfast [3rd Floor Ballroom B]  
Sponsored by Mushrooms in Schools
8:00am - 9:30am Opening Plenary [3rd Floor Ballroom B]
9:30am - 9:45am Morning Break [2nd Floor North Meeting Rooms]  
Sponsored by Organic Valley
9:45am - 11:15am Workshop Session A [2nd Floor North Meeting Rooms]
11:30am - 12:30pm Lunch [3rd Floor Ballroom B]  
Sponsored by Chef Ann Foundation
12:45pm - 2:15pm Workshop Session B [2nd Floor North Meeting Rooms]
2:15pm - 2:30pm Beverage Break [2nd Floor North Meeting Rooms]
2:30pm - 4:00pm Workshop Session C [2nd Floor North Meeting Rooms]
4:00pm - 4:15pm Afternoon Break [3rd Floor Ballroom B]  
Sponsored by Learning ZoneXpress
4:15pm - 5:30pm Afternoon Plenary [3rd Floor Ballroom B]

Friday, April 27

7:00am - 12:00pm Registration Open [2nd Floor North Meeting Rooms]
Various Times Field Trips (Pre-registration required) [1st Floor Main Enterance Lobby]
Various Times Short Courses (Pre-registration required) [2nd Floor North Meeting Rooms]

The 9th National Farm to Cafeteria Conference is hosted by the National Farm to School Network in collaboration with Local Host Ohio State University Extension.
Conference Schedule

**Wednesday, April 25**

### 4 PM - 7 PM

**Registration Open**

[3rd Floor Ballroom B]

### 5:30 PM - 7 PM

**Welcome Reception with Poster Presentations**  
*Sponsored by CoBank*  
[3rd Floor Ballroom B]

There's no better way to kickoff a local food conference than with local food! Join us for a delicious evening of Cincinnati-inspired light bites, networking and fun. This festive gathering will highlight local flavors in a space that offers beautiful views of the city. Peruse poster presentations that share innovative farm to cafeteria projects, trends and research, and mingle with conference attendees from across the country in a casual setting with yummy appetizers and cash-bar.

**Poster Presentations**

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Growing Up: Bringing Innovative Vertical Farming to Schools [20]
Presenter: Stefanie Swackhamer

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Presenter: Michelle Gagliardi

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Presenters: Gail Feenstra

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Presenter: Sally Monaco

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Presenter: Amanda Rzepkowski

Innovative N.C. K-12 Culinary Institute Cultivates Chef Ambassadors in School Nutrition Programs [27]
Presenter: Tracey Bates, MPH, RDN, LDN, FAND

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Presenter: Julia Jarrell

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Presenter: Maddie Morale

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Process Evaluation of a Farm to Preschool Program in New York City: Overview and Lessons Learned [32]
Presenter: Rachel Berger

Promising Practices of School-Wide Farm to School Professional Development [33]
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Regional Food Hub Networks: Equipping Economies of Collaboration to Compete with Economies of Scale [35]
Presenter: Laura Adiletta

Rural Hunger Solutions [36]
Presenter: Beth Grollmes

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Utilizing a Cycle Menu in Local Food Procurement [38]
Presenter: Elizabeth Happ

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What Farm to School Activities Are Most Popular Among Participating Districts? [40]
Presenter: Christina Chauvenet

Wyoming Beef! It’s What’s for School Lunch! [41]
Presenter: Monty Gilbreath

Share your conference moments!

#Farm2Caf18
Thursday, April 26

7 AM - 10 AM
REGISTRATION OPEN
[3rd Floor Ballroom B]

7 AM - 8 AM
BREAKFAST  Sponsored by Mushroom in Schools
[3rd Floor Ballroom B]
Enjoy a leisurely breakfast to start out your day of conference activities.

8 AM - 9:30 AM
OPENING PLENARY
[3rd Floor Ballroom B]
Farm to cafeteria is more than just a good idea. It is a powerful vehicle for meaningful food system change across the nation and beyond, positively impacting public health, family farm viability, community vitality and much more. Hear from inspirational farm to cafeteria movement leaders in our Opening Plenary.

Conference Welcome
Anupama Joshi, Executive Director & Co-Founder, National Farm to School Network

Ohio Welcome
Dr. Roger Rennekamp, Associate Dean and Director of Ohio State University Extension

Keynote
Rodney K. Taylor, Director of Food and Nutrition Services, Fairfax County Public Schools

Keynote
Haile Thomas, Health Activities and CEO of HAPPY (Healthy Active Positive Purposeful Youth)

9:30 AM - 9:45 AM
MORNING BREAK  Sponsored by Organic Valley
[East Concourse Lobby & Greenhouse Lobby, 2nd Floor]
Grab a coffee and some light bites before heading into Workshop A.

9:45 AM - 11:15 AM
WORKSHOP SESSIONS A

A01: Putting the Pieces Together: A fresh look at Statewide Partnerships
At the heart of a collaborative philosophy is the idea that the collective has more potential for impact than the individual. In this session, the term “Collective Impact” will be used to frame and focus on Missouri’s Farm to Table collaborations between state agencies and organizations.
Barbara Shaw, Morgan Householder, Lisa Farmer, Lorin Fahrmeier  [Room 200]

A02: Proteins for a Healthy Planet: Innovative Foodservice Strategies for Sourcing Better Meat and Plant-Based Foods  - Sponsored by FarmLogix
Using less and better meat from local, pasture-based farms is not only good for the planet, it’s good for the people who raise, harvest, prepare, and eat it. Explore innovative culinary and sourcing strategies for integrating local meats and plant-based proteins into institutional meals.
Kari Hamerschlag, Demetrius Fassas, Stacey Sobell, Jen Dalton  [Room 202]

A03: Demystifying the Farm to Cafeteria Process, Risk Management and Product Marketing for Minority Farmers  - Sponsored by CoBank
Learn about USDA strategies, policies, and programs that impact minority farmers and ranchers. Learn about eligibility requirements for alternative markets such as schools, summer programs, child care facilities & how to build a risk management plan and market analysis.
Samantha Benjamin-Kirk, Cassondra Searight  [Room 210]


**Workshop Sessions A, contd.**

**A04: Equity & Access in the School Garden Movement** - Sponsored by Evergreen Packaging's Carton 2 Garden
This workshop will engage participants in learning and discussion around ways equity and access are addressed in the school garden movement. We'll focus on how organizations create opportunities and processes to engage diverse groups of current and future generations to grow & revitalize our food system.
Tristana Pirkl, Nadia Sol Ireri Unzueta Carrasco, Kendra Dawsey, Robyn Burns  [Room 204]

**A05: California Thursdays: Integrating Classrooms, Gardens, and Cafeterias through Professional Development**
Schools are a place for learning and growing. This is as true for students as it is for the professionals that serve them in the classroom, school garden, and cafeteria. This hands-on session will explore professional development strategies that strengthen the farm to school movement.
Mim Michelove, Vince Caguin, Jonathan Foley  [Room 203]

**A06: Farm to School Face to Face: The Rise of Regional Showcases for Farm to Cafeteria Vendors**
Buyer/seller meet-up events across the country are increasing local and sustainable food served in schools and other cafeterias. Learn and engage on how these events bridge the communication gaps found in the food industry, facilitate new partnerships, and measure long-term impacts.
Steph Hystad, Grace Brogan, Prem Durairaj, Julie M. Raway, Angie Corwin  [Room 201]

**A07: Farm (Bill) to Cafeteria: Advocating for Change**
Sponsored by Duke University World Food Policy Center
Federal policy can support or hinder nutrition education and farm to cafeteria efforts. The 2018 Farm Bill is an important and timely opportunity for advancing those priorities. Learn how to navigate the Farm Bill policy landscape and ways you can get involved in helping to foster and support nutrition education and farm to cafeteria efforts.
Claire Uno, Wes King, Marla Karina Larrave, Cecily Upton, Maximilian Merrill  [Room 207]

**A08: How Do We Improve Summer Meal Programs? Assessing Impact and Building a Tool Box**
In Wisconsin, REAP Farm to School Program is exploring innovative partnerships and tactics to improve summer feeding, identifying barriers to access and best practices. At the heart of these efforts: local food, education activities, outdoor meal service, creative marketing, and robust evaluation.
Ross Cohen, Natasha Smith, Anthony Hernandez  [Room 208]

**A09: Curriculum Considerations: Guiding Intentional Integration of Farm to Early Childhood Education**
This interactive session will help practitioners assess their current setting and curricula to intentionally integrate farm to early care and education learning into their program using developmentally appropriate practices and a racial equity approach.
Lacy Stephens, Kelly Etter, Meagan Shedd, Haleisa Johnson  [Room 211]

**A10: Seeing Racial Equity: Developing a Racial Equity Lens in Farm to School/ECE** - Sponsored by Organic Valley
Participants will engage in dialogue around the role that Racial Equity plays in dismantling systems of oppression in the farm to school movement, as well as a broad application to the food system as a whole. Session attendees will leave with basic tools and shared language.
Kendal Chavez, Tes Thraves, Stephanie Perry  [Room 212]

**A11: 10 Cents a Meal for School Kids & Farms**
Sponsored by Farm Credit
Learn the impact that a matching 10 cents a meal for schools to purchase local produce has had for building bi-partisan state policy, innovative solutions for food service, local infrastructure for farms, and inspiring opportunities for students. Hear state and local strategies from across Michigan.
Diane Conners, Brandon Archer, Kelly Lively, Jennifer Mattison, Noah Sweet  [Room 206]

**A12: Growing the Future: Farm to School Through Student Empowerment**
Since summer 2013, DPSCD Office of School Nutrition has hired 100+ DPSCD high school youth to maintain its district's 80+ school gardens. In summer 2017, they established the Farm to School Work Training Program, a specialized opportunity for twelve students to not only learn basic gardening skills, but urban agriculture skills, as well by managing the district's 2.5 acre farm and selling produce at Detroit's farmers markets. This workshop will feature successes, failures, and ongoing projects in DPSCD that are working to integrate district students and farm to school collaboration.
Matthew Hargis, Monica DeGarmo  [Room 205]
BUFFET LUNCH FEATURING OHIO FARM-FRESH FOODS  Sponsored by Chef Ann Foundation
[3rd Floor Ballroom B]

Join fellow conference goers for lunch in Ballroom B. Take this opportunity to visit, get to know one another and share stories while enjoying a Ohio inspired meal.

WORKSHOP SESSIONS B

B01: 3 Million Local Apples, PSE Readiness Tools, and More: F2S Successes through Public Health Partnerships in Ohio
Farm to school leaders from Ohio State and Case Western Reserve Univ., Columbus City Schools, and state and local health departments will present 3 unique models for success. Hands-on activities and examples include online PSE READI assessment tools, group purchasing agreements, and increasing consumption with large-scale fruit slicing capacity.
Carol Smathers, Eunlye Lee, Joseph Brown, Cheryl Graffagnino, Alison Patrick [Room 200]

B02: Using Food Service Guidelines to Increase Availability of Healthy and Sustainable Foods in Hospitals and Other Settings - Sponsored by FarmLogix
Workshop participants will learn how food service guidelines provide standards for any setting, including hospitals, to ensure healthier foods are available and encouraged, and responsible food sourcing, including of local foods, is followed. An Ohio hospital food service program will be profiled.
Anthony P. Verona, Diane Harris, Hillary Greenwood, Angela Amico, MPH [Room 202]

B03: Growing Farmers, Growing Equity: Food Safety and Postharvest Education for Farmers through Partnerships and Innovative Educational Efforts
Sponsored by CoBank
Food safety is not a dirty word! Hear how innovative procurement partnerships can help build farmer capacity around food safety and postharvest handling to benefit both the farm and the purchasing program. Learn from a farmer, K-12 buyer and partners and leave with concrete ideas and resources.
Kate Seybold, Annalisa Hultberg, Emily Paul [Room 210]

B04: Standards-Based Lessons for the School Garden
Sponsored by Evergreen Packaging's Carton 2 Garden
Attendees will participate in model lessons for the school garden that engage students and allow for exploration or extension of the national Common Core academic standards. The lessons will also model techniques for outdoor classroom management and maximizing student participation.
Jenna Mobley [Room 204]

B05: How Partnerships Create Healthier Students
Join us for a dynamic panel on building collective partnerships to create systemic change with district wide support. Followed by a hands-on experience with our chefs exploring CookCamp training, skill building training with food and nutritional services staff, and WITS Labs, cooking/nutrition lessons tying student education back to the cafeteria.
Hollie Greene, Miguel Villarreal, Frank Mancuso, Marion Williams [Room 201]

B06: New England Farm & Sea to Campus Program: Getting Down to Details and Building up the Network
What does an engaged regional network look like? How does it form and keep functioning? What kind of projects can this sort of group tackle? Learn from the New England Farm & Sea to Campus Network, a community of higher education and food systems stakeholders who connect, share, and collaborate to develop transparent regional supply chains by getting down to details and building up the network.
Mike Webster, Peter Allison, Holly Fowler [Room 205]

B07: Building Diverse Stakeholder Coalitions to Change School Food Purchasing Policy - Sponsored by Duke University World Food Policy Center
Coalitions in Chicago and Cincinnati formed to promote the Good Food Purchasing Program, a policy initiative for values-based institutional food purchasing coming out of LA with national success. This workshop engages participants in the process & power of building broad community-based coalitions.
Michaela W.T. Oldfield, JD, Ph, Rodger Cooley, Brennan Grayson [Room 207]

B08: More Than an Afterthought: Evaluating Farm to School Activities for Effectiveness and Program Improvement
Evaluation can help judge outcomes and effectiveness of activities, improve programs, and track impacts. Staff from land grant universities will share a range of evaluation methods and tools - from simple to complex - for a range of activities to help attendees build out their evaluation toolboxes.
Colleen Matts, Andrea Bontrager Yoder, PhD, Vanessa Herald [Room 203]
Workshop Sessions B, contd.

B09: The Journey to a Healthier ECE Food Environment: Its Not Just for the Kids!
Children’s health is a primary focus of ECE professionals, even as their own health and influence is often overlooked. Explore the journey of establishing an ECE healthy food environment and the development of an online training program to support healthy eating for ECE professionals.
Carolyn Hightower, Jill Cox, Kerry Riter, Diana Rosa
[Room 212]

B10: Decolonizing a College’s Farm to Table Dinner - Sponsored by Organic Valley
This workshop will explore how Whiteness and other forms of dominant social power structures can be inadvertently reproduced within farm to table events. Participants will discuss the ways in which social justice concerns can be highlighted without detracting from a positive and festive atmosphere.
Sonia Marcus, Shannon Bodeau
[Room 211]

B11: Four Different Approaches to State Farm to School Grants - Sponsored by Farm Credit
Some states have successfully fortified their farm to school program by establishing state grants. Join four states (MN, NV, OR, and VT) and get ideas on how to gain momentum for farm to school in your state as they share four different approaches that are in different stages of implementation.
Ali Zipparo, Jessica Melendez, Rick Sherman, Ashley Bress
[Room 206]

B12: Traditional Agriculture in Native Communities: A Case Study for Engaging Native Youth
Are you interested in learning how to capture youth voice and engage young adults? Come hear how Native youth are improving community food systems and promoting economic development through the implementation of farm to school programs and Indian agricultural practices.
Samantha Benjamin-Kirk, Kelsey Ducheneaux, Alena Paisano
[Room 208]

2:30 PM - 4:00 PM

WORKSHOP SESSIONS C

Learn how CT, MA, and VT integrate local food and nutrition education into Summer Meals that nourish children. Panelists share their tools for linking healthy meals with fun and educational experiences. Gain tips for community organizing, local food sourcing, and nutrition education activities.
Dawn Crayco, Marissa Watson, Rachel Harb
[Room 200]

C02: Sustaining Farm to School Procurement: How to Leverage Commodity Dollars to Balance Farm to School Costs - Sponsored by FarmLogix
Learn how urban and rural schools alike can leverage US commodity dollars to make farm to school programs financially sustainable. Minneapolis Public Schools and Dover-Eyota Public Schools will share recipe development and commodity planning strategies to keep farm to school within your budget.
Kate Seybold, Bertrand Weber, Carrie Frank
[Room 202]

C03: Values & Economics: Leveraging Your State Department of Agriculture as a Supply Chain Shepherd - Sponsored by CoBank
Panelists from OR, WI, and VT will demystify how state agencies of agriculture can partner with farmers, food hubs, processors, distributors, foodservice buyers, and support organizations to scale up farm to cafeteria efforts and build more robust local food supply chains.
Amy Gilroy, Marlie Wilson, Ali Zipparo
[Room 210]

C04: Garden to Cafeteria Toolkit: Food Safety Protocols for School Gardens - Sponsored by Evergreen Packaging’s Carton 2 Garden
Learn about the Garden to Cafeteria Toolkit, and how to design food safety protocols so students and garden leaders can grow and harvest fresh produce in school gardens to utilize in their cafeterias for healthy meal preparation or on the salad bar.
Tristana Pirkl, Laura Plaut, Patrick Durgan, Andrew Nowak
[Room 204]

C05: It’s All About Partnerships: Creating Opportunities for School Nutrition Professional Development and Success
School nutrition jobs require increased regulations, and new expectations for job performance and outcomes. To build this profession, we will engage attendee in identifying partnerships and the process to develop innovative training and professional development.
Abbie Nelson, Dayle Hayes
[Room 201]

C06: Serving up Change: A Food Ethics Workshop for Food Service Directors of Non-Profit Organizations
Institutions and constituents might have conflicting food values related to convenience, cost, safety, freshness, localness, and cultural relevance. This workshop promotes civic engagement as a way to identify value conflicts, reduce the extent of those conflicts, and find a path to resolution.
Dan Remley, Glennon Sweeney
[Room 206]
Workshop Sessions C, contd.

C07: It’s Not as Hard as You Think: Tips and Tools for Engaging Statewide Networks in Policy Advocacy and Education - Sponsored by Duke University World Food Policy Center
Actionable tips, tools and lessons learned from MI, OR and VT policy experiences will prepare you to engage your network in farm to school policy advocacy and education. We’ll help you think through your own strategy and practice making your pitch to policymakers. **Colleen Matts, Betsy Rosenbluth, Megan Kemple** [Room 207]

C08: Learning to Love Data Driven Programming: Get Started Designing an Evaluation Plan that will Empower Your Work
Are your stakeholders putting pressure on you to be more data driven? Come and learn the basics of evaluation. We will map out how you can support program improvement and report your impact! This hands-on workshop focuses on school gardens/cooking but the lessons can be applied to any programming. **Jessica Tartanian** [Room 208]

C09: Follow that Food! Culturally Appropriate Approaches to Bringing Local Foods from Farm to Tummy
Join presenters from across the country to discuss best practices, approaches and systemic challenges to purchasing, preparing and serving local foods in a way that is respectful of and celebrates the cultures and life experiences of farmers and producers, ECE providers, and children and families. **Becky Kwasteniet, Erin McKee, Dara Bloom, Lacy Stephens** [Room 211]

C10: SNAP-Ed and Farm to School: Using Policy, Systems, and Environmental Changes to Inspire Allyship - Sponsored by Organic Valley
Participants will explore the role of SNAP-Ed in farm to school by examining case studies and engaging in discussion about the ways organizations can use policy, systems and environmental changes (PSE’s) to identify ways to develop equal partnerships with program stakeholders. Group activities will shape our understanding of what it means to be an ally. **Tiffany Torres, Caitlyn Glatting, Allyson Becraft** [Room 212]

C11: Give it a Try! Statewide Campaigns to Encourage Trying Farm to School - Sponsored by Farm Credit
Often to get partners involved in farm to school, all it takes a jump start - a one-off, simple event - that allows them to give farm to school a try in a small way. These events let them see how doable it is, and get them hooked! This session is focused on how to run one-off type events such as Apple Crunch, Food Day, and Farm to School Week/Month Challenge. **Kim Knoppel, Sunny Baker, Aubree Roth** [Room 205]

C12: Fork in the Road: Tackling Equity and Empowering Youth
Street food with a mission! Come hear from our youth staff about their summer experience on the Fork in the Road food truck. A program developed by the Burlington School Food Project that provides job training skills to teens while fostering confidence, accountability and community engagement. **Christine Gall, Sarah Heusner, Menuka Rai, Jada Davila** [Room 203]

4 PM - 4:15 PM

**AFTERNOON BREAK**
Sponsored by Learning ZoneXpress
[3rd Floor Ballroom B]
Stop for a snack and beverage, then head into Ballroom B for the Afternoon Plenary.

4:15 PM - 5:30 PM

**AFTERNOON PLENARY**
[3rd Floor Ballroom B]
The future is so bright! The Afternoon Plenary focuses on youth who are leading and growing the farm to cafeteria movement.

**MODERATOR:** Haile Thomas, Health Activists and CEO of HAPPY (Healthy Active Positive Purposeful Youth)

**PANEL:**
- **Jada Davila**, High School Junior, Burlington, VT
- **Abigail Fuhrmann**, Student at Ohio State University and farmer at Furhmann Orchards
- **Abigail Johnstone**, Student at Connecticut College
- **Noah Sweet**, Student at Muskegon Area Career Tech Center, Michigan
- **Pat Warner**, Student at Cuyahoga Community College, Ohio

**PERFORMANCE:** Students from the Refresh Collective, Cleveland, Ohio
**Friday, April 27**

**FIELD TRIPS**
All field trips require pre-registration. Field trips depart from the Duke Energy Center Lobby on the first floor. Check in at your bus 15 mins. prior to the times below.

- **Bigger Procurement, Smaller Bites: Columbus City Schools**
  - 8am - 4pm

- **College Farms That Feed & Inspire Students**
  - 8am - 3pm

- **The Science of Local Food**
  - 8am- 3:30pm

- **Garden Education On A Roof**
  - 8:30am - 11am

- **Dairy Day: Farm to Table to Classroom and Beyond**
  - 9am - 2:30pm

- **Exploring Farm to Cafeteria in Indiana**
  - Sponsored by Learning ZoneXpress
  - 9am - 3pm

- **From Food Waste to Delicious**
  - 9am - 12:30pm

- **Produce Farms Making A Difference**
  - 9am - 3pm

- **Cultivating Community Engagement with Farm to School**
  - Sponsored by the Johnson Ohana Foundation
  - 10am - 3:15pm

- **Feeding and Employing Your Neighbors**
  - 10am - 1:30pm

- **From Garden to Food Hubs**
  - 12:30pm - 3pm

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**SHORT COURSES**
All short courses require pre-registration.

- **Advocacy and Engagement: Making Your Case and Engaging Your Supporters**
  - Betsy Rosenbluth, Amy Shollenberger
  - 8am - 12pm, **Room 203**

- **Farm to School and your Local Economy: How can You Explore the Linkages?**
  - Dawn Thilmany, Becca Jablonski, Jeff O'Hara, Brian Raison
  - 8am - 12pm, **Room 205**

- **Harnessing Power of Farm to ECE in Your State: Policy, Systems and Practices to Fuel the Movement**
  - Deb Bentzel, Reynaldo Green, Beth Hanna, Caroline Stover, Soumya Bhat, Jeff Capizzano, Kelly Hanson
  - 8am - 12pm, **Room 204**

- **Healthy Me! The Preschoolers’ Guide to Nutrition and Wellness** - Sponsored by Vitamix
  - Linda Berkland
  - 8am - 12pm, **Room 200**

- **Leveraging Food Policy Councils to Advance Farm to School**
  - Mark Winne, Raychel Santo
  - 8am - 12pm, **Room 207**

- **Strategies for Buying Local**
  - Erin Hysom, Tegan Bernstein
  - 8am - 12pm, **Room 201**

- **Teaching Practices for the Kitchen and Garden Classroom** - Sponsored by Johnson Ohana Foundation
  - Hana Lee, Ashlee Johnson
  - 8am - 12pm, **Room 206**

- **Re-Framing Food: Food Systems Work through a Racial Equity Lens** - Sponsored by Ben & Jerry’s
  - Tes Thraves, Vanessa Apodaca, Stephanie Perry, Magdalena Vázquez Dathe
  - 8am - 3pm, **Room 202**

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**REGISTRATION OPEN**
[2nd Floor East Concourse Lobby]
Pre-registration is required for all short courses and field trips. Please visit the registration desk to inquire about sessions that still have spots available.

**Friday, April 27**

**7 AM - 12 PM**

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[2nd Floor East Concourse Lobby]

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  - 10am - 1:30pm

- **From Garden to Food Hubs**
  - 12:30pm - 3pm
## Workshop Tracks

### Track 1: Communities Building Partnerships

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<td>C01</td>
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### Track 12: Youth Leadership and Engagement

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<td>C12</td>
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Thank You!

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